DRAGRÀ

SEASONAL BROWN ALE

The chestnuts, dried and smoked with the traditional Ticino method in the Grà di Vezio, combine with carefully selected and exclusively Swiss malts, giving you the memory of autumn and our woods.

Allergens: barley

33 CL - ALC 6 % VOL

Color earl-grey tea / Transparent / Light foam / EBC 35

Delicate note of smoked chestnut

Slightly structured body / Notes of smoke, ash, final sweetness of chestnut / IBU 30

Spit-roasted chicken, grilled ribs, Baden-Baden-style saddle of venison

5-6°C

33 CL / 20 L

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