

## Birrificio Del Ducato

Via Streponi, 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-brewer. 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

<b>Style</b>	Italian Saison Style
<b>Alc./Vol.</b>	5.9%
<b>Malts</b>	Pale, Unmalted & Malted Wheat, Oats, Rye
<b>Hops</b>	Chinook, Hallertauer
<b>Spices</b>	Coriander, Ginger, Green Pepper, Chamomile, Licorice

### Tasting Notes

<b>Appearance</b>	Cloudy yellow orange.
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<b>Aroma</b>	Aroma of ginger, citrus, pepper, herbal, and fruity.
<b>Flavor</b>	Taste of spices, floral, citrus, and herbal.
<b>Finish</b>	Very quenching and refreshingly dry in the finish.

### Suggested Food Pairings:

- Curried Thai Dishes
- Cheese (Fontina, Asiago, Colby, Parmesan)

### 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



star anise.

### Product Details

<b>Style</b>	Winter Seasonal
<b>Alc./Vol.</b>	8%

### Tasting Notes

<b>Appearance</b>	Hazy orange color.
<b>Aroma</b>	Lots of spices in the nose (marachino cherry, orange, clove, and cinnamon).
<b>Flavor</b>	Flavors replicate the nose.
<b>Finish</b>	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 yellow 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

<b>Style</b>	Dry Hoppy Pale Lager (Italian Interpretation)
<b>Alc./Vol.</b>	4.8%
<b>Malts</b>	Pilsner, Munich
<b>Hops</b>	Hallertauer Magnum, Hallertauer Perle, Spalter Select, Tettnanger, Tettnanger Hallertau

### Legend

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits

## Birrificio Del Ducato [Continued]

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

### Product Details

<b>Yeast</b>	Bottom-fermenting.
<b>Fermentation</b>	7 days
<b>Maturation</b>	3-4 weeks
<b>IBU</b>	44.5

### Tasting Notes

<b>Appearance</b>	Nice gold copper hue that shows a slightly hazed, full gold color.
<b>Aroma</b>	Aroma of hops, citrus, maple sugar.
<b>Flavor</b>	Lightly sweet up front, followed by touch of buttery malt in the middle as well as a faint, toffee like character.
<b>Finish</b>	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

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

### Tasting Notes

<b>Appearance:</b>	Pour dark brown but appears black in the glass.
<b>Aroma:</b>	Coffee and cream hits the nose. Sweet licorice adds more sweet aromas.
<b>Flavor:</b>	Taste of milk chocolate together with coffee and vanilla. Taste is pleasant and quite complex.
<b>Finish:</b>	The chili reveals itself and provides a sharp punch of hot spiciness that blends really well with a considerable hop bitterness and a gentle warmth of alcohol. The finish 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's outfit. It presents itself to the nose with aromas of caramel 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.*

*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

<b>Style</b>	double bock
<b>Alc./Vol.</b>	8.0%

### Product Details

<b>Malts</b>	pale malt, munich malt, vienna malt, pilsner malt, aromatic (amber) malt, special B malt, dark crystal malt (cara aroma).
<b>Hops</b>	Northern Brewer (Hallertau, Germany), Pilgrim (Wye, England), First Gold (Poperinge, Belgium)
<b>Spices</b>	Dark Candy syrup, Dark Candy rocks,
<b>OG</b>	1083

### Tasting Notes

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

<span style="color: #e67e22;">■</span> Beer Collection	<span style="color: #9b59b6;">■</span> Cider & Perry
<span style="color: #f1c40f;">■</span> Keg Collection	<span style="color: #8e44ad;">■</span> Sake & Yuzu Wine
<span style="color: #a52a2a;">■</span> Real Ale Collection	<span style="color: #27ae60;">■</span> Mead
<span style="color: #3498db;">■</span> Vintage Collection	<span style="color: #8b4513;">■</span> Spirits

## Birrificio Del Ducato [Continued]

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

feel with no carbonation.

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

Giovanni Campari, Brewmaster Birrificio del Ducato .

### Product Details

<b>Style</b>	Barley Wine
<b>Alc./Vol.</b>	13%

### Tasting Notes

<b>Appearance:</b>	Copper colored with reddish tints
<b>Aroma:</b>	rich and complex, releasing aromas of red fruits (cherries, currants) and vanilla with hints of wild berries
<b>Flavor:</b>	warm-bodied mouth feel with no carbonation, reminiscent 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

<b>Style</b>	Saison/Lambic
<b>Alc./Vol.</b>	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

<b>Style</b>	Italian Sour Ale
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### Product Details

<b>Alc./Vol.</b>	8%
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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

<b>Style</b>	Sour ale a/in Scotch barrels
<b>Alc./Vol.</b>	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

<b>Style</b>	Coffee Stout
<b>Alc./Vol.</b>	5.2%

Available Formats:

- 16 \* 11.2oz bottles

- 30L Kegs

## Baciami Lipsia

■ Beer Collection

Baciami Lipsia in Italian means "Kiss My Lips"!

