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Beers recommended by
Italian National Chefs

BIRRA LUCANA BIO



Bronze Medal Ale Beer at
International Beer Challenge
London 2017

5,8% Alc./Vol. - Plato 12.1 - Golden color

Birra Morena Lucana Bio is an organic beer certified by Bioagricert and Vegana certified by VEGANOK, the most widespread European quality label, recommended by the Vegani Italiani Onlus association, is an Italian beer born in Lucania uncontaminated land rich in vegetation, woods, and pure spring water, is produced with local organic orzo, cultivated with an absolutely natural fertilization process. Beer with a golden color, a soft body, a pleasant bitter taste, fruity and spicy hints; this beer is prized to be fermented in the cellar and re-fermented in the bottle with high fermentation yeast; Organic Extra Special Natural Beer, Unfiltered Raw. Combinable with simple meals, Vegan meals and even outside the meal. Beer for the most demanding palates. Ideal serving temperature: 5 - 8 ° C / 41-46 ° F - EBU: 27

Format	Items for carton	Weight for carton (KG)	Cartons for pallet	Weight for pallet (KG)	Product expiration	EAN code
Bottle cl 75	6	7,40	80	608	18 months	8027015410206
Bottle cl 33	12	6,9	126	885	18 months	8027015410091
Barrel PET L 16	1	19,4	36	712	9 months	8027015410046



VEGANOK
ATTENZIONE 0801



BIRRA LUCANA BIANCA



Bronze Medal Wheat Beer at
International Beer Challenge
London 2017

4,5% Alc./Vol. - Plato 10.9 - Light colored turbid

Birra Morena Lucana Bianca is a wheat beer from Lucania, an unspoiled land rich in pure spring water. It is a beer which is light in colour but is also cloudy, with a moderate body and a slight bitterness having undergone a dry hopping process that makes it very refreshing. This beer is very spicy with notes of coriander and curacao. It gives hints of citrus, fruity and tangy flavours but it is also smooth on the palate. This beer has the honour of being fermented in the cellar and re-fermented in the bottle. A special refreshing beer which is raw and unfiltered. It can complement any type of meal and can be offered between meals. Ideal serving temperature: 5-8° C/41-46° F – EBU: 18

Format	Items for carton	Weight for carton (KG)	Cartons for pallet	Weight for pallet (KG)	Product expiration	EAN code
Bottle cl 75	6	7,40	80	608	18 months	8027015400030
Bottle cl 33	12	6,9	126	885	18 months	8027015410121
Barrel PET L 16	1	19,4	36	712	9 months	8027015410015



14% Alc./Vol. - Plato 29.6 - Golden amber color

Birra Morena Gran Riserva Lucana, from the style of a Barley Wine, carries in its heart all the tastes and naturalness of its homeland, Lucania, a pristine land rich in wildlife, vegetation and pure spring water. This is a beer with a golden to amber colour, a clear bitterness and a full and luscious body. It offers warm tones and strong scents which creates a bittersweet taste. This beer has the honour of being fermented in the cellar with top-fermenting yeast, and aged. Its taste evolves greatly over time. As it ages, it develops more floral notes, flavors of caramel, honey and raisin. The colour becomes darker, and the bitterness decreases. An aged Special Beer which is raw, unfiltered and triple malt. It can complement with meats, cheeses along with elegant desserts, dried fruit and after meal. A beer for contemplation. Ideal serving temperature: 12-15° C/53-59° F – EBU: >50

Format	Items for carton	Weight for carton (KG)	Cartons for pallet	Weight for pallet (KG)	Product expiration	EAN code
Bottle cl 75	6	7,40	80	608	18 months	8027015400207
Bottle cl 33	12	6,9	126	885	18 months	8027015410145
Barrel PET L 16	1	19,4	36	712	9 months	8027015410060



GRAN RISERVA LUCANA

Storia 1999



Italy Winner Barley Wine at WBA
London 2016 and 2017

ricetta Celtica SUPER



Silver Medal Style Blonde at Australian International Beer Awards di Melbourne 2017
Italy Winner Blonde Beer at WBA London 2017
Bronze Medal Ale Beer at International Beer Challenge London 2017

7,2% Alc./Vol. - Plato 16.0 - Intense golden color

From the study of ancient Celtic recipes has lead to the creation of our Birra Morena Celtica Super, expression of a Belgian Blonde Ale, with an intense golden colour, with a slight and pleasant bitterness. It has a soft and moderate body, with pleasant and sweet flavours which are fruity, spicy and malty; this beer has the honour of being fermented in the cellar with top-fermenting yeast and fermented in the bottle with Abbey yeast. Special beer which is raw, unfiltered and double malt. It can compliment with any type of meal and can be offered between meals. Ideal serving temperature: 8-10° C/45-50° F – EBU: 24

