www.monferratontour.it

BIRRIFICIO CIVALE

Category: Brewery
business description: In 2009, Daniele Cosenza and Vincenzo Civale began producing excellent beer in a renovated brewery, which houses a custom-built brewing system and rooms for tasting courses and meetings with brewers. The secrets? Medium-hard local water, two-row barley malt imported from Germany and Belgium, hops blended to suit specific needs, and yeasts bred fresh for each brew. This is how Alica, a light and thirst-quenching lager, was born, with a delicate, fruity aroma; Tempore, a lager with orange highlights, a citrusy aroma, and a pleasant bitter aftertaste; Mervisia, a red beer inspired by English Pale Ales, more rounded and with distinct caramel notes; Virtute, golden, balanced, and full-bodied; and Ulula, a ruby red with pungent, herbaceous aromas and a consistent bitter aftertaste, provided by a blend of European and American hops. The lineup is rounded out by two black beers: Imperiosa, at 10% ABV, is a sipping beer, warm and enveloping with notes of coffee and chocolate; Spinetta's Mayno is a light Stout, inspired by its Irish counterparts. Moonrise, brewed only in winter, is inspired by the strong beers brewed in Belgian monasteries. A 9% amber beer, smooth, full-bodied, and delicately spiced, it's perfect for warming up on cold winter days.

(photo from the brewery's Facebook page)
phone: +39 (0131) 618.250
E-mail: info@birrificiocivale.it
producer: si
Guided visits: Yes

Links

http://www.birrificiocivale.it

Photos

