# B. United International, Inc. ers / Vintage Collection / Award Winning British Ales / Japanese Sakes / French Ciders / Meads

Portfolio of World Classic Ales & Lagers /

## **Birrificio Del Ducato**

Via Strepponi, 50/a - 43010 Roncole Verdi di Busseto, Italy

#### **Brewery Description:**

Birrificio Del Ducato is one of Italy's up-and-coming microbreweries.

Giovanni Campari, the brewmaster, is part of Italy's second generation of Italian craft brewers. Like many in Italy, he started as a home-brew-

er. However, with a degree in Food Science and Technology, he was not starting from scratch. Before opening the brewery with a couple of friends, he worked at Birrificio Italiano, one of the older craft breweries. Campari says that the first generation of Italian brewers were inspired by Belgian and German traditions, whereas he and his peers, inspired mostly by their pioneering compatriots,

are moving toward developing an Italian beer identity.





## Nuova Mattina

Beer Collection Keg Collection

Top fermented beer which undergoes a secondary fermentation in bottle. It draws inspirations from the Belgian Saisons. It is surprisingly spicy due to the use of wild flowers, chamomile, coriander, green peppercorn and ginger. Deep gold with orange highlights, it has exceptionally floral and spicy aromas. It finishes with a quenching dryness and an earthy bitterness. It is an ode to spring.

"A journey through forests and dales, a hymn of hope for the day to come.'

Product Details	
Style	Italian Saison Style
Alc./Vol.	5.9%
Malts	Pale, Unmalted & Malted Wheat, Oats, Rye
Hops	Chinook, Hallertauer
Spices	Coriander, Ginger, Green Pepper, Chamomile, Lico- rice

Tasting Notes	
Appearance	Cloudy yellow orange.



Aroma of ginger, citrus, pep-

Taste of spices, floral, citrus,

Very quenching and refreshingly dry in the finish.

per, herbal, and fruity.



star anise.

Product Details	
Style	Winter Seasonal
Alc./Vol.	8%

Tasting Notes	
Appearance	Hazy orange color.
Aroma	Lots of spices in the nose (marachino cherry, orange, clove, and cinnamon).
Flavor	Flavors replicate the nose.
Finish	Full mouthfeel and is very long on the palate.

Suggested Food Pairings:

- Aperitif
- Salmon

#### Available Formats:

- 6 \* 25.4 oz bottles
- 4 \* 1.5 Liter Magnum bottles
- 20 Liter Keg (please ask for availability)

## Viaemilia

Beer Collection This bottom fermented beer is golden vellow in color with floral and herbaceous hop aromas (due to the use of Tettnang Tettnanger blooming hop variety personally selected during harvest time). The finish



is sharp with a hoppy bitterness and hints of acacia honey. Elegant, balanced and gratifying: there is always room for her!

Product Details	
Style	Dry Hoppy Pale Lager (Ital- ian Interpretation)
Alc./Vol.	4.8%
Malts	Pilsner, Munich
Hops	Hallertauer Magnum, Hal- lertauer Perle, Spalter Se- lect, Tettnanger, Tettnanger Hallertau

Legend		
Beer Collection		Cider & Perry
Keg Collection		Sake & Yuzu WIne
Real Ale Collection		Mead
Vintage Collection		Spirits

#### Suggested Food Pairings:

- Curried Thai Dishes

Aroma

Flavor

Finish

- Cheese (Fontina, Asiago, Colby, Parmesan)

and herval.

Available Formats:

- 6 \* 25.4 oz bottles
- 16 \* 11.2 oz bottles
- 20 Liter Keg (please ask for availability)

### Krampus (Winter Seasonal)

Beer Collection Keg Collection

The word Krampus originates from the Old High German word for claw (Krampen). In the Alpine region the Krampus is represented by an incubus in company of St Nicholas. Traditionally, young men dress up as the Krampus in the first two

weeks of December and particularly in the evening of December 5 and roam the streets frightening children (and adults) with rusty chains and bells. In some rural areas also slight birching especially of young females by the Krampus is part of tradition. This beer is brewed with



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#### **Birrificio Del Ducato [Continued]**

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Product Details	
Yeast Bottom-fermenting.	
Fermentation	7 days
Maturation	3-4 weeks
IBU	44.5

Tasting Notes	
Appearance	Nice gold copper hue that shows a slightly hazed, full gold color.
Aroma	Aroma of hops, citrus, maple sugar.
Flavor	Lightly sweet up front, fol- lowed by touch of buttery malt in the middle as well as a faint, toffee like character.
Finish	Dry, herbal, hop bitterness in the finish.

Suggested Food Pairings:

- Curried, Indian, Thai, Chinese Cuisine
- Cheese (Sharp Cheddar)

Available Formats:

- 24 \* 11.2 oz bottles



## Verdi Imperial Stout

#### Beer Collection

Verdi Imperial Stout is an Italian interpretation of an imperial stout using hot chili.

Verdi Imperial Stout is the first Italian craft beer to have ever been crowned with a gold medal in its category at an International beer contest. In 2008 it ranked first at The European Beer Star in the Imperial Stout category.

