

alveria

BIRRIFICIO CAPARBIO



#STUBBORNDRINKING

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#STUBBORNDRINKING



WE PRODUCE CRAFT BEER WITH A SMALL BREWING EQUIPMENT THAT ALLOWS US TO TAKE GREAT CARE OF ALL STAGES OF THE PRODUCTION PROCESS, IN ORDER TO OFFER HIGH-QUALITY BEER PRESERVING THE PECULIARITIES OF THE INGREDIENTS THAT WE HAVE CHOSEN.

THE BREWERY IS BASICALLY OUR FORGE OF IDEAS, OUR FACTORY WHICH IS ALSO A GATHERING PLACE, WHERE WE EXCHANGE IDEAS AND OPINIONS WITH OUR CUSTOMERS AND FRIENDS. WE DESCRIBE OURSELVES AS STUBBORN. SO MUCH THAT WE CHOSE A MULE AS OUR SYMBOL, BECAUSE WE ARE CONVINCED OF OUR IDEAS AND WE PRODUCE THE BEER THAT WE LIKE WITHOUT BEING INFLUENCED BY FASHIONS.

OUR BEERS ARE INSPIRED BY SOME CLASSICAL STYLES THAT WE RE-INTERPRET ACCORDING TO OUR TASTE. THIS IS BECAUSE WE WANT TO PASS SOME OF OUR PERSONALITY ON TO YOU, AND PROPOSE BEERS WITH UNIQUE TRAITS AND TASTES.



STYLE: BLONDE ALE

ALCOHOL GRADE: 4,4% VOL.

SERVICE TEMPERATURE: 8°C

AVAILABLE FORMATS: 33 / 75 CL



PAIRINGS

THE IDEAL PAIRINGS WITH OUR BLONDE ALE ARE RAW FISH AND SEAFOOD, AS WELL AS FISH CARPACCIO, FIRST COURSES WITH FISH, MEDIUM-SEASONED CHEESE, WHITE MEAT, MIXED CEREAL SALADS, FRIED FISH AND BATTERED VEGETABLES.

WE THOUGHT THAT OUR BLONDE ALE SHOULD HAVE BEEN EASY TO DRINK AND SATISFYING FOR THE PALATE. IT HAS A NICE GOLDEN COLOUR, WITH A LONG-LASTING FOAM PRESERVING THE SPICY, RESIN-LIKE AND CITRUS FRUIT NOTES. WHEN YOU TAKE A SIP, IT'S RICH IN AROMAS, AND HAS A DRY FINISH, REFRESHING AND SATISFYING, BUT IT ALSO LEAVES A SLIGHTLY BITTER NOTE THAT WILL INDUCE YOU TO HAVE ANOTHER SIP.

WE SUGGEST TO DRINK IT AS IT IS, FOR EXAMPLE WHEN YOU'RE HAVING A CONVERSATION, OR TO GET REFRESHED WHEN YOU'RE BACK FROM THE BEACH, OR TO HAVE IT WITH SOME APPETIZERS AS AN APERITIVO.



STYLE: AMERICAN BROWN ALE

ALCOHOL GRADE: 5% VOL.

SERVICE TEMPERATURE: 12°C

AVAILABLE FORMATS: 33 / 75 CL



PAIRINGS

WE SUGGEST TO TASTE OUR AMERICAN BROWN ALE WITH BRAISED RED MEATS, HERB-CHEESE OR STRONG-FLAVOURED CHEESE ("PIT CHEESE, FOR EXAMPLE), VEGETABLE PIES AND FIRST COURSES WITH MEAT.

