



COLLESI

THE RANGE



BIRRA ARTIGIANALE





COLLESI

LA FABBRICA DELLA BIRRA

Our beer is produced at **LA FABBRICA DELLA BIRRA** (*The Beer Factory*) **TENUTE COLLESI** located in the medieval village called Apecchio situated at the border between Tuscany, Marche, Umbria and Romagna.

The factory is situated at 700mts above sea level in the mountainous area of Monte Nerone. Thanks to this strategic geographical position COLLESI can exploit the pure and limpid natural spring water from Monte Nerone, which has the ideal characteristics for the beer production.





COLLESI

OUR BEERS

COLLESI control directly the whole production cycle, from raw material to bottling:

- the **barley** comes from the farm belonging to the Collesi family
- **malting** is made in a modern malt house partially owned by Tenute Collesi
- the **water** comes from the natural spring of Monte Nerone
- **fermentation** is totally made at La Fabbrica della Birra under the supervision of the **Belgian beer master** Marc Knops
- **bottling and labelling** are also made at our premises



COLLESI

ALTER

From “Munich” barley, this unpasteurised **Ale beer**, naturally refermented in the bottle, shows a very fine-grain, rich and creamy foam and good perlage.

Its hallmarks are a pronounced aroma of hops in bloom and malt and fruity notes, with the fragrances of yeast, vanilla, warm bread crust and honey.

Suggested food pairings: pasta (even with spicy sauces), fish and seafood



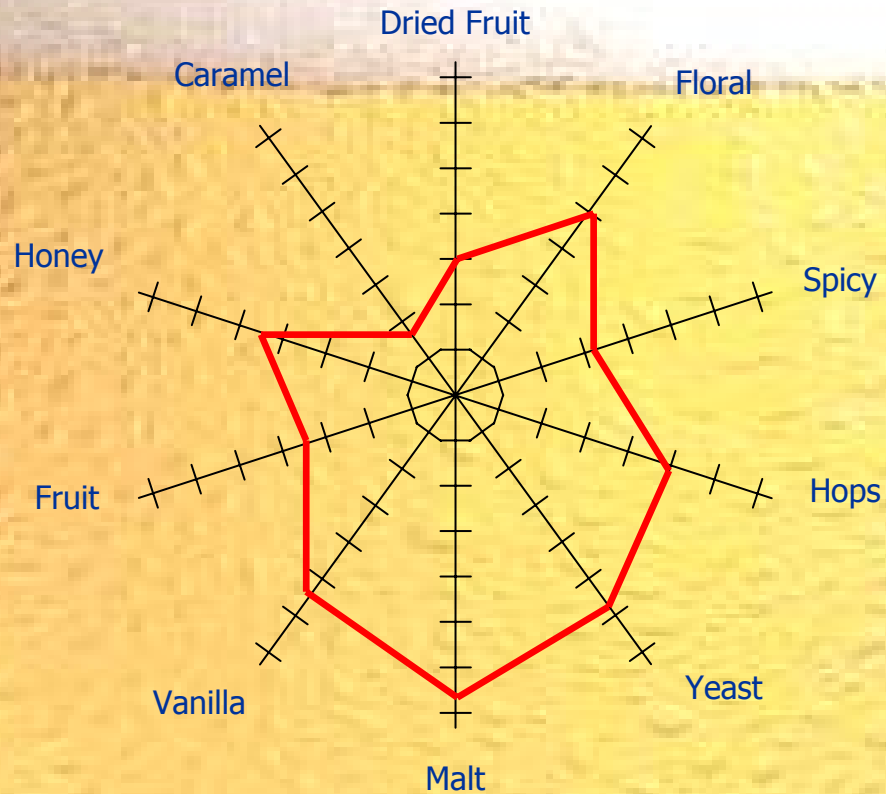


COLLESI

ALTER



Sensory Profile





COLLESI

EGO

From “Pilsen” barley, this unpasteurised **Ale beer**, naturally refermented in the bottle, shows a very fine-grain, rich and creamy foam and good perlage.

Ego has an elegant and fruity flavour, given by the combination of intense aromas of malt and citrus fruits and the freshness of tropical fruit at the end.

