



BIRRIFICIO DEL
SANNIO

BIRRA ARTIGIANALE



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.