THE STYLE WAS FIRST INTRODUCED BY US HOMEBREWERS AND WE STICK TO THAT PRETTY MUCH, BUT WE USE ENGLISH NOBLE MALT INSTEAD OF AMERICAN BASIC MALT. COLOUR IS TRANSLUCENT BROWN, FOAM IS DENSE AND PERSISTING. IT'S A COMPLEX BEER, AS ANTICIPATED BY ITS AROMA: A TWIST OF MALT, HAZELNUT AND CITRUS FRUIT NOTES. DESPITE ITS COMPLEXITY, OUR AMERICAN BROWN ALE IS EASY TO DRINK AND YOU WILL BE DRAGGED ALONG BY ITS KALEIDOSCOPE OF CARAMEL, LIGHT ROASTING, RESIN AND CITRUS FRUITS. IT WILL SATISFY YOU WITH ITS STYLE AND STRONG PERSONALITY, IT'S PERFECT FOR LATE-NIGHT DRINKING OR TO BE MATCHED WITH FOOD.



STYLE: AMERICAN PALE ALE

ALCOHOL GRADE: 6% VOL.

SERVICE TEMPERATURE: 8°C

AVAILABLE FORMATS: 33 / 75 CL



PAIRINGS

THIS AMERICAN PALE ALE IS AT ITS BEST WHEN PAIRED WITH ROAST LAMB, BEEF BURGERS, DISHES INCLUDING WILD VEGETABLES; IT WILL SURPRISE YOU IF YOU DRINK IT WHEN EATING THE TYPICAL SICILIAN ORANGE SALAD.

IT'S THE OVERSEAS VERSION OF ENGLISH PALE ALES, USUALLY CHARACTERIZED BY THE USE OF AMERICAN MALTS AND HOPS. OUR AMERICAN PALE ALE IS INTENSE ORANGE IN COLOUR, ITS FOAM IS GENEROUS AND DENSE. AROMAS ARE OF CITRUS FRUITS – ESPECIALLY LIME AND GRAPEFRUIT - WITH TROPICAL FRUIT NOTES AND A RESIN-LIKE NOTE REMINDING OF PINE NEEDLES. THIS BEER IS DANGEROUSLY EASY TO DRINK, IT SATISFIES YOUR PALATE WITH RESIN-LIKE AND CITRUS TREE NOTES AND A SLIGHT BREAD AROMA GIVEN BY ITS MALT. RICH IN BUBBLES, WITH ITS DRY AND CLEAN FINISH WILL MAKE YOU WANT TO DRINK IT IN BUCKETS. IN OUR OPINION, ITS IDEAL PAIRING IS WITH MUSIC; IT'S STRAIGHTFORWARD AND SHARP AND WILL LET YOU ENJOY THE NOTES BY MUSICIANS, POETS AND STORYTELLERS EVEN MORE.



STYLE: IMPERIAL IPA

ALCOHOL GRADE: 8% VOL.

SERVICE TEMPERATURE: 10°C

AVAILABLE FORMATS: 33 CL



PAIRINGS

ACCORDING TO US, IT'S IDEAL ON ITS OWN, BUT IT MATCHES WELL WITH MEATS, BITTER VEGETABLES, STRONG-FLAVOURED CHEESE. A VERY INTERESTING OPTION IS TO PAIR IT WITH CHEESE FONDUE.

LIKE A BOMB DETONATING AS SOON AS IT IS UNCAPPED, OUR IMPERIAL IPA WILL SURPRISE YOU WITH ITS EXPLOSION OF SUPER-FRESH HOP PERFUMES. COLOUR IS LIGHT AMBER, CLEAR AND WITH A NICE FOAM. TASTE IS CAPTIVATING, CHARACTERISED BY RESIN AND CITRUS FRUIT NOTES AND A SLIGHT ALCOHOLIC TONE THAT GIVES A PLEASANT WARM FEELING AND MATCHES WELL WITH ITS BITTER TASTE, WHICH IS PERCEIVABLE SINCE THE FIRST SIP AND QUITE PERSISTING AFTERWARDS. DESPITE ITS ALCOHOL-BY-VOLUME RATE, IT'S EASY TO DRINK AND "DANGEROUSLY" PLEASANT.