Format	Items for carton	Weight for carton (KG)	Cartons for pallet	Weight for pallet (KG)	Product expiration	EAN code
Bottle cl 75	6	7,40	80	608	18 months	8027015410183
Bottle cl 33	12	6,9	126	885	18 months	8027015410138
Barrel PET L 16	1	19,4	36	712	9 months	8027015410053



ricetta Celtica SCOTCH ALE



Italy Winner Strong Beer at WBA London 2017

7,6% Alc./Vol. - Plato 16.7 - Dark amber color

From the study of ancient Celtic recipes has lead to the creation of our Birra Morena Celtica Scotch Ale. This is a beer with a dark amber colour, a hint of pleasant bitterness, full-bodied, mellow, soft and full-bodied. It offers pleasant and sweet flavours which are fruity and spicy with toasty notes of caramel and roasted scents; this beer has the honour of being fermented in the cellar with top-fermenting yeast and refermented in the bottle with Abbey yeast; Special Beer, raw, unfiltered and double malt. It can complement meats, cheeses along with elegant desserts and is ideal also between meals. Ideal serving temperature: 10-15° C/50-59° F – EBU: 26

Format	Items for carton	Weight for carton (KG)	Cartons for pallet	Weight for pallet (KG)	Product expiration	EAN code
Bottle cl 75	6	7,40	80	608	18 months	8027015410152
Bottle cl 33	12	6,9	126	885	18 months	8027015410176
Barrel PET L 16	1	19,4	36	712	9 months	8027015410077



6,8% Alc./Vol. - Plato 15.8 - Black colour

From the study of ancient Celtic recipes has lead to the creation of our Birra Morena Celtica Stout that reflects the classic style of Sweet Stout, black in colour, pleasantly bitter with a sweet and full body. It has hints of toasted prevalence, caramel, chocolate and a pleasant aftertaste vanilla and coffee; this beer is brewed with special, caramel malts and has the honour of being brewed in the cellar and re-fermented in the bottle. Special Beer, unfiltered and double malt. It can complement any dishes that you want to give a touch of sweetness to, such as oysters, salmon, sushi and unique dishes. This beer is highly suited to help enhance the taste of desserts, chocolate, fruits, nuts, and also to sip after your meal. Meditation beer. Ideal serving temperature: 12-15° C/53-59° F – EBU: 23

Format	Items for carton	Weight for carton (KG)	Cartons for pallet	Weight for pallet (KG)	Product expiration	EAN code
Bottle cl 75	6	7,40	80	608	18 months	8027015410190
Bottle cl 33	12	6,9	126	885	18 months	8027015410169
Barrel PET L 16	1	19,4	36	712	9 months	8027015410107



ricetta Celtica STOUT



World's Best sweet stout at WBA London 2017
Italy Gold Medal at WBA London 2016

Birra Morena IPA ALE

dodici luppolature



6,8% Alc./Vol. - Plato 15.4 - Amber color

Birra Morena IPA ALE is a very hoppy beer (undergoes the hopping process 12 times), which reflects the classic English style of the seventeenth century IPA, as it was exported to India for the consumption of English subjects. It was this need to preserve beer during long journeys that led to a marked use of hops. An amber-coloured beer, bitter but pleasant, soft and cool-bodied, with citrus, tropical, floral and spicy aromas. This beer has the honour of being fermented in the cellar and re-fermented in the bottle with top-fermenting yeast. A Special beer which is raw, unfiltered and double malt. It can complement any type of meal and can be offered between meals.

Ideal serving temperature: 10-15° C/50-59° F – EBU: 46

Format	Items for carton	Weight for carton (KG)	Cartons for pallet	Weight for pallet (KG)	Product expiration	EAN code
Bottle cl 75	6	7,40	80	608	18 months	8027015410084
Bottle cl 33	12	6,9	126	885	18 months	8027015410114
Barrel PET L 16	1	19,4	36	712	9 months	8027015410039



8% Alc./Vol. - Plato 18,2 - Red amber color

Birra Morena UNICA is a special beer, double malt and aromatic, with red amber colour, borns at Lucania an uncontaminated place rich in vegetation, in chestnut trees and in pure and spring water. This particular beer is made by special malts and chestnut flour and it smell of many spices carefully selected among the finest variety that give it a unique, velvety, amiable, fruity and unmistakable taste. It's fermented in bottle. It can compliment with any type of meal and can be offered between meals. Is a special beer, also for events and big celebrations.

The right service temperature: 8-10 °C / 46-50 °F - EBU: 26

Format	Items for case	Weight for case (KG)	Cases for pallet	Weight for pallet (KG)	Product expiration
Bottle Magnum lt 1,5	1	4,5	80	375	18 months



UNICA



Silver Medal in United States of America at U.S. Open Beer Championship 2017
Silver Medal flavoured beer and Bronze Medal for Individual product new at International Beer Challenge London 2017
Italy Winner for taste herb and spice, and for Design at WBA London 2017



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