



*passionate  
about brewing*

## CHALLENGE

Name: '63 Barrigue

Alcohol volume: 7,2%

Fermentation: top

Colour: amber



Description: "63 Barrigue rested for three months in temperature-controlled wine barrels. After aging in cask the beer was bottled with the method of fermentation in the bottle, using chestnut honey to give it a touch of sweetness on the palate. Very easy to drink and with great personality, it has honeyed notes both on the nose and in the mouth, which go to balance the vinous and warm scents of the barrel. The beautiful amber color undoubtedly recalls the most classic Belgian beers with a reference to traditional Christmas beers.

Shelf life: 24 months



75 CL



6 BOTTLES



8,4 KG

L 28,2 / W 19,3/ H 28 cm



150 CL



1 BOTTLE

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