STYLE: IMPERIAL STOUT

ALCOHOL GRADE: 8% VOL.

SERVICE TEMPERATURE: 10/12°C

AVAILABLE FORMATS: 33 CL



PAIRINGS

IT MATCHES WELL WITH HERB-CHEESE,
BRAISED MEAT, SMOKED OR SALT-CURED FISH;
AND DESSERTS, PREFERABLY WITH
CHOCOLATE, COFFEE OR RICOTTA AS THE MAIN
INGREDIENT. IF YOU SMOKE CIGARS, IT'S A
PERFECT PAIRING.

IN SICILY, THE CIAÙLA IS A BIRD WHOSE PLUMAGE IS AS BLACK AS THE NIGHT, JUST LIKE OUR BEER. WHEN BREWING, WE TOOK INSPIRATION FROM FOREIGN EXTRA STOUTS. WE HAVE BEEN PLAYING WITH DARK MALTS IN ORDER TO GIVE, ALONG WITH THE COLOUR, A COMPLEXITY OF TOASTED NOTES THAT MAKE IT SMOOTH TO DRINK, AS IT IS VELVETY AND SEDUCTIVE IN TEXTURE.



STYLE: SAISON

ALCOHOL GRADE: 5,2% VOL.

SERVICE TEMPERATURE: 7/9°C

AVAILABLE FORMATS: 33/75 CL



PAIRINGS

YOU CAN MATCH IT WITH RAW FISH AND SEAFOOD, FRIED FOOD, YOUR FAVOURITE STREET-FOOD BUT, ESPECIALLY, USE IT AS YOUR ACE IN THE HOLE WHEN YOU'RE THIRSTY. A SURPRISING PAIRING IS WITH SEA WATER, WHEN IT STAYS ON YOUR LIPS AFTER A SWIM.

FROM WALLONIA TO OUR HOMELAND, BECAUSE WE WANTED TO BREW A VERY CLASSIC SAISON, THAT WE'LL USE AS A BASIS FOR NEWER AND NEWER BEERS. WE CALLED IT CENTOBOCCHÉ (A HUNDRED MOUTHS) BECAUSE OF THE DIFFERENT VARIATIONS THAT WILL CHARACTERISE IT, AND WE CALLED IT CENTOBOCCHÉ BECAUSE – WE HOPE – THESE BEERS WILL MAKE EVERYBODY HAPPY. ITS PLEASANT AND SLIGHTLY SPICY PERFUME WILL BE RECOGNISED BY YOUR PALATE, AND YOUR TONGUE WILL BE DELIGHTED AS THIS BEER IS NICE AND FIZZY, WITH A DRY FINISH AND, IN TERMS OF CHEMESTHESIS, WILL GIVE YOU A PEPPERY FEELING FOR WHICH YOU'LL BE GRATEFUL. THE RUSTICITY OF THIS BEER IS ENHANCED BY THE USE OF MAIORCA, A TRADITIONAL SICILIAN WHEAT.



STYLE: PACIFIC SAISON

ALCOHOL GRADE: 5,2% VOL.

SERVICE TEMPERATURE: 7/9°C

AVAILABLE FORMATS: 33/75 CL



PAIRINGS

MATCH IT WITH SAPID CURED MEATS,
MEDIUM-SEASONED CHEESE, MUREX SALAD
AND – IF YOU DRINK RESPONSIBLY – YOU’LL BE
SURPRISE BY THE PAIRING WITH SEA URCHINS.

OUR BREWER CANNOT RESTRAIN HIS PASSION FOR HOPS. OF COURSE THE FIRST VARIATION OF CENTOBOCCHÉ IS A VERSION INCLUDING A MASSIVE DRY HOPPING WITH OCEANIAN HOPS. JUST LIKE THE CENTOBOCCHÉ ORIGINAL VERSION, THIS PACIFIC SAISON WILL SURPRISE YOU THANKS TO ITS HIGH DRINKABILITY: TROPICAL NOTES ARE DOMINANT BUT THE FINISH IS PRETTY MUCH BITTER IN ORDER TO SATISFY YOUR DESIRE FOR HOPS.



