

Scires > Birrificio Italiano > Lurage Marinone, Italy



When attenuation reaches 50 %, it is blended with a combination of old and young sour beer that were fermented with lactic acid bacteria, wild yeast and black sweet cherries.

Appearance: Dark red with little to no head.

Flavor: Sweet dark cherries, ripened under the warm Italian sun, meet a blend of sour beers, one old, the other young. When you drink Scires, let your creativity wander for Scires is a style of its own.

Aging: Bottle refermented, and eager to be aged for years and years.

■ **Beer Collection**

Style: Sour Cherry
Ale

Malts: Caramunich,
Carared, Pale, Munich

Alc./Vol.: 7.0%