



## 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.

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