STYLE: MULBERRY SAISON

ALCOHOL GRADE: 5,5% VOL.

SERVICE TEMPERATURE: 7/9°C

AVAILABLE FORMATS: 33 CL



PAIRINGS

THE IDEAL PAIRING IS WITH SEASONED CHEESE, SLIGHTLY SAPID CURED MEATS. AN INTERESTING PAIRING IS WITH CHICKEN AND ROAST GAME; WE ENJOYED IT A LOT WITH STEWED FISH.

THIRD BORN WITHIN OUR CONSTANTLY-EVOLVING PROJECT. THIS ONE IS CHARACTERISED BY BLACK MULBERRIES GROWN ON THE VOLCANIC SOILS NEAR MOUNT ETNA. IT HAS A SEDUCTIVE COLOUR, GIVEN BY THE MASSIVE USE OF FRUITS, A FINE FOAM WITH VIOLET REFLECTIONS. ON THE NOSE, AMONG THE PEPPERY AND FRAGRANT NOTES, THE FRUITY NOTES STAND OUT, WHICH CAN BE TASTED BY YOUR PALATE SO YOU'LL ENJOY A SATISFYING, CHEERFUL AND SLIGHTLY SOUR DRINK.



STYLE: PALE ALE

ALCOHOL GRADE: 4,3% VOL.

SERVICE TEMPERATURE: 8/10°C

AVAILABLE FORMATS: 33 CL



PAIRINGS

VARDY MATCHES WELL WITH FISH AND CHIPS,
BATTERED CODFISH, SAPID CURED MEATS AND
LIGHT-SEASONED CHEESE.

MIND THE GAP, PLEASE. WE WANTED TO BREW A BEER IN SICILY WITH A TYPICALLY BRITISH PERSONALITY AS A HOMAGE TO EVERY-DAY HEROES, WHO WILL FIND IMMEDIATE SATISFACTION WHEN SIPPING OUR VARDY. A PAIR OF ENGLISH MALT AND HOPS WAS USED TO BREW THIS PALE ALE THAT IS EASY TO DRINK, SATISFYING WITH ITS FRAGRANCE AND DELICATE AROMAS OF HERBS, FLOWERS AND A HINT OF SPICES.



STYLE: SESSION IPA

ALCOHOL GRADE: 4,5% VOL.

SERVICE TEMPERATURE: 8/10°C

AVAILABLE FORMATS: 33 CL



PAIRINGS

PAIR WITH ITSELF, PINT AFTER PINT. IF IT'S FOOD WE'RE TALKING, TRY IT TO CLEANSE YOUR PALATE FROM FRIED FISH OR VEGETABLES. IT ALSO MATCHES GRILLED MEATS AND MEDIUM MATURATION "PASTA FILATA" CHEESES.

IN MEMORY OF THE EARLY DEPARTURE OF BISCOTTINO, TORN TO SHREDS BY FERAL DOGS. A BEER BREWED IN COLLABORATION WITH OUR FRIENDS AT ALL GRAIN BEERSHOP, THIS SESSION IPA FEATURES A KILLER DRINKABILITY WHILE PACKING A VERITABLE PUNCH OF TROPICAL AND CITRUS AROMAS, GIVEN BY THE QUASI-TRUCKLOAD OF AMERICAN HOPS USED IN THE BREW. A BEVERAGE THOUGHT TO CHEER UP THE PALATE AND THE SPIRIT, TO DRINK BY THE BUCKET. THE CAT IS DEAD, LONG LIVE THE CAT!



STYLE: BELGIAN PALE ALE

ALCOHOL GRADE: 4,8% VOL.

