2018

Bronze

TAR

We conceived it to make it ours. Not a variation of German-style beer, but a Sicilian homebrew with a golden character and, as we love to say, an own identity. Behind the project, there is the research of essential perceptions, in order to match it with traditional culinary arts.

The inviting scent of fresh hops reveals the balanced and bitter taste, which makes way for the fragrances of the malts used in the production process. Dry and slightly bitter finish.

This is how Tarì Oro makes its debut in 2010: a beer featuring healthy obstinacy, which is typical for those who believe you can also make something that was never done before, and get talked about Sicily like it was never heard before.

NORMAL LIGHT BEER Category:

Type of beer: Pils

Ingredients: Water, barley malt, hops, sugar, yeast.

Contains gluten.

Type of fermentation: Bottom fermentation, refermented in

the bottle, not pasteurized, not filtered.

Natural sediment in the bottle.

Alcohol content: 4,9%vol.

> Storage: Store in a cool and dry place

away from direct sunlight.

Bitterish, balanced, dry. Taste:

Food pairings: Appetizers, cheese, low-fat fish, mussels,

Fish carpaccio, shellfish, pizza, simple dishes, first courses, fried dishes, eggs, meat, strong-tasting red meat, roast meet, cold cuts

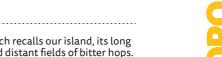
Serve at: 6°C

GP: 11,50 - **IBU:** 31,40 - **EBC**: 10,80

Selling unit: 33 cl - 1 pack / 24 pz

75 cl - 1 pack / 12 pz













— Dumb King Ferdinando, also known as Muso Allungato, of Roccapicata the Master, for gold a great passion did foster. Proud of jewels and gold collected in the entire reign, he missed only a goat with golden fleece to be fully pleased.

Evoking the stars with the wish for the kid, he was granted by the touch of a magic stick: petite goatee, elongated snout, now his face in the label appears triumphant and proud—