Product Details	
Style	Imperial Stout
Alc./Vol.	8.2%
Malts	Pale, Caramalt, Chocolate, Roasted, Oats
Hops	Hallertauer
Spices	Hot Chili
Fermentation	7 days
Maturation	40 days at 68°F

	Tasting Notes	
Appearance:	Pour dark brown but appears black in the glass.	
Aroma:	Coffee and cream hits the nose. Sweet licorice adds more sweet aromas.	
Flavor:	Taste of milk chocolate to- gether with coffee and va- nilla. Taste is pleasant and quite complex.	
Finish:	The chili reveals itself and provides a sharp punch of hot spiciness that blends re- ally well with a considerable hop bitterness and a gentle warmth of alcohol. The fin- ish is quite dry and long.	

Suggested Food Pairings:

- Chocolate
- Smoked Meat
- Grilled Meat

Available Formats:

- 16 \* 11.2 oz bottles

## Chimera

Beer Collection

"A top fermenting beer, bottle/ keg conditioned, with the color of a monk' outfit. It presents itself to the nose with aromas of caramal and fruit pickled in alcohol {cherry & prune} as well as a light roasting. In the mouth it expresses warmth & complexity but reveals an unexpectedly dry finish.

This ale is our unattainable

dream, the comparison we have always sought, which we may never find.

DIODERA

An Ale dedicated to all those who still long to dream and will never stop seeking the happiness they deserve."

Giovanni Campari, Brewmaster Birrificio del Ducato .

Product Details	
Style	double bock
Alc./Vol.	8.0%



Tasting Notes	
Appearance:	the color of a monk's habit
Aroma:	the nose it is introduced with aromas of caramel and fruit pickled in alcohol (cherry & plum) and lightly roasted
Flavor:	in mouth it gives off heat and complexity
Finish:	finishing unexpectedly dry

Suggested Food Pairings:

- Chocolate

Available Formats:

- 16 \* 11.2 oz bottles

- 20 L kegs

## L'Ultima Luna

Beer Collection

Barley wine of great character, matured for at least nine months in French oak barrels which previously contained great Italian red wine.

Copper colored with reddish tints and extraordinarily rich and complex in the nose, it releases aromas of red fruits (cherries, currants) and vanilla, with hints of wild berries, and it is reminiscent of a fine wine.



It has a warm-bodied mouth

Legend				
	Beer Collection		Cider & Perry	
	Keg Collection		Sake & Yuzu WIne	
	Real Ale Collection		Mead	
	Vintage Collection		Spirits	



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#### **Birrificio Del Ducato [Continued]**

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feel with no carbonation.

"A beer beyond preconceptions and clichés, dedicated to the man of tomorrow."

Giovanni Campari, Brewmaster Birrificio del Ducato .

Product Details		
Style	Barley Wine	
Alc./Vol.	13%	

Tasting Notes		
Appearance:	Copper colored with reddish tints	
Aroma:	rich and complex, releasing aromas of red fruits (cher- ries, currants) and vanilla with hints of wild berries	
Flavor:	warm-bodied mouth feel with no carbonation, remi- niscent of a fine wine	

Available Formats:

- 16 \* 11.2 oz bottles

## **Beersel Mattina**

Beer Collection

This beer is a blend of Nuova Mattina (ale brewed with coriander, ginger, green pepper, and chamomile) and spontaneously fermented Belgian Lambic Ale (18 months old aged in wood). The blend is 82% Nuova Mattina and 18% Belgian Lambic Ale.

Product Details	
Style	Saison/Lambic
Alc./Vol.	6.2%

Available Formats:

- 6 \* 25.4oz bottles

## La Luna Rossa

Beer Collection

This is a beer with strong emotions- a mix between a Flemish red and a kriek Lambic. 50% Ale aged in oak barrels and 50% Ale with cherries added and aged in oak barrels.

Product Details	
Style	Italian Sour Ale

Product Details 8% Alc./Vol.

### Available Formats:

- 16 \* 11.2oz bottles

## **My Blueberry** Nightmare

#### Beer Collection

An extension of Birrificio Del Ducato's Verdi Imperial Stout - My Blueberry Nightmare is a stout brewed with hot chili, then aged for 2 years in oak barrels with blueberries.

Product Details		
Style	Sour ale a/in Scotch barrels	
Alc./Vol.	9.5%	

Available Formats:

- 30L Kegs

## Sally Brown Baracco

Beer Collection

This beer is a variation of SALLY BROWN and a result of the collaboration with Torrefazione Baracco in Parma. The nose is notably marked by coffee aromas from the high elevations of the Equatorial regions. Fragrant malt roasts harmoniously mingle with coffee exotic aromas. The mouth has a velvety body with hints of caramel, cappuccino and smoked flavor.

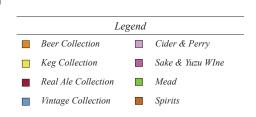


To all those crafts men like us who daily embody their passion by creating something unique.

Product Details	
Style	Coffee Stout
Alc./Vol.	5.2%

#### Available Formats:

- 16 \* 11.2oz bottles - 30L Kegs



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