SERVICE TEMPERATURE: 5/6°C

AVAILABLE FORMATS: 33 CL



PAIRINGS

IT MATCHES MOST KINDS OF FOOD, ESPECIALLY THE FATTY ONES. TRY IT WITH FRESH CHEESES (WE REALLY THOUGHT THE PAIRING WITH COW RICOTTA WAS A GREAT MATCH). GO FOR PARMIGIANO REGGIANO OR VERY SHARP RAGUSANO CHEESE FOR AN UNUSUAL PAIRING.

A BEER BREWED IN COLLABORATION WITH OUR FRIENDS AT BUATTA, A GREAT SPOT TO EAT, DRINK AND CHILL IN CATANIA, ECLIPSE IS A SIMPLE AND EASY TO DRINK BELGIAN-STYLE ALE; SHOWCASING A DRY AND CLEANSING FINISH TO BE ENJOYED TOGETHER WITH POTENTIALLY ANY TYPE OF FOOD. THE MELLOW AND FRUITY SCENT GIVEN BY THE HOPS INTERTWINES AMIABLY WITH THE SPICY NOTES FROM THE PARTICULAR STRAIN OF BELGIAN YEAST WE CHOSE. TAKE THIS, ALL OF YOU, AND DRINK FROM IT.



STYLE: STRONG BITTER

ALCOHOL GRADE: 6% VOL.

SERVICE TEMPERATURE: 10/12°C

AVAILABLE FORMATS: 33 CL



PAIRINGS

FLORAL, BISCUIT-Y, GRACIOUSLY BITTER, THIS ALE IS INSPIRED TO THE GREAT BREWING TRADITIONS OF BRITAIN, AND IT PAIRS LIKE A CHARM TO SIMPLE, STRAIGHTFORWARD FOODS: COLD CUTS AND FRIED ITEMS, FRESH SHEEP AND MILD COW CHEESES, PICKLES, SAUSAGES. BEST PAIRED WITH ENGLISH PIES.

BREWED IN COLLABORATION WITH OUR FRIENDS AT MOSAIK, IT IS AN EXTRA SPECIAL BITTER ON STEROIDS: RICH IN MALTY NOTES WHICH REMIND OF HAZELNUT, BISCUIT AND END IN A HINT OF TOFFEE, IT IS MEANT TO BE EXTREMELY DRINKABLE. THIS IS ACHIEVED BY OVERLAYING ON ITS MEDIUM BODY A RANGE OF BRITISH-INSPIRED HOP AROMAS RANGING FROM FLORAL TO EARTHY AND ROOTY NOTES, AND A MARKED BITTERNESS WHICH MAKES IT IMPOSSIBLE TO STOP AFTER THE FIRST PINT!

alveria
BIRRIFICIO CAPARBIO

**DOUBLE ORANGE
COCOA ROAST
PEPPER SPICY
SWEET STOUT**

**ALC.
5,5%
VOL**

per gli amici
FRANCO
per gli amici
'a magari
alchimia calabra

STYLE: DOUBLE ORANGE COCOA
ROAST PEPPER SPICY SWEET STOUT

ALCOHOL GRADE: 5,5% VOL.

SERVICE TEMPERATURE: 8/10°C

AVAILABLE FORMATS: 33 CL



ABBINAMENTI IN CUCINA

FRANCO'S DRY, ROASTED MALTINESS AND HIGH DRINKABILITY, TOGETHER WITH THE SLIGHT SMOKY SPICINESS FROM THE ROASTED PEPPERS AND THE SWEET ORANGE NOTES, MAKE IT PERFECT FOR PAIRING WITH ANYTHING CHARCOAL-GRILLED: THINK BBQ CHICKEN OR GRILLED LOBSTER. ALSO, IT FITS GREAT IN TIRAMISU