Suggested food pairings: a perfect thirst- quencher; it goes very well as an aperitif, with appetizers or light starters



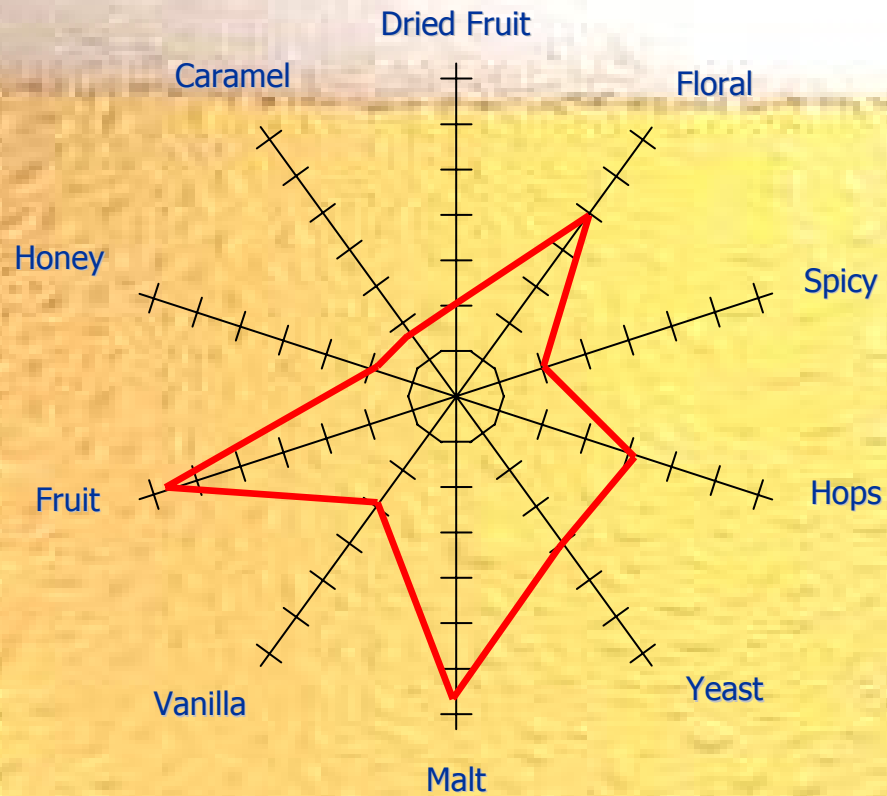


COLLESI

EGO



Sensory Profile





COLLESI

FIAT LUX

Unpasteurized **Amber Ale beer** naturally refermented in the bottle.

Clean and intense aroma with exceptional body and a warm and complex bouquet of cereals, hops and dried fruit.

Suggested food pairings: an all-around beer that goes perfectly with any food that isn't sweet like pork or beef grilled meat, BBQ, Mexican food, etc.

