

BLACK LIZARD (Robust Porter)

Saccharomyces Cerevisiae Maris Otter, Munich, Special B. Smoked Malt. Roasted Wheat. Chocolate Malt

Black Lizard's mocha colour with compact. creamy head, on the nose highlights prevailing notes of coffee in a delicate roasting frame. Its taste ranges from chocolate to coffee with hints of caramel and liquorice. Light smoky notes.

The body, round and soft, gives an extraordinary drinkability despite the complexity of aromas and flavours. In its aftertaste, its toasted notes are toned down in a dry and clean bitterness which invites to drink it again. Loves to accompany parties with friends, with Jazz music in the background.

Great with tasty grilled meat and, for those who dare, with coffee or chocolate desserts, tiramisù, ricotta e pear.

Served at a temperature of 8-10° C in a classic American pint glass.

This beer was brewed with pure, microbiologically controlled, spring water.



the Alenta stream. Already home to the and its history. commercial traffic in the Roman era, as it The research and study of the European is located along the Via Latina, which brewing tradition have been the grounds connected Benevento with Telesia until on which have grown our experiments,

position even today. The company's great location, situated The history of beer has always been on a large production area, serves the <u>fuelled</u> by events, people and emotions growth and development objectives, that have created that alchemy that offers which opens the door to continuous and unique feelings to those who taste it. renewed investment.

This great passion for craft beer, which cherish these emotions, and to be able to grows exponentially, motivates the continuous research for the best natural and joyful moments. ingredients to attain a healthy and tasty The beers produced by Maltovivo are final product. As a result, it is more obtained from selected ingredients and common to find our products in Slow processing methods that respect the Food stores.

Maltovivo was founded in Ponte, in the OUR PHILOSOPHY

outskirts of Benevento (Campania The respect we have for this product has region), a village located on the course of led us to naturally deepen the knowledge

arriving in Rome. It occupies a strategic always with one rule: respect the long tradition of this drink.

Maltovivo's ambition is to continue to awaken with these, smiles, friendships

authenticity of the ingredients used.





Water, Barley, Hops and Yeast.

Artistically known as Beer















MALTOVIVO s.r.l. Contrada Piana - 82030 Ponte (BN) - Italy Tel. +39 0824 876420 - Fax +39 0824 876609 www.maltovivo.it - info@maltovivo.it

















STARDUST

(American Pale Ale)

Final gravity (° Alcool in volume Bitter hops Aroma hops Yeast

Cascade e Citra Saccharomyces Cerevisiae Pilsner, Pale Malt, Cara-Pils,

With its golden colour and limpid aspect, the Stardust presents itself, as just poured, with a persistent collar. The aromas on the nose. slightly fruity, with obvious citrus and floral notes, trace back the moderate presence of American and European hops.

Soft taste, with light malty and hops flavours, Stardust's light structure offers freshness and great drinkability. It has a slighlty dry and bitter aftertaste, with medium persistence.

It easily combines with various snacks and finger food, also excellent with fresh cheeses, white and pink meat, pizza.

Served in a Weinzenbecker at a temperature of 6-8° C. This beer was brewed with pure. microbiologically controlled, spring water.



Best Italian Beer

TSCHÖ!

Spalter Select Saccharomyces Cerevisiae Two Row Pilsner, Wheat Malt

Tschö!'s golden soft, opalescent with compact and creamy white collar, light and enjoyable was designed to be drunk in convivial company. On the nose it shows fruity notes in a setting of delicate aromas of malt and hops. The lightness of its body, along with subtly honey-like notes, dry and mildly bitter finale, makes its "drinkme" appeal irresistible. It's a light beer, pleasant

It ideally accompanies cured meat, fresh cheeses. ethnic cuisine, main dishes of white or red meat

Served in a Weinzenbecker at a temperature of 6-8° C. This beer was brewed with pure, microbiologically controlled, spring water.

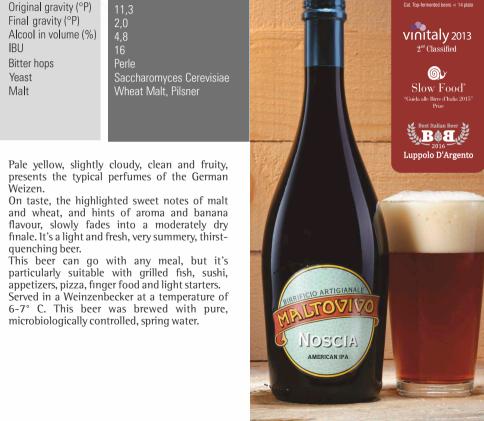


HUIKA (Weizen)

Original gravity (°P) Final gravity (°P) Alcool in volume (%)

Bitter hops Yeast Malt

eat Malt. Pilsner



Noscia (American IPA)

Beer of the Year 2006 Cat. Top-fermented beers < 14 plato

Beer of the Year 2007

Cascade Amarillo, Centennia Saccharomyces Cerevisiae Maris Otter, Crystal

Hops are the dominant ingredient that gives its identity. The resulting sensory experiences involve all facets that this ingredient can give us. The aromas and flavours have their root in both the different varieties of hops and how these were used. The result is an exciting beer, capable of giving us gustatory moments of considerable intensity and elegance. Its amber body and copper shadings, offers fresh fragrances on the nose, especially citrus, that make way for the resinous and almost balsamic, pine or eucalyptus chords. In the mouth echoes of liquorice and caramel awake, closing in a dry and pleasingly bitter finale, with just the right degree of persistence. Perfect with cured meat, medium cheeses, and grilled meat / barbecues.

Served in a traditional American pint glass at a temperature of 8-10° C. This beer was brewed with pure, microbiologically controlled, spring

DARK BELGIAN ALE

FAHRENHEIT (Dark Belgian Ale) Best Italian Beer

Reddish in colour with orange hues, the

shaped glass.

Fahrenheit comes with a compact and creamy hazelnut collar. On nose the aromatic complexity presents a pleasant balance between fruity esters and sweet malty notes. Flashes of lightly toasted. On taste the fruity flavours blend with the mildly malt character that give this beer a generally pleasant and elegant taste. Body of medium structure, together with a soft alcoholic character and hardly noticeable, is fused in this beer of extraordinary freshness and drinkability. Very balanced aftertaste that slowly emerges into a delicate hint of bitterness.

Magnum Spalter Select

Pale Ale, Monaco, Cristal 150 Wheat Malt

Candied Brown Sugar

Saccharomyces Cerevisiae

It's perfect with any gastronomic culinary experiment, mature and herbed cheeses, first courses, stews and red meat. Served at a temperature around 10° C in a tulip

This beer was brewed with pure, microbiologically controlled, spring water.