



## NÖEL CHOCOLAT

A dark brown beer, reminiscent of a monk's tunic, it has a thick and persistent head. **Scents of chocolate** blend with gentle **roasted and nutty notes** released by the cereals used in the recipe.

The skillful use of **Criollo cocoa by Domori**, in its **rare, refined and aromatic Chuao variety**, characterizes Noël Chocolat from the very first sip, and bring out **pleasant and warm chocolate notes**. These are perfectly counterbalanced by hints of **roasted cereals, which evoke the taste of nuts**.

The bitter note of hops leaves a balanced **bitter-sweet aftertaste, which satisfies the palate at every sip**.

We thank chocolate master **Gianluca Franzoni** for roasting the beans of this valuable and ancient cocoa, making our **Christmas beer** truly unique.

### Ingredients

Water, **malt of barley** from our fields, **oat malt, wheat malt**, nibs of Criollo Chuao cocoa by Domori (1,2%), roasted **barley malts**, sugar, hops, dark chocolate (cocoa, natural brown sugar), yeast.

### Features

**Alcohol:** 8,5%

**Degree Plato:** 19,0

**Color (EBC):** 50-55

**Degree of Bitterness (IBU):** 20-24

**Service Temperature :** 12-14 °C

### Pairings

Ideal for winter spicy dishes, perfect with Christmas desserts, such as classic panettone, or made with cinnamon and orange.

### Sizes

0,75L

1,5L



24L