Birrificio Loverbeer
Strada Pellinciona, 7, Marentino, 10020, Italy

Brewery Description: (as translated form LoverBeer brochure)

Innovation:
We cherish knowledge and experimentation. We strive to make beers that are special, sometimes pushing “extreme;” beers with perfectly-balanced flavors and aromas; beers that can surprise even the most curious palate.

Tradition:
We make beers inspired by and based in our careful research into the origins of the world’s most historic and authentic brewing styles. The love of the land:

We use the finest locally-sourced ingredients – Freisa grapes grown in the hills surrounding Turin, Barbera grapes from Alba, “Ramassin” (Damaschine) plums from Valley Bronda – grown only by world-class producers. We strive to partner with farmers integrating ancient methods with modern technologies while protecting the environment and very high quality of their products.

Quality:
We devote intense care and attention during the entire production process to ensure the highest quality results.

BeerBera
Ale brewed with Barbera wine grapes and matured in oak barrels.

BeerBera is brewed once a year at vintage time then fermented in oak vats and matured for three months in oak vats.

“Fresh, vinous and fruity notes clearly caught in the nose then confirmed in the palate stating a strict link between spontaneous beer and wine worlds. This successful challenge will give us a brave, original beer but above all easy drinkable despite its complexity, thanks to an appropriate watery body.” By Lorenzo Dabove aka Kuaska

Product Details
Style: Sour Ale aged in Barbera wine
Alc./Vol.: 8.0%
Ingredients: barley malt, Barbera grapes (freshly pressed destemmes with skins, from a viticulturist near Alba), sugar, hops; wild yeast from the skins of the grapes.

Tasting Notes
(by Lorenzo Dabove aka Kuaska)
Aroma: Fresh, vinous and fruity notes clearly caught in the nose.
Taste: The fresh, vinous and fruity notes are confirmed in the palate stating a strict link between spontaneous beer and wine worlds.

Available Formats:
- 6 * 12.7 oz bottles

D’UvaBeer
Ale brewed with grape must. Fermented and matured in steel tanks.

“A complex beer with great finesse and elegance getting three different souls. The fruity one got hints of strawberries, raspberries and red currant flavors, the citrus-sour one with slight bitter lemony notes and the more tricky one which is characterized of off-flavors to be discovered. Despite the presence of sharp peaks of astrigency, a “warming” mouthfeel could be felt after each sip.” - By Lorenzo Dabove aka Kuaska

Product Details
Style: Sour Ale
Alc./Vol.: 8.0%
Ingredients: barley malt, grape juice, hops, sugar, yeast (top-fermenting)

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

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E-mail: info@bunitedint.com, Website: http://www.bunitedint.com
**Madamin**

**Beer Collection**
Top fermented OAK AMBER ALE, fermented and matured exclusively in oak barrels. Made from a recipe inspired by the Belgian Ales. The name “Madamin” is a piemontese word meaning “young married lady”

“Deep amber ale, vinous in the nose with fruity flavors of red currant, lactic notes from wild yeasts (brettanomyces) and those coming from using wooden barrels, pleasant and easy drinkable with lactic notes not too aggressive well balanced by fruity taste of cherry, bitter almond nut and white pulp peaches. Eclectic beer could be perfect as aperitif with selected appetizers, Parma ham and melon as well but it can match more elaborate dishes as veal with tuna sauce and piedmont-style stir-fry.” By Lorenzo Dabove aka Kuaska

**Appearance**
Deep amber ale.

**Tasting Notes**
(by Lorenzo Dabove aka Kuaska)

<table>
<thead>
<tr>
<th>Style</th>
<th>Sour Ale</th>
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<tbody>
<tr>
<td>Alc./Vol.</td>
<td>5.7%</td>
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</table>

**Spices**
barley malt, wheat (unmalted), hops, sugar, top fermenting ale yeast

**Alc./Vol.**
8.5%

**Ingredients**
Caffè Vergnano (coffee from Chieri) and spices.

**Legend**

![Legend](http://www.bunitedint.com)

**Tasting Notes**
(by Lorenzo Dabove aka Kuaska)

| Aroma | vinous in the nose with fruity flavors, lactic notes from wild yeasts (brettanomyces) and those coming from using wooden barrels. |

**Available Formats:**
- 8 * 11.2 oz. bottles

**Dama Brun-a**

**Beer Collection**
Top Fermented Beer. It is the same basis that gave birth to Madamin too.

“This beer is fermented only in oak vats, maturated for 12 months in big barrels. In summer I add lactobacillus and caramel to obtain lactic fermentation. Dama in Italian means lady and brun-a in Piedmontese means brown (in Italian is bruna). We inspired to Shakespeare’s dark lady. The basis Madamin (young married woman), after months and months, gains nobility and from Madamin becomes Dama. Brun-a is referred to the color. It is my personal tribute to brown flaming ale.” By Lorenzo Dabove aka Kuaska

**Appearance**
Deep amber ale.

**Tasting Notes**
(by Lorenzo Dabove aka Kuaska)

<table>
<thead>
<tr>
<th>Style</th>
<th>Oak Aged Ale</th>
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<tr>
<td>Alc./Vol.</td>
<td>5.7%</td>
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**Spices**
chinchona, soy sauce, coffee, dried mushroom notes.

**Legend**

![Legend](http://www.bunitedint.com)

**Tasting Notes**
(by Lorenzo Dabove aka Kuaska)

| Aroma | Spicy notes of gentian root and saffron on the palate are well balanced by coffee and roasted mushroom notes. |

**Available Formats:**
- 8 * 11.2 oz. bottles

**Marchè’l Re**

**Beer Collection**
Top Fermented Beer.

“It is the same basis that gave birth to Papèssa too. It goes to barrel (barrique) and stay there for 12 months. During this period I add coffee and spices. The name Marchè ’l Re is a card game name very played here in Piedmont in the past. People were used to play it in coffee shops, drinking coffee with fernet (Fernet is a type of amaro, a bitter, aromatic spirit. Fernet is made from a number of herbs and spices). Inspiring to that, I use a blend of Caffè Vergnano (a very famous brand of coffee from Chieri) and spices as rhubarb, saffron, gentian and cinchona.” By Lorenzo Dabove aka Kuaska

**Appearance**
Ebony beer

**Tasting Notes**
(by Lorenzo Dabove aka Kuaska)

| Aroma | In the Nose it is rich of an intriguing mix of flavors such as chinchona, soy sauce, coffee, and chocolate stuffed with candy orange. |

**Available Formats:**
- 8 * 11.2 oz. bottles

**Product Details**

<table>
<thead>
<tr>
<th>Aroma</th>
<th>Italian Imperial Coffee Spiced Stout</th>
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<tr>
<td>Alc./Vol.</td>
<td>8.5%</td>
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**Spices**
Caffè Vergnano (coffee from Chieri) and spices as rhubarb, saffron, gentian and cinchona

**Legend**

![Legend](http://www.bunitedint.com)