

## Maltus Faber Ambrata

nameMaltus Faber Ambrata  
rangeBasecolourAmberABV  
7%  
package  
75 cl. bottles  
serving temperature  
8 - 10 °tasting notes

Amber colour with a white, persistent head; the aroma is clean with a predominant caramel. In the mouth it is full, smooth with gentle fruity touches and again some caramel, though not too sweet and sirupy, yielding to a drier and more bitter finish.

food pairing

Pasta with tasty sauces like ragu, lasagne; game, red meats, rack of lamb, aged cold meats and aged cheese.

noteGuida Slowfood alle birre d'Italia 2009: "label" beer, highest rating awarded to only 22 beers - "beer of outstanding value".