

EXTRAOMNES

Marnate, Varese, Lombardy, Italy
(about 30 km north-west of Milan)

Birrificio Extraomnes was recognized for remarkable consistency and excellent quality by the Slow Food Guide 2015
"Guida alla Birre D'Italia 2015".

Head brewer **Luigi "Schigi" d'Amelio** is a well-known sommelier in Italy. His brewing philosophy is to make beers that he likes, but with the deepest respect for the history and traditions of the great brewing regions and their beer styles.

After just three years of brewing, "Schigi" was appointed 2013 Brewer of the Year ("BIRRAIO DELL'ANNO 2013")
by *Associazione Culturale UNIONBIRRAI*.

To cope with increasing demand Extraomnes moved to a new location in 2012. The new brewery was fully inspired by the Belgian brewing traditions.
The aromas and flavors make you think you are in Belgium, but with a twist!



"Schigi" Luigi D'Amelio
BIRRAIO DELL'ANNO 2013



ZEST

**AWARD FOR BEST BEER
BEER FESTIVAL - ITALY
MILANO 2011**

Golden appearance with green "vibrations" and a white, compact, persistent head.
An intense nose of Orange blossom, decided hints of yellow fruit and citrus (lemon, grapefruit).
A delicate hop spiciness and the light-weight body due to the absence of residual sugar make it refreshing and very drinkable.
Dry, sharp and prolonged finish.

Top-fermented ale, unpasteurized,
bottle-conditioned
5.3% alc./vol.

Serving temperature:
42-46 ° F

Format:
12 x 11.2oz / 330.0mL Bottle(s)

Barcode: 8 015024 106333

B. United International, Inc.

P. O. Box 661, Redding C.T. 06896 - phone 203.938.0713 - fax 203.938.1124 - www.bunitedint.com



TRIPEL

GRANDE BIRRA ==> *not to be missed*

Bright golden yellow appearance with a creamy white head.
 Alternating scents of yellow fruits and peppery notes in the nose.
 Soft, slightly phenolic mouth feel that is enriched by hints of candy sweetness but is well balanced by a strong dryness that leaves your mouth clean and ready for another sip.
 Fatty and succulent meats or mature cheeses are ideal food pairings .

Top-fermented ale, unpasteurized, bottle-conditioned
 8.6 % alc./vol.

Serving temperature:
 46-50 ° F

Format:
 12 x 11.2oz /330.0mL Bottle(s)

Barcode:
 8 015024 103332



BRUIN

Big Cappuccino-colored head sitting on liquid that has the color of a monk's frock.

The nose is characterized by hints of caramel, cocoa and brown sugar.
 On the palate we find flavors of dried fruits, chestnuts and a touch of rum from the dark candi sugar. Pleasantly sweet, persistent long finish.
 Pairs well with stewed and braised meats, blue cheese, or with biscuits and chocolate.

Top-fermented brown ale brewed with coriander, unpasteurized , bottle-conditioned
 8.0% alc./vol.

Serving temperature: 53-57 ° F

Format:
 12 x 11.2oz / 330.0mL Bottle(s)

Barcode:
 8015024 104339



STRAFF has a misleading innocent appearance, beautiful and golden with a white creamy head.

The nose of fresh fruit, apricot and melon, Mirabelle brandy and a slight earthy note reminiscent of the style.
 The initial soft palate is immediately damped by a bone-dry cutting, caused by the virtual absence of residual sugar, and a balanced bitterness.

Top-fermented ale, unpasteurized, bottle-conditioned
 9.5% alc./vol.

Serving temperature: 50-54 ° F.

Format: 12 x 11.2oz / 330.0mL Bottle(s)

Barcode: 8 015024 108337

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