



OPEN 2022

With a slightly hazy deep brown color, Open 2022 has a beige thick head.

Its scents present intense citrusy notes typical of Italian-grown hops (Magnum, Cascade, Chinook) which blend well with a light touch of roasted malt.

The taste has a distinctive, yet not extreme bitter note that comes from the hops and the roasted malt, reminiscent of licorice root. The beer has a light body and a fresh and lightly astringent finish with notes of citrus fruit.



Ingredients

Water, **barley malt** from our fields, special Italian malts, Italian hops, yeast.

Features

Alcohol: 7,2%

Degree Plato: 16,5

Color (EBC): 56-58

Degree of Bitterness (IBU): 59-61

Service Temperature : 8-10 °C

Pairings

Dishes with bitter notes, such as radicchio risotto. It goes well with fresh and semi-mature cheeses with a slightly bitter finish, such as Caciofiore di Columella.

Sizes

0,33L