

Farrotta > Almond 22 > Abruzzo, Italy



This beer features a nice golden color with orange highlights. It contains a high percentage of organic spelt, giving it a silky texture and a distinctive flavor. Organic acacia honey from beekeepers in Abruzzo is added during the cooling process before the primary fermentation. The honey is not subjected to heat treatment to preserve its organoleptic characteristics.

■ Beer Collection

Style: Specialty
Brew {Spelt}
Alc./Vol.: 5.7%

A blend of European and American hops give this beer its unique flavor which balances harmoniously the pleasant citrus and sweet yellow fruit (peach and mango) aromas which are so typical of Farrotta.

