

L'Equibrista > Birra del Borgo > Borgorose, Italy



The highlight being a new beer he is making which is a blend of 50% duchessa [his saison] mixed with 50% sangiovese grape must. It is unbelievable. Fermented with champagne yeasts. It has the body of a beer, the acidity and tannins of a wine. Right now the nose is concentrated white fruit. Lots of white peach, pear, light apricot. Panetone smells from the champagne yeast. It is still young and a little sweet and I'm sure it will dry out nicely. He intends to treat it like a champagne and do a degorgment and everything [5 bar!].

■ Beer Collection

Style: Italian
Specialty Brew
Alc./Vol.: 10.5%