

## Birrificio Barley

via C.Colombo, Maracalagonis (CA), Sardinia

### Brewery Description:

Barley opened its doors in 2006 in Maracalagonis (CA). It is a small craft brewery with the creative idea of producing beers that would be served on tables in parallel to wine.



### Friska

■ Beer Collection

What's a "biere blanche"? It's a traditional Flemish specialty brewed using malt, unmalted wheat spiced with coriander and orange peels. "Friska" is an original interpretation of the style by young Sardinian brewer Nicola Perra who wished to personalize his beer (unmalted barley and malted wheat are used as well) giving it more body than usual.

#### Product Details

<b>Style</b>	White Ale brewed with Coriander and Orange Peel.
<b>Alc./Vol.</b>	5%
<b>Malts</b>	Pilsner, Unmalted Wheat
<b>Hops</b>	Czech Saaz, Styrian Golding
<b>Spices</b>	Orange Peel, Coriander

#### Tasting Notes

<b>Appearance</b>	Cloudy light yellow.
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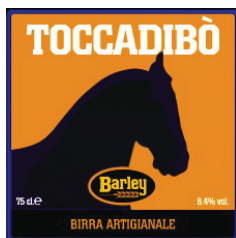
<b>Aroma</b>	Fresh in the nose with spicy and citrus fruit notes, rich of sensual scent of tropical fruit.
<b>Flavor</b>	Full and important in the palate with appropriate acidulated and citric notes making it a highly refreshing and thirst-quenching beer.
<b>Finish</b>	Refreshing and thirst quenching.

#### Suggested Food Pairings:

- Gingered Risotto
- Boiled Fish with Mayonnaise
- Seafood Salad
- Battered Vegetables
- Fresh Soft Cheeses spiced with Fine Herbs

#### Available Formats:

- 6 \* 25.4oz bottles
- 12 \* 12.7oz bottles



### Toccadibo

■ Beer Collection

**Toccadibo** awarded Best Italian Craftbrew in 2006

#### Product Details

<b>Style</b>	Strong Golden Ale
<b>Alc./Vol.</b>	8.4%
<b>Malts</b>	Pilsner, Caramel
<b>Hops</b>	Challenger, Hallertauer Mittelfrueh
<b>Spices</b>	Coriander, Candi Sugar

#### Tasting Notes

<b>Appearance</b>	Deep golden color with creamy and white foam.
<b>Aroma</b>	Clean and dry in the nose with strong but not overwhelming alcoholic notes soon followed by triumphant and rich fruity notes of peach and apricot, well balanced by aromatic hop notes with a hint of chive.
<b>Flavor</b>	Warming mouthfeel in the palate face well a nice dryness giving us a spicy, clean and sharp aftertaste. That's why, despite the alcohol strength, we are wishing soon a further glass. A very pleasant taste of amaretto will not escape to an experienced beer-taster.
<b>Finish</b>	Nice dryness provides a spicy, clean, and sharp aftertaste.

#### Suggested Food Pairings:

- White Meat (veal, chicken, turkey, or rabbit)
- Fruit Tart
- Armaretti

#### Available Formats:

- 6 \* 25.4oz bottles
- 12 \* 12.7oz bottles

#### Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

## Birrificio Barley [Continued]

via C.Colombo, Maracalagonis (CA), Sardinia



## BB10 (BB Dexi)

■ Beer Collection  
■ Vintage Collection

Our new skillful craft brewers, without an old tradition to follow, are totally free to brew experimental beers using unusual ingredients often strictly linked to their area. This is the case of young Sardinian engineer Nicola Perra who for this extraordinary BB10 uses even sapa (boiled worth) of a renowned local wine called Cannonau.

Wine Grape: Cannonau di Sardegna

The origins of the Cannonau grape are unknown. The general belief is that it appeared on the Italian island of Sardinia in the 14th century, brought from Spain, during a period of Spanish domination of the island, and that it is either the canonazo grape of Seville or the granaxa grape of Aragon. There is also a belief (also unsubstantiated) that the cannonau grape is actually grenache! However it got there, cannonau vines acclimated quickly to Sardinia, spreading throughout the island and now making up over 20 per cent of the island's grape vine plantings. Despite the vast plantings of cannonau, the wine is produced in relatively limited quantity. This is so because of what is known as short-pruning, a system of training the vines that drastically curtails fruit production. Cannonau grows just about all over Sardinia, but it is considered best if grown on medium slopes of rich non-volcanic soil with minimum moisture and alkalinity. - Courtesy of Wikipedia

### Product Details

<b>Style</b>	Specialty (Ale brewed with Canonau Grapes)
<b>Alc./Vol.</b>	10%
<b>Malts</b>	Pale, Caramel, Pilsner
<b>Hops</b>	Kent Golding, Cascade
<b>Spices</b>	Sapa of Cannonau (Boiled wort of Cannonau red wine grapes), Light Candi Sugar, Orange Peel

### Tasting Notes

<b>Appearance</b>	Dark brown with crimson red highlights.
<b>Aroma</b>	Warm and sumptuous scent of caramel, cocoa, dried plum, morello cherry and "strawberry" grapes.
<b>Flavor</b>	Complex flavors such as caramel, chocolate, liquorice, and plums with notes of sweet dried fruits such as figs and sultana.
<b>Finish</b>	Finishes dry with a tad of bitterness.

### Suggested Food Pairings:

- Piedmontese Boiled Meats
- Sardinian Sheep's Cheese
- Chocolate or Ricotta Dessert

### Available Formats:

- 6 \* 25.4oz bottles
- 12 \* 12.7oz bottles



## Sella Del Diavolo

■ Beer Collection  
■ Vintage Collection

### Product Details

<b>Style</b>	Italian Style Strong Brown Ale
<b>Alc./Vol.</b>	6.5%
<b>Malts</b>	Vienna, Caramel, Pilsner
<b>Hops</b>	Hallertauer

### Tasting Notes

<b>Appearance</b>	Amber color with orange reflections plus cream colored and persistent foam.
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<b>Aroma</b>	A nice "cohabitation" between strong caramel and fruity (plums and morello cherry) notes and peppery and herbal notes coming from a long-sighted use of aromatic hops.
<b>Flavor</b>	Warm and vinous in the palate with an appropriate dryness giving it a good balance between sweet fruity, roasted, slightly smoked notes.
<b>Finish</b>	A long, dry, very bitter aftertaste.

### Suggested Food Pairings:

- Roasted Lamb
- Piglet (slowly cooked in the skewer)
- Medium-Matured Cheese (not too salty)
- Bitter Chocolate
- Almond Cakes
- Dried Fruits

### Available Formats:

- 6 \* 25.4oz bottles
- 12 \* 12.7oz bottles

### Legend

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■ Keg Collection	■ Sake & Yuzu Wine
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