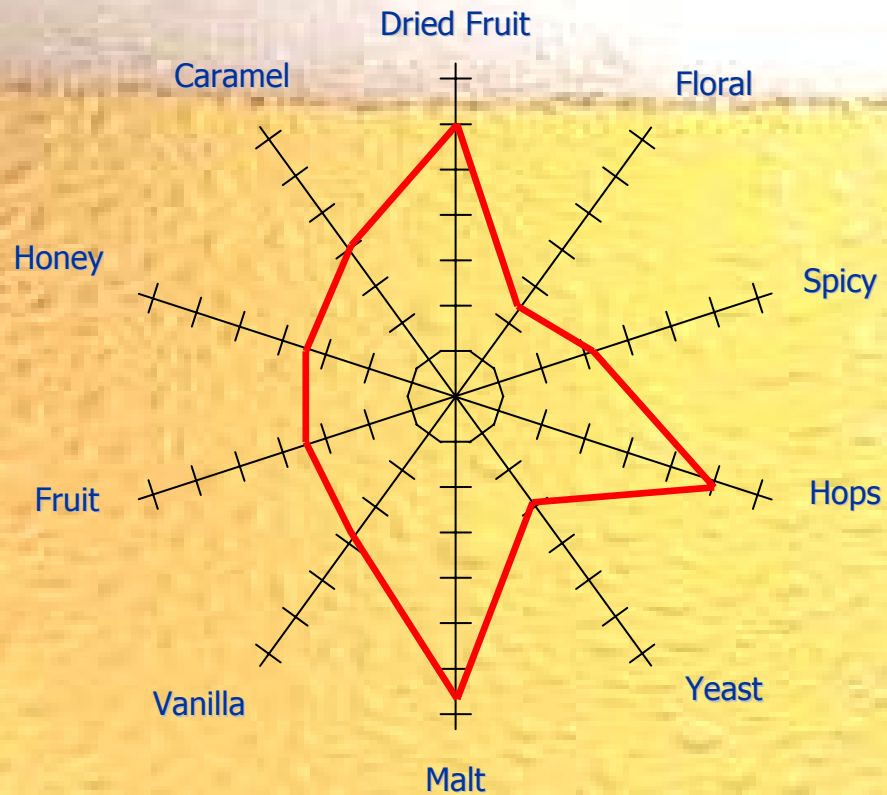




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FIAT LUX

Sensory Profile





COLLESI

UBI

Unpasteurized Red Ale beer naturally refermented in the bottle.

A beer with a great personality. Pleasantly sweet with intense and spicy aroma of caramel, malt, hazelnuts and a very persistent finish.

Suggested food pairings: its sweet profile goes well with desserts. You will also enjoy it after dinner, alone or with a cigar.

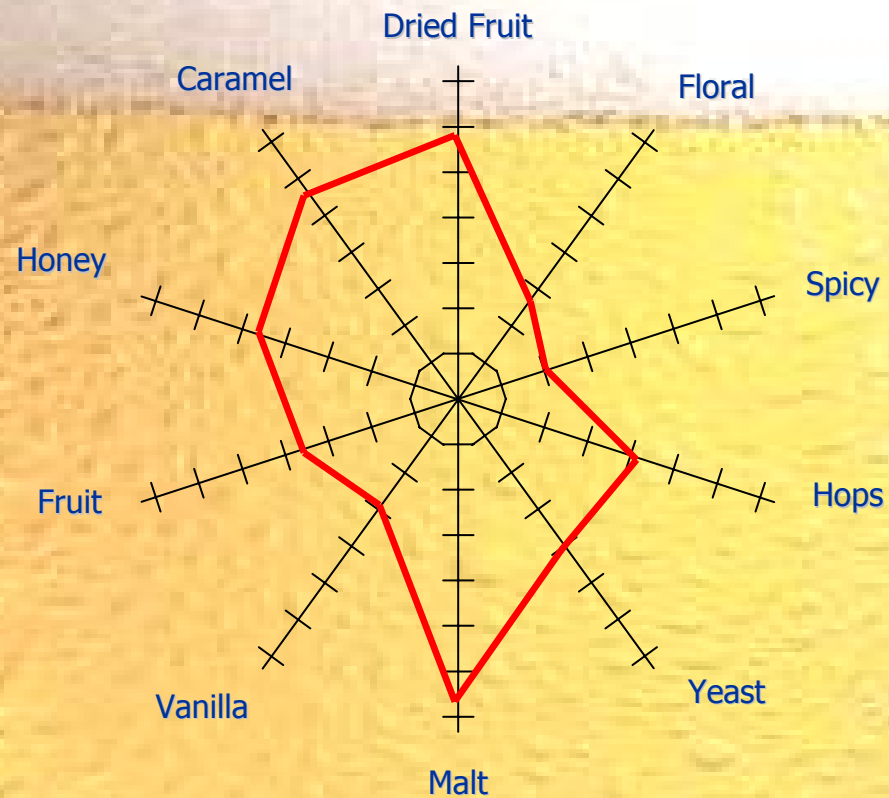




COLLESI

UBI

Sensory Profile





COLLESI

MAIOR

Unpasteurized Stout beer naturally refermented in the bottle.

Full bodied taste, with a very complex aroma of roasted coffee, barley, cocoa, liquorice and rhubarb.

Soft, creamy and lingering mouth feel.

Velvety and smooth foam looking like a *cappuccino*

Suggested food pairings: it's great with dark chocolate or with many desserts with caramel, dried fruit, chocolate. It also pairs reflection and conversation with good friends





COLLESI

MAIOR

Sensory Profile

