




**FERMENTAZIONI 2014**  
 Premio Degustazione  
 2° classificata  
  
 Best Italian Beer  

 2016  
 Luppulo D'Oro  
  
 Best Italian Beer  

 2017  
 Luppulo D'Oro

## BLACK LIZARD (Robust Porter)

Original gravity (°P)	16,0
Final gravity (°P)	4,0
Alcohol in volume (%)	6,5
IBU	28
Bitter hops	Summit
Yeast	Saccharomyces Cerevisiae
Malt	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.



Maltovivo was founded in Ponte, in the outskirts of Benevento (Campania region), a village located on the course of the Alenta stream. Already home to the commercial traffic in the Roman era, as it is located along the Via Latina, which connected Benevento with Telesia until arriving in Rome. It occupies a strategic position even today. The company's great location, situated on a large production area, serves the growth and development objectives, which opens the door to continuous and renewed investment. This great passion for craft beer, which grows exponentially, motivates the continuous research for the best natural ingredients to attain a healthy and tasty final product. As a result, it is more common to find our products in Slow Food stores.

**OUR PHILOSOPHY**  
 The respect we have for this product has led us to naturally deepen the knowledge and its history. The research and study of the European brewing tradition have been the grounds on which have grown our experiments, always with one rule: respect the long tradition of this drink. The history of beer has always been fuelled by events, people and emotions that have created that alchemy that offers unique feelings to those who taste it. Maltovivo's ambition is to continue to cherish these emotions, and to be able to awaken with these, smiles, friendships and joyful moments. The beers produced by Maltovivo are obtained from selected ingredients and processing methods that respect the authenticity of the ingredients used.

Water, Barley, Hops and Yeast.  
Artistically known as Beer



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MALTOVIVO BIRRAFICIO ARTIGIANALE  
 N° 7253  
 Iscritta al Registro Eccellenze Italiane

*Gusta SANNIO*



[www.maltovivo.it](http://www.maltovivo.it)





## STARDUST (American Pale Ale)

Original gravity (°P)	12,0
Final gravity (°P)	2,3
Alcohol in volume (%)	5,2
IBU	25
Bitter hops	Perle
Aroma hops	Cascade e Citra
Yeast	Saccharomyces Cerevisiae
Malt	Pilsner, Pale Malt, Cara-Pils, Munich

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 slightly 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.



## Tschö! (Kölsch Style)

Original gravity (°P)	11,5
Final gravity (°P)	2,0
Alcohol in volume (%)	5,2
IBU	18
Bitter hops	Perle
Aroma hops	Spalter Select
Yeast	Saccharomyces Cerevisiae
Malt	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 "drink-me" appeal irresistible. It's a light beer, pleasant to drink. It ideally accompanies cured meat, fresh cheeses, ethnic cuisine, main dishes of white or red meat and pizza. 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)	11,3
Final gravity (°P)	2,0
Alcohol in volume (%)	4,8
IBU	16
Bitter hops	Perle
Yeast	Saccharomyces Cerevisiae
Malt	Wheat Malt, Pilsner

Pale yellow, slightly cloudy, clean and fruity, presents the typical perfumes of the German Weizen. On taste, the highlighted sweet notes of malt and wheat, and hints of aroma and banana flavour, slowly fades into a moderately dry finale. It's a light and fresh, very summery, thirst-quenching beer. This beer can go with any meal, but it's particularly suitable with grilled fish, sushi, appetizers, pizza, finger food and light starters. Served in a Weinzenbecker at a temperature of 6-7° C. This beer was brewed with pure, microbiologically controlled, spring water.



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

Second Classified  
Beer of the Year 2007  
Cat. Top-fermented beers < 14 plato

vinitaly 2013  
2<sup>nd</sup> Classified

Slow Food  
"Guida alle Birre d'Italia 2015"  
Prize



## NOSCIA (American IPA)

Original gravity (°P)	15,0
Final gravity (°P)	3,5
Alcohol in volume (%)	6,0
IBU	42
Bitter hops	Chinook
Aroma hops	Cascade Amarillo, Centennial
Yeast	Saccharomyces Cerevisiae
Malt	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 water.



## FAHRENHEIT (Dark Belgian Ale)

Original gravity (°P)	17,0
Final gravity (°P)	3,5
Alcohol in volume (%)	7,5
IBU	30
Bitter hops	Magnum
Aroma hops	Spalter Select
Yeast	Saccharomyces Cerevisiae
Malt	Pale Ale, Monaco, Cristal 150, Wheat Malt, Candied Brown Sugar

Reddish in colour with orange hues, the 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. 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 shaped glass. This beer was brewed with pure, microbiologically controlled, spring water.