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# BIRRA DEL CONVENTO CARROBIOLO

Monza (MI) Italy



Above: Entrance Convento Padri Barnabiti

<http://www.birradelcarrobiolo.it>

Below: Piazza Carrobiolo



Below: Pietro Fontana

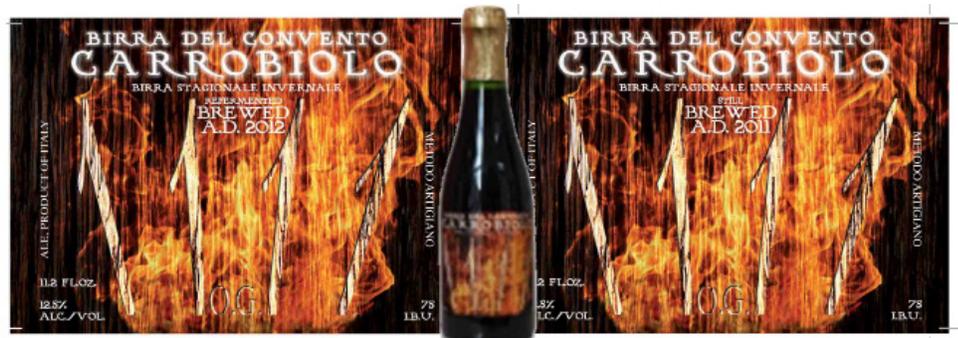


The brewery first opened in 2008 within the Convent of the Barnabite Fathers in Piazza Carrobiolo in the historic center of Monza. The building dates back to the 1530s. The original brewhouse was only 2.5hl per batch and in a tiny room off the courtyard; they sell their full line of beers out of a small shop next door.

The brewery--the full name of which is Piccolo Opificio Brassicolo del Carrobiolo - Fermentum--began as a collaboration between the brewmaster Pietro Fontana and the convent. Before opening the brewery Pietro worked at the convent for 15 years as the director of their educational center for poor and troubled youth. The brewery was conceived as a place where graduating students could train, to learn brewing and go on to find other work. Today the main brewing assistant is an orphan and ex-student of the center.

One of the Barnabite fathers is a partial owner of the company, along with 6 other friends. Pietro oversees the entire brewery. A Monza native and now married with 3 children, Pietro has been a beer enthusiast since he was 18 and began collecting beers and bottles (after he drank them of course) in 1990. At that time Italy did not have too much to offer in the beer market so Pietro spent his free time, when school was not in session, traveling around Europe and studying traditional beer cultures: Germany, Belgium, Great Britain and Ireland. These new beers and beer styles opened his eyes to the potential flavors and aromas in beer and heightened his curiosity even further. By 1996 he had collected over 2000 bottles. It was in 1999, in London, that he came across his first homebrew kit, and he knew it had to be his. He returned to Monza with the plastic fermenter and some dry yeast in his luggage and learned the craft by studying various American homebrew sites. Pietro modified a pasta machine to serve as a grain mill, began all grain brewing at home and the rest is history. In 2008 he began his collaboration with the convent to open

## “Piccolo Opificio Brassicolo del Carrobiolo - Fermentum”



## OG 111

The OG 111 is brewed with 8 different malts, mostly Maris Otter and a carefully measured amount of peated malts; the other six are various caramel and toasted malts to cover the range of color and aromatics.

The powerful Hercules hop is used for bittering, and a touch of East Kent Goldings at the end of the boil to obtain that ‘rhubarb and quinine’ effect.

The full boil lasts 2 hours.

An English yeast finishes the fermentation relatively quickly, but then follows a long maturation at cold temperatures and after bottling 6 months in the cellars of the convent.

**O.G. 111..comes in two versions:**

“still” 12\*12.7oz {375ml} - UPC-code 0 62067 03237 0

“refermented” 12\*12.7oz {375ml} - UPC-code 062067 03236 3

**B. United International, Inc.**

P. O. Box 661, Redding CT 06896 - phone 203.938.0713 - fax 203.938.1124 - [www.bunitedint.com](http://www.bunitedint.com)



## Carrobiolo O.G. 1085 Pedro Fontenez - Special Edition 2014

**Italian Style Tripel**  
**Aged in Marsala barrels [Sicily] for four months**  
**Refermented in bottles, Matured in bottles for over 6 months**

**Brewing process:**

After the primary fermentation in stainless, the beer was transferred to Marsala barrels where it aged for 18 weeks.  
Then transferred to a steel tank for a month to decant and refine the flavors.  
Refermentation in bottle and maturation in bottle for 6 months before release.

**Tasting notes:**

In the glass the beer is a beautiful deep gold and clear (if poured with care the sediment remains in bottle) topped with an abundant, compact and persistent head.

The aroma is full, elegant and strong. The wine, spirits, and marsala notes are evident but the overall aroma is still within the realm of beer, with honeyed notes from malt very present along with a point of alcohol.

At first the beer is very soft of the palate, sweet with a big body and again a mark of boozy heat.

The finish is dry, aromatic, complex and unexpectedly balsamic;  
even a bitter touch develops, making it quite unique.

A beer with great depth, to drink slowly or to pair with a strong flavored cheese, perhaps a blue goat cheese.

*-Tasting notes from Luca Giaccone, beer taster and beer enthusiast in Italy*

**Formats:**

12\*12.7oz {375ml}

**Bar-code:**

0 62067 03263 9

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