A sour ale that is a blended of several barrels that are 9 months old (these barrels were inoculated with lactobacillus) with a new beer that is brewed with Himalaya pink salt. The blend then is aged again - but the result is a super crisp citric beer with a slight hint of salt in the finish that lingers.



Gorgeous - a beautiful interplay between the acidity, lightness and a slight hint of salt that is very soft. Very unique!

### Product Details

<b>Style</b>	4.5%
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Available Formats:

- 6 \* 25.4oz bottles

## Vieille Ville

■ Beer Collection

*"Neither snobby nor rude, neither submissive nor subservient, this beer's character is unique. Balance, elegance and Brettanomyces's rustic simplicity coexist beautifully. The yeast keeps refining with time making the beer more complex and round year after year."*

*"During adolescence, when I used to spend my afternoons in pubs with friends, Orval was one of the beers that struck me the most. Unique to its kind, it stands out for its freshness, dryness and simplicity. Complex aromas of leather, cellar, salami skin, cheese ends and rust make its character mysterious. Bottle aging enhances further its complexity by making it more and more charming. Added before bottling, Brettanomyces wild yeast is the secret behind this marvelous beer. Knowing about this practice through Orval, I took up the challenge of making my own. I decided to brew a standard Saison by using a very simple recipe (Pilsner malt, Poperinge hops and Belgian yeast). Then I re-fermented it by adding a single strain of Brettanomyces before bottling."*

*"Months of aging made this beer's end result go way beyond my greatest expectations. At*

### Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

## Birrificio Del Ducato [Continued]

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

Villaggio della Birra Festival or at Boreft Beer Festival (September 2012) although still young, it was already incredible for its freshness, multi-faceted flavors and balance. Drinking it after seven months of bottle fermentation was a multi-sensory experience. *Brettanomyces* conveyed it greater dryness, complexity and elegance. Just like a butterfly emerges from its chrysalis so this beer undergoes a transmutation that with time makes it a completely new beer.



“Thus no visible thing perishes completely as Nature recreates from one thing to the next and never lets one be born without another dying” as the lustrous Latin poet Lucretius writes in his *De Rerum Natura*. This is the only quote showing on the label because nothing else needs to be said or explained. We only ought to take it in and reflect. We can't always understand everything as truth cannot be grasped. “The modern western man is obsessed in his rational attempt to possess truth and to enclose the entire universe within categories. In my opinion, neither the unknown can be grasped nor can beauty be captured. Beauty, that part of the unknown alive within us all, can only be perceived during rare moments of ecstasy. If you are sensitive enough, if you listen deeply and open your mind then you may be fortunate enough to “touch” beauty and beers like this one will reveal themselves to you as you would have never expected before.

“Drink it right away or, if you can master the patience, keep it for the future to accompany your happiest moments on a beautiful sunny day.”

**Giovanni Campari, Brewmaster Birrificio del Ducato.**

### Product Details

<b>Style</b>	Italian Saison Style
<b>Alc./Vol.</b>	6%

### Tasting Notes

<b>Appearance</b>	Golden yellow and opalescent with fine bubbles creating an abundant head.
<b>Aroma</b>	A hint of spicy hotness and subtle yet unique acidity.
<b>Flavor</b>	A subtle freshness, spiciness and moderate sour taste.

### Finish

Very quenching and refreshingly dry in the finish.

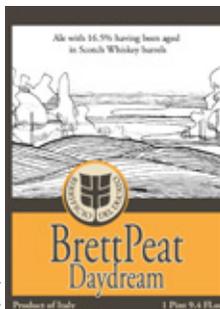
### Available Formats:

- 6 \* 25.4 oz bottles

## Brett Peat Daydream

■ Beer Collection

Scotch Whiskey Barrel Aged Sour Ale made with Peated Malt!



This beer is a blend of a rauch beer aged in used old Scotch Whisky barrels for a period of over 2 years, blended with another beer fermented in wood with *Brettanomyces* (aged 1 year) and a young beer brewed with some peated malt.

You can say it is all the same beer, with similar recipes : a part aged in whisky barrels and a part fermented in wood with *Brettanomyces*.

