



CASTELLO di GABBIANO

ESTABLISHED 1124

## BIRRA IGA

High-fermentation ale with golden and purplish hues brewed exclusively from barley malt and pure sangiovese grape must.

Floral and vinous notes imparted by the grape must are present on the nose, while the olfactory characteristics are found in the mouth accompanied by a dry and clean finish.  
As a whole, it turns out to be a fairly complex, drinkable and pleasant beer.

Excellent with hors d'oeuvres of cured meats and hard, aged cheeses.

5% Vol

### **Castello di Gabbiano**

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