



Data sheet

Story: Artisans have a vice and a virtue. The first one is not settling for anything, the second one is doing with what you have. Once perfection is achieved.

We've been saying it again and again, as it's our philosophy: Tari is synonym of experimentation. In this case, we let ourselves get involved with a friend, a real connoisseur as regards to ambitious and peculiar projects. Our Tari Aquavita, a soft and floral distillate of beer and ideas, was perfected between irregular copper stills powered with wood and the guide of master distiller Giovanni La Fauci, and took shape in a moment when the art of brewing was not enough anymore... or maybe we liked it so much that it resulted in a new research.

(A selection of light and amber beers not containing added sugar). The name pushes towards the interpretation of a bottle of eau de vie, beyond the boundaries of homebrewing. A glass conceived for long reflections.

Category: BEER DISTILLATE

Color: Clear.

Olfactory intensity: Intense and complex, featuring aromas of malt and hops accompanied by floral and fruity scents.

Alcohol content: 42% vol.

Storage: 15/20 °C

Taste: Pleasantly smooth and delicate.

Food pairings: Dark chocolate

Serve at: 15°C/10° in summer

Selling unit: 50 cl

AQUA
VITAE

beer eau de vie



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— She was walking around
the centre, the distilled vine
Spruced up in nice grape leaves,
oh my! The hell with all the
bad thoughts
I'll gladly stop for a drink, she
talks. A stranger approached
her while sitting at the counter
Do you remember me, Milady?
said the hunter
I'm sorry, honestly, I'm
mortified, oh God. I think I hit
the bottle and already forgot.
It must have been both, grappa
and beer? She asked the glass,
but it was empty, the dear!—

*Spruced up in
nice grape leaves*