A BEER WE BREW IN COLLABORATION WITH A' MAGARA, IT IS A SWEET STOUT WITH COCOA, ROASTED CHILLI PEPPERS AND THE PEEL FROM SICILIAN AND CALABRIAN ORANGES. RICH BUT SIMPLE, EVER-CHANGING BUT EXTREMELY STRAIGHTFORWARD, IT IS RICH IN ROASTED FLAVOURS, SWEET CITRUSY HINTS, BITTERING SENSATIONS AND A PECULIAR SPICY ENDING NOTE. WE SHOULD HAVE CALLED THIS BEER A DOUBLE ORANGE COCOA ROAST PEPPER SPICY SWEET STOUT... WHICH IS WHY, IN THE END, WE OPTED FOR JUST "FRANCO".



STYLE: GINEPRO TRIPEL

ALCOHOL GRADE: 8,2% VOL.

SERVICE TEMPERATURE: 10/12°C

AVAILABLE FORMATS: 33 CL



ABBINAMENTI IN CUCINA

A BIG YET VERY DRY BEER, IT ADEQUATELY SUPPORTS BRAISED MEATS, POT ROASTS, HEARTY STEWS, FATTY FISH DISHES (SALMON, EEL, FRIED CODFISH), CREAMY SOUPS AND VELOUTÉES. PERFECT MATCHES: QUICHE LORRAINE, TARTE FLAMBÉE, CARBONADE FLAMANDE.

A TRIPEL WITH JUNIPER BREWED TOGETHER WITH OUR FRIENDS AT CHIANTI BREW FIGHTERS, FRA JUNIPERO STICKS TO THE CANVAS OF THE TRADITIONAL BELGIAN INTERPRETATIONS OF THE STYLE: IN THE MOUTH IT ENTERS WITH A FAINT, QUICKLY FADING HINT OF SWEETNESS PLAYED ON THE NOTES OF STONE FRUIT, AND CIRCLED BY AN HALO MADE OF ESTERS AND PHENOLS STARTING ON PEAR NOTES, THEN DECLINING TO PINS OF BANANA BREAD AND RAW DOUGH. THE DRY AND WELL-CARBONATED TEXTURE, DANGEROUSLY SMOOTH, COMPLEMENTS A ROUND BODY AND AN AFTERTASTE BOUQUET ALLUDING TO FRANGIPANE, ALMOND BISCUITS, FLOWERS. IT ENDS IN A DRY, VIGOROUSLY BITTER AND SALIVATION-ENHANCING FINISH, UNDERLINED BY THE BALSAMIC TINGLING SENSATION OF THE JUNIPER; WHICH TICKLES THE BACK OF THE PALATE.



STYLE: HOPPY SOUR SAISON

ALCOHOL GRADE: 5% VOL.

SERVICE TEMPERATURE: 8/10°C

AVAILABLE FORMATS: 33 CL



ABBINAMENTI IN CUCINA

A QUIRKY BEER REQUIRES QUIRKY PAIRINGS.

TRY IT WITH MILDLY SPICY INDIAN FOOD,
FATTY AND MEDIUM-SHARP RAW MILK COW
CHEESES, MANGO- AND PINEAPPLE-BASED
MAIN COURSES AND DESSERTS

AN ALIEN PRODUCT FROM THE INVASION OF THE BODY SNATCHERS, GUERRA DEI MONDI (WAR OF THE WORLDS) IS BORN OUT OF THE ENCOUNTER/CLASH BETWEEN BIRRIFICIO ALVERIA AND OUR MATES AT BALLARAK, PALERMO. PLEASANTLY SOUR YET RICH IN FRUITINESS, VITALLY BELGIAN BUT POINTING TOWARDS TROPICAL HORIZONS, THIS SOUR HOPPY ALE MANAGES TO REUNITE MULTIPLE APPARENT CONTRADICTIONS UNDER THE BANNERS OF SUPREME HARMONY. LACTIC, REFRESHING, CITRUSY.

