



BIRRA BACIO APA

Lombardy, Italy

Birrificio Via Priula

www.birrificioviapriula.it

Method & Production

Bacio is a beer inspired by an elixir produced in the early 1900s by Dr. Ermanno Bonapace, the pharmacist of San Pellegrino at the time. While the original formula for the elixir has been lost, all that remains is a commemorative plaque, which they have reinterpreted in the label design. Technically, it's an American Pale Ale, which is unfiltered, unpasteurised, and free from additives or preservatives.

Tasting Notes

Fruity and citrus notes, intertwined with delicate floral and subtle herbal undertones. A smooth malt base is complemented by the intense aroma of hops, in particular the American 'Amarillo' variety, which brings hints of passion fruit. Medium-bodied and balanced with refreshing dryness, followed by a lingering, crisp bitterness that perfectly complements the style's character

Food Matching

It pairs beautifully with lightly spiced dishes, paella, fresh and soft cheeses, grilled vegetables, and lightly cured meats.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Beer										
VP0002	Birra Bacio APA	Glera: %	NV	4.9%	Crown Cap	12x0.33lt	No	No	No	No