



www.monferratontour.it

BIRRIFICIO CIVALE

Category: Brewery

business description:

In 2009, Daniele Cosenza and Vincenzo Civalè began to produce excellent beer in a modernised plant, which houses a tailor-made system and premises for tasting courses and meetings with brewers. The secrets? The medium hardness of the local water, two-row malted barley imported from Germany and Belgium, hops blended as required and yeasts generated "fresh" at each production. This has given way to Alica, a blonde light and thirst-quenching beer, with a delicate and fruity aroma; Tempore, a blonde beer with orange veins, citrus scent and a pleasant bitter aftertaste; the Mervisia, a red beer inspired by the English Pale Ales, rounder and with decidedly caramelised notes; Virtute, a golden, balanced beer with a good body; Ulula with a ruby red colour, pungent herbaceous scents and a consistent bitter aftertaste, given to it by the blend of European and American hops. Two stouts complete the range: Imperiosa with its 10% alcohol content, for meditation, warm and embracing, with coffee and chocolate notes; Mayno della Spinetta is a light Stout inspired by its Irish counterparts. Moonrise is produced only in winter and inspired by the strong beers produced in Belgian monasteries. Amber coloured with 9% alcohol content, smooth, full-bodied and delicately spicy, it is perfect for warming up the cold winter days.

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Guided visits: Yes

producer: si

Links

<http://www.birrificiocivale.it>