ODIOSA

A wheat beer (barley and malted grain) with a sensory profile which highlights the notes of the staple ingredients and yeasts, developing the traditional scents of the "Weiss" from the ripe fruit (banana) and sweet spices (clove), combining them to the undertone of biscuit and caramel and to a slight sourness which freshens the palate.

Style	Amber wheat beer
Fermentation	High
Alcohol	5.0%
Ideal temperature	6° - 8° C
Foam	Creamy and persistent.
Color	Amber, slightly opaque.
Aroma	Fruity and aromatic.
Taste	Banana taste, clove, biscuit and caramel.
Pairings	White meat, smoked fish, risotto, half cured cheeses.