

VERDI

IMPERIAL STOUT



“Dedicated to all oppressed hearts in which the relentless fire of freedom still lives and burns.”

Since we founded Birificio del Ducato in Roncole Verdi we dedicated one of our first beers, Verdi Imperial Stout, to the world-famous composer Giuseppe Verdi, who was born right in this small town. Coming back from a trip in New York, the brewmaster and founder of the brewery, Giovanni Campari, decided to create an Imperial Stout with greater balance, elegance and drinkability than those tasted overseas. The originality of his recipe is in the use of chilli: in fact, the spicy finish teases the throat lightening the fullness taste and body of the Stout, making it very easy to drink. Verdi Imperial Stout was the first Italian craft beer in history to win a gold medal at an international competition: in 2008 at European Beer Star.

THE FIRST ITALIAN CRAFT BEER IN HISTORY TO WIN A GOLD MEDAL AT EUROPEAN BEER STAR.



CARATTERISTICHE ORGANOLETTICHE

Top fermentation beer with a dark ebony color and aromas ranging from chocolate to licorice, from coffee to tobacco, and liqueur nuances. It has a full, soft, persistent and dry body. The finish reveals a spicy surprise.



NOTE DEGUSTATIVE


Appearance
 Beer with a dark ebony color. Persistent cappuccino-color foam.


Flavour
 It expresses hints of chocolate, licorice, coffee grounds and tobacco.


Taste
 It expresses hints of chocolate, licorice, coffee grounds and tobacco.


Food Pairings
 It pairs with chocolate sweets, dry pastries and blue cheeses.

AVAILABILITY AND FORMATS

Available in autumn and winter in keg of 20 l and bottle of 33 cl.

8,2%
alc./vol.

20
plato degree

42
IBU

200
EBC

Storage Temperature
4° C - 18° C
Service Temperature
8° C - 12° C