



**BIRRIFICIO VALDARNO SUPERIORE srl**

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

# XL

Special malts and fine hops for the creation of the XL Beer .

After the first fermentation in stainless steel tank, is transferred into 'first-passage barriques' in contact with the 'wine lees' where a second characterising fermentation in the barrel begins. After the second fermentation in the barrel, the XL Beer continues to mature in the barrique for 12 MONTHS.

This 'Bafalo' Method gives the Beer pleasant aromatic notes, acidity and minerality.

The final perlage in the bottle is low while on an olfactory level it is very complex, rich and inebriating with aromas and scents of both the malts and the yeasts. Pleasant notes of very elegant acidity that dampen the persistent malty part. They interesting SOUR Beer.

## Coppery blonde / Alc. 7%

Alcohol	5% Vol.
Fermentation	High triple, stainless steel barrique bottle
Reference style	Sour Barrique Beers

