

## Maltus Faber Extra Brune

nameMaltus Faber Extra Brune

rangeTopcolourBrown

ABV

10%  
serving temperature10 - 12 °

package

75 cl. bottle  
tasting notes

The aroma is rich, complex, appealing and not aggressive, with roasted notes and hints of dried fruit and spirit-soaked fruit. Winey, a touch of alcohol, with some notes of Imperial Stout. In the mouth it keeps what it promised in the nose: rich of every nuance of "dark", from caramel to chocolate and coffee, it has a smooth, silky and full palate with the sweet notes perfectly balanced by the right bitterness.

A sipping, yet quite drinkable beer. Though it is perfectly ready to drink when it is released, the beer can benefit from some aging in the bottle. food pairing

Extra Brune is a "sipping beer" but can also find interesting food pairings: try it with oysters, mussels, crustaceans, aged blue cheese and even desserts like panettone genovese, torrone and gianduia con nocciole. notes

second place at Birra dell'Anno 2007

style: strong beer

third place at Birra dell'Anno 2008

style: strong beers