



NICLUS

The term IPA (Indian Pale Ale) indicates the Pale Ale prepared for export to India and reserved for the consumption of English subjects. It was precisely this need for conservation on long journeys that led to a marked use of hops used as a preservative that characterised its flavour. High fermentation beer characterised by a medium body that finely balances the bitterness of the hops used which give citrus and fruity aromas with a resinous finish.

TYPE: Indian Pale Ale
ALCOHOL CONTENT: 6.0%
IBU: 60

PAIRING: strongly suggested with fairly complex dishes, grilled meats, fried and matured cheeses.



NURCA birre d'Italia 2021

The first "saison" from the heart of Annurca apple. Light coloured with golden veins and compact and creamy foam with spicy and fruity aromas given by the annurca apple followed by the sweetness of honey. Thanks to Rye and Risciola the complexity of the beer increases giving a dry and slightly acidic finish.

TYPE: Saison
ALCOHOL CONTENT: 6.0%
IBU: 22

PAIRING: perfect as an aperitif. It goes well with simple dishes based on white meats, fish and tempura.

"BEER AWARD SLOW 2021 SLOW FOOD"

EVERY COLOR A TASTE NEW... TRY IT ALL!



MALIES

Pale Ale is a beer originating from Great Britain with high fermentation and mainly with light malt. It is one of the most popular beer styles in the world. Our Pale Ale is a perfect combination of the malts plus the citric and herbaceous notes of the hops used. It has a golden colour and a compact and persistent foam.

TYPE: Pale Ale
ALCOHOL CONTENT: 4.8%
IBU: 13

PAIRING: a beer that goes well with appetisers, first and second courses based on white meats, fish and fresh cheeses.



GLADIUS

Dubbel originated in the monasteries in the Middle Ages and was most widespread in Belgium in the second half of the 1900s. The name dubbel is used in Belgium to indicate an amber ale with medium-high alcohol content. Rich aromas of malt and esters such as raisins and dried fruit followed by light spicy notes with an amber colour and a compact and creamy foam.

TYPE: Belgian Dubbel
ALCOHOL CONTENT: 8%
IBU: 22

PAIRING: complex dishes such as risotto, timbales, lasagna, Bolognese, game and medium-aged cheeses or desserts made with ricotta and dried fruit.



SAMNIA birre d'Italia 2019

Bière blanche or "white beer" is mainly produced in Belgium with unmalted wheat and flavoured with herbs and spices, with a light colour and a light glaze, elegant, fresh and fragrant. On the palate, it has a medium body and a delicate and light creaminess given by the use of the Senator Cappelli Samnite wheat.

TYPE: Blanche
ALCOHOL CONTENT: 4.5%
IBU: 12

PAIRING: perfect as an aperitif. It goes well with simple dishes based on white meats, fish and tempura.

"DAILY BEER AWARD 2019 SLOW FOOD"

The Sannio Brewery was born in Samnite land, a territory rich in history and traditions.

The company is located in a former oil mill built by my grandfather in the 1960s, now abandoned for some time ... and it is precisely from the memories of my childhood that the idea was born to revive those premises, which had been silent for too long and abandoned.

So I gave vent to my passion, for craft beer, working to transform it into a profession.

With a spirit of sacrifice and willpower, in 2016 I started production with the help of a talented brewer, Antonio De Feo.

The secret of our success is the use of spring water that flows directly from Mount Taburno and precious raw materials, which enhance the quality and fragrance of the product, releasing intense aromas and evoking satisfying sensations.



BIRRIFICIO DEL
SANNIO

BIRRA ARTIGIANALE



UNIONE EUROPEA
Fondo europeo di sviluppo regionale

BIRRIFICIO DEL SANNIO in UE
PROGETTO COFINANZIAMENTO A VALERE SUI
FONDI DEL POR FESR CAMPANIA 2014/2020



Birrificio del Sannio s.a.s.

82030 Frasso Telesino (BN)
Via Rotabile Frasso Melizzano, 26
Cell. +39 333.3311332
info@birrificiodelsannio.it

WWW.BIRRIFICIODELSANNIO.IT



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100% HANDCRAFTED