

Birrificio Del Ducato

Via Streponi, 50/a - 43010 Roncole Verdi di Busseto, Italy



Brewery Description:

Birrificio Del Ducato is one of Italy's up-and-coming microbreweries.

Giovanni Campari, the brewmaster, is part of Italy's second generation of Italian craft brewers. Like many in Italy, he started as a home-brewer. However, with a degree in Food Science and Technology, he was not starting from scratch. Before opening the brewery with a couple of friends, he worked at Birrificio Italiano, one of the older craft breweries. Campari says that the first generation of Italian brewers were inspired by Belgian and German traditions, whereas he and his peers, inspired mostly by their pioneering compatriots, are moving toward developing an Italian beer identity.



Flavor	Flavors replicate the nose.
Finish	Full mouthfeel and is very long on the palate.

Suggested Food Pairings:

- Aperitif
- Salmon

Available Formats:

- 6 * 25.4 oz bottles
- 4 * 1.5 Liter Magnum bottles
- 20 Liter Keg (please ask for availability)



Viaemilia

Beer Collection

Product Details

Style	Dry Hoppy Pale Lager (Italian Interpretation)
Alc./Vol.	4.8%
Malts	Pilsner, Munich
Hops	Hallertauer Magnum, Hallertauer Perle, Spalter Select, Tettnanger, Tettnanger Hallertau
Yeast	Bottom-fermenting.
Fermentation	7 days
Maturation	3-4 weeks
IBU	44.5

Tasting Notes

Appearance	Nice gold copper hue that shows a slightly hazed, full gold color.
Aroma	Aroma of hops, citrus, maple sugar.
Flavor	Lightly sweet up front, followed by touch of buttery malt in the middle as well as a faint, toffee like character.
Finish	Dry, herbal, hop bitterness in the finish.

Suggested Food Pairings:

Legend

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



Nuova Mattina

Beer Collection
Keg Collection

Product Details

Style	Italian Saison Style
Alc./Vol.	5.9%
Malts	Pale, Unmalted & Malted Wheat, Oats, Rye
Hops	Chinook, Hallertauer
Spices	Coriander, Ginger, Green Pepper, Chamomile, Licorice

Tasting Notes

Appearance	Cloudy yellow orange.
Aroma	Aroma of ginger, citrus, pepper, herbal, and fruity.
Flavor	Taste of spices, floral, citrus, and herbal.
Finish	Very quenching and refreshingly dry in the finish.

Suggested Food Pairings:

- Curried Thai Dishes
- Cheese (Fontina, Asiago, Colby, Parmesan)

Available Formats:

- 6 * 25.4 oz bottles
- 16 * 11.2 oz bottles
- 20 Liter Keg (please ask for availability)

Krampus

(Winter Seasonal)

Beer Collection
Keg Collection



The word Krampus originates from the Old High German word for claw (Krampen). In the Alpine region the Krampus is represented by an incubus in company of St Nicholas. Traditionally, young men dress up as the Krampus in the first two weeks of December and particularly in the evening of December 5 and roam the streets frightening children (and adults) with rusty chains and bells. In some rural areas also slight birching especially of young females by the Krampus is part of tradition. This beer is brewed with star anise.

Product Details

Style	Winter Seasonal
Alc./Vol.	8%

Tasting Notes

Appearance	Hazy orange color.
Aroma	Lots of spices in the nose (marachino cherry, orange, clove, and cinnamon).

Birrificio Del Ducato [Continued]

Via Strepponi, 50/a - 43010 Roncole Verdi di Busseto, Italy

- Curried, Indian, Thai, Chinese Cuisine
- Cheese (Sharp Cheddar)

Available Formats:

- 24 * 11.2 oz bottles



Verdi Imperial Stout

■ Beer Collection

Verdi Imperial Stout is an Italian interpretation of an imperial stout using hot chili.

Product Details

Style	Imperial Stout
Alc./Vol.	8.2%
Malts	Pale, Caramalt, Chocolate, Roasted, Oats
Hops	Hallertauer
Spices	Hot Chili
Fermentation	7 days
Maturation	40 days at 68°F

Tasting Notes

Appearance:	Pour dark brown but appears black in the glass.
Aroma:	Coffee and cream hits the nose. Sweet licorice adds more sweet aromas.
Flavor:	Taste of milk chocolate together with coffee and vanilla. Taste is pleasant and quite complex.
Finish:	The chili reveals itself and provides a sharp punch of hot spiciness that blends really well with a considerable hop bitterness and a gentle warmth of alcohol. The finish is quite dry and long.

Suggested Food Pairings:

- Chocolate
- Smoked Meat
- Grilled Meat

Available Formats:

- 16 * 11.2 oz bottles

Chimera

■ Beer Collection

"A top fermenting beer, bottle/keg conditioned, with the color of a monk's outfit. It presents itself to the nose with aromas of caramel and fruit pickled in alcohol {cherry & prune} as well as a light roasting. In the mouth it expresses warmth & complexity but reveals an unexpectedly dry finish.

This ale is our unattainable dream, the comparison we have always sought, which we may never find.

An Ale dedicated to all those who still long to dream and will never stop seeking the happiness they deserve."

Giovanni Campari, Brewmaster Birrificio del Ducato .



Product Details

Style	double bock
Alc./Vol.	8.0%
Malts	pale malt, munich malt, vienna malt, pilsner malt, aromatic (amber) malt, special B malt, dark crystal malt (cara aroma).
Hops	Northern Brewer (Hallertau, Germany), Pilgrim (Wye, England), First Gold (Poperinge, Belgium)
Spices	Dark Candy syrup, Dark Candy rocks,
OG	1083

Tasting Notes

Appearance:	the color of a monk's habit
Aroma:	the nose it is introduced with aromas of caramel and fruit pickled in alcohol (cherry & plum) and lightly roasted
Flavor:	in mouth it gives off heat and complexity
Finish:	finishing unexpectedly dry

Suggested Food Pairings:

- Chocolate

Available Formats:

- 16 * 11.2 oz bottles
- 20 L kegs

L'Ultimate Luna

■ Beer Collection

Barley wine of great character, matured for at least nine months in French oak barrels which previously contained great Italian red wine.

Copper colored with reddish tints and extraordinarily rich and complex in the nose, it releases aromas of red fruits (cherries, currants) and vanilla, with hints of wild berries, and it is reminiscent of a fine wine.

It has a warm-bodied mouth feel with no carbonation.

"A beer beyond preconceptions and clichés, dedicated to the man of tomorrow."

Giovanni Campari, Brewmaster Birrificio del Ducato .



Product Details

Style	Barley Wine
--------------	-------------

Tasting Notes

Appearance:	Copper colored with reddish tints
Aroma:	rich and complex, releasing aromas of red fruits (cherries, currants) and vanilla with hints of wild berries
Flavor:	warm-bodied mouth feel with no carbonation, reminiscent of a fine wine

Available Formats:

- 16 * 11.2 oz bottles

Legend

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