



BIRRIFICIO VALDARNO SUPERIORE srl

Via Nazionale, 82 / località Malafrasca - 52020 - Pergine Valdarno (AR)
IT00ARA00042X - P.Iva 02153750514

Pratomagno

Pale-style cooked malts combined with caramelized malts and spelt, a single hop and at the end of the wort boil the infusion of two wild herbs from the Pratomagno mountain: Melissa and Thyme.

Fine ivory white foam, typical Ale carbonation.

The very pleasant aromas on the nose draw attention to the herbs used. On the palate malty and caramelized notes, hints of chestnut honey, slightly bitter. The body is medium-structured, very delicate and in great balance with the balsamic aromas and scents of the herbs. Pratomagno, the beer dedicated to this beautiful Tuscan mountain, captures the attention of beer lovers.

Red amber / Alc. 6,5%

Alcohol	6,5% Vol.
Fermentation	refermented in the bottle
Reference style	Red ale

