



METODO CLASSICO 2018

Metodo Classico 2018 has an opalescent, almost orangey yellow color and light, hazy white foam.

Woody, resinous and honey-flower scents blend into an elegant and fresh oxidative note.

A pleasant acidity immediately hits the mouth and makes the body feel lighter, despite the high alcohol content. The distinctive traits of the recipe emerge with notes of cereals, aniseed and citrus fruit, with the addition of a delicate taste of flower honey. The finish brings out a woody bitter note.

Ingredients

Water, **barley malt**, **wheat malt**, buckwheat, spice blend in varying proportions, hops, sugar, yeast.

Features

Alcohol: 9%

Degree Plato: 19.5

Color (EBC): 12-14

Degree of Bitterness (IBU): 10-12

Service Temperature : 10-12 °C

Pairings

Excellent as an aperitif, it goes very well with fish dishes.

Sizes

0,75L