### Product Details

<b>Style</b>	Sour Brew w/peat smoked malt
<b>Alc./Vol.</b>	7%

### Available Formats:

- 16 \* 11.2oz. Bottles  
- 6 \* 25.4oz. Bottles  
- 20L & 30L Kegs



## Frambozschella

■ Beer Collection

The next “DAYDREAM” beer... To follow Blueberry & Brett Peat - this time an Italian Barrel Aged Sour Ale made with Fresh Raspberries!

This beer has been directly fermentation in wooden barrel with a small addition of lactic acid bacteria. After cooling the wort was transferred directly into old used Italian wine barrels (from Piedmont, Sicily and Emilia Romagna). These are the same barrels that house the fermentation of Chrysopolis (Del Ducato's Lambic) within which a distinct microflora has not been established.

The result of the barrel fermentation is an additional layer of complexity. The inoculation of

lactic acid bacteria was done after a few days, just when the fermentation was starting to go spontaneous.

The complex character due to the nature of the various microbial species involved (*Brettanomyces* in primis) goes far beyond what the only lactic acid bacteria could give. After 6 months, the beer was extracted from the cask to mature and put into a vat where they were added raspberries and green beer. These additions promote a second fermentation. After three months on the raspberries, the blend is ready.

### Product Details

<b>Style</b>	Italian Sour Ale with raspberries
<b>Alc./Vol.</b>	5%

### Available Formats:

- 6 \* 25.4oz Bottles  
- 20L & 30L Kegs

## Chrysopolis

■ Beer Collection

Italian Lambic made with 65% pilsner malt and 35% wheat - the program tries to imitate the turbic mash schedule maintaining a large amount of dextrin and also some starch residues. During boil - he adds the hops suranne in flowers that were left to age in air for a few years (similar to lambic). After cooling - they transfer the wort directly into the barrel. Then he leaves the beer in old barrels that used to house Sicilian red wines (Nero d'Avola and Cabernet). The barrels are so old that the wine characteristics does not remain in the barrel but instead it is just the vehicle for spontaneous fermentation. The barrels are aged for at least 12 months before he starts to blend different barrels to create the final product.



### Product Details

<b>Style</b>	Aged in Red Wine barrels
<b>Alc./Vol.</b>	5%

### Available Formats:

- 12 \* 11.2oz Bottles  
- 20L & 30L Kegs

### Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

## Birrificio Del Ducato [Continued]

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



### Koji Il Riso

■ Beer Collection

Hybrid between beer and sake produced with barley malt, wheat and rice, flavored with Japanese green tea and jasmine flowers and fermented with the technique of “simultaneous saccharification and fermentation (SSF)” which is the same as the sake brewing strains using both that molds koji used in the production of “Japanese” rice wine.

#### Product Details

<b>Style</b>	Aged in Red Wine barrels
<b>Alc./Vol.</b>	4%

#### Available Formats:

- 12 \* 11.2oz Bottles
- 20L & 30L Kegs



### Oud Brunello

■ Beer Collection

A collaboration between Oxbow Brewing & Del Ducato. A Flemish Brown aged in Brunello (red wine) barrels.

This beer is a collaboration with Oxbow, our tribute to fabulous Oud Buin of lost times. Fermented directly into used barrels of Brunello di Montalcino, this beer is beautifully tart, displaying subtle notes of Brunello wine, oak, plums, dark sugar and black currants.

#### Product Details

<b>Style</b>	Italian brown ale aged in wood
<b>Alc./Vol.</b>	7%

#### Tasting Notes

<b>Flavor:</b>	beautifully tart, displaying subtle notes of Brunello wine, oak, plums, dark sugar and black currants
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#### Available Formats:

- 12 \* 11.2oz Bottles
- 20L & 30L Kegs

### Ottobre

■ Beer Collection

Wild Fermented Italian Ale with Organic Lambrusco Red Grapes and the wort of Oud Brunello (Del Ducato's Flemish Red).

Ingredients:

Beer wort (Oud Brunello)

Lambrusco organic red grapes

The grapes are squeezed and transferred into a steel vessel (open top), no yeasts are added. The next day fermentation of grapes starts and we brew Oud Brunello wort which is added to the fermenting grape must.

Fermentation lasts for 45 days without temperature control on grape skins, three times we recirculate the liquid from the bottom to the top where the grape skins are floating.

After 30 days we transfer the liquid to an isobaric tank and keep the beer at colder temperatures until all the sugars are fermented, we had a final gravity quite high (around 4.2 Plato) since we had a very slow fermentation, the same was reported to the “natural” winemaker who observed that last year Lambrusco grapes had few yeasts on the skins.

