A.F.O.

AMERICAN AMBER ALE



TASTING NOTES

BIRRIFICIO DEL **DUCATO**



BITTERNESS

SWEETNESS 0000

Appearance

Copper-colored beer with a persistent ivorycolored foam.



CITRUSY/FRUITY

Flavour

Hints of exotic and citrus fruits accompanied by a light toasted aroma.



Taste

It is bitter but the contribution of caramelized and sweet malts make it a high balanced beer.



Food Pairings

t pairs perfectly with red grilled meats and cheeses like Parmigiano Reggiano.

Released the same year as Viaemilia at the end of March 2007, A.F.O. was our second creation. The history of this beer dates back to when Giovanni Campari, brewmaster and founder of the brewery, first came into contact with the new and irresistible character of American hops. Back home, he decided to make the Ale of his dreams, which expressed a complex bouquet, fascinating but never usual. He traveled between England and Germany, visiting hop growers and experimenting, carrying out a research into the olfactory territory of hops which finally materialized in the current A.F.O.

A BEER ALWAYS DESIRED, DEDICATED TO OBSESSED OF ALES.

AVAILABILITY AND FORMATS

Available all year round in keg of 20 l and bottle of 33 cl.

5,4% alc./vol.

"Ale For Obsessed"

11,5 plato degree **37** IBU

30 EBC

Storage Temperature 4° Ĉ - 18° C Service Temperature 7° C - 10° C