After 9 months the beer is bottled naturally carbonated and bottle conditioned with a small amount of priming sugar.

#### Product Details

<b>Style</b>	Spontaneously fermented Ale
<b>Alc./Vol.</b>	7%

#### Tasting Notes

<b>Aroma:</b>	red fruits in the nose (raspberries, strawberries and violet) typical from the grapes
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<b>Flavor:</b>	has some volatile acidity and warming feeling in the palate and some organic notes
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#### Available Formats:

- 6 \* 25.4oz Bottles
- 20L & 30L Kegs

### Profondo Rosso

■ Beer Collection

A celebration of La Luna Rossa, Frambozschella + Baciama Lipsia. Blended together with addition of Ancellotta (organic and very tannic) red grapes. Very complex, a lot of red fruits in the nose (cherries, raspberries, strawberries, grapes) and some organic notes of yeast lees. On the palate is long lasting and has a nice minerality.



This celebration beer is a blend of:

- La Luna Rossa
- Frambozschella
- Baciama Lipsia

Blended together with some Ancellotta (organic and very tannic) red grapes.

The red grapes induced a secondary fermentation and imparted some specific character and color.

The grapes stayed on the liquid for 5 months. Then the blend was bottled.

The resulting beer is very complex, a lot of red fruits in the nose (cherries, raspberries, strawberries, grapes) and some organic notes of yeast lees. On the palate it is long lasting and has a nice minerality.

#### Product Details

<b>Style</b>	Aged in Red Wine barrels
<b>Alc./Vol.</b>	6%

#### Tasting Notes

<b>Aroma:</b>	a lot of red fruits in the nose (cherries, raspberries, strawberries, grapes) and some organic notes of yeast lees
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#### Legend

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits

## Birrificio Del Ducato [Continued]

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

### Tasting Notes

<b>Flavor:</b>	On the palate it is long lasting and has a nice minerality
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### Available Formats:

- 12 \* 11.2oz Bottles

## Settembre

### ■ Beer Collection

Wild Fermented Italian Ale with Organic Malvasia grape and the wort of Chrysopolis (Del Ducato's Italian Lambic).

The grapes are squeezed and transferred into a steel vessel (open top), no yeasts are added. The next day fermentation of grapes starts and we brew Chrysopolis wort which is added to the fermenting grape must.



Fermentation lasts for 30 days without temperature control on grape skins, three times we recirculate the liquid from the bottom to the top where the grape skins are floating.

After 30 days we transfer the liquid to an isobaric tank and keep the beer at colder temperatures until all the sugars are fermented (apparent Final Gravity is -0.8 Plato!).

After 6 months the beer is bottled naturally carbonated and bottle conditioned with a small amount of priming sugar.

The resulting beer is very complex and elegant, almost an hybrid between beer and wine. It has tartness from malic acid of the grapes and some of the typical floral notes of Malvasia grape variety..

### Product Details

<b>Style</b>	Spontaneously fermented Ale
<b>Alc./Vol.</b>	7%

### Tasting Notes

<b>Flavor:</b>	It has tartness from malic acid of the grapes and some of the typical floral notes of Malvasia grape variety
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### Available Formats:

- 6 \* 25.4oz Bottles



## Torrente

### ■ Beer Collection

### "Our Italian Journey"

From the historic city of Parma, Italy's center of food, music and art, comes "Torrente".

Similar to the expression "Italian lifestyle" that cannot be explained in one word, "Torrente" cannot be pushed into one simple beer style. We simply call it "Birra Fragrante".

It's brewmaster and creator, Giovanni Campari, dreamed of flavors and aromas that bring to life Italy's unique artisanal craftsmanship in a most modern yet authentic interpretation.

"Torrente" / "Oltretorrente" is a term deeply associated with the city of Parma /Italy [Parma is divided into two parts by the river "Parma" ...the part on the far side of the river is called "Oltretorrente"]

"Torrente's alluring aroma draws you in with notes of ripe citrus, peach, tropical fruit and pine. The beer is soft on the palate and develops progressively with waves of overripe tropical fruit, citrus and pine. This culminates with a pleasantly dry and herbaceous bitterness."

### Product Details

<b>Style</b>	Italian Style Brew
<b>Alc./Vol.</b>	7%

### Tasting Notes

<b>Flavor:</b>	beautifully tart, displaying subtle notes of Brunello wine, oak, plums, dark sugar and black currants
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### Available Formats:

- 12 \* 11.2oz Bottles  
 - 24 \* 12oz (6 x 4 Pack) Cans  
 - 20L & 30L Kegs



### Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits