

Beers

Rocca Nostra – Pale Ale

« Rocca Nostra, are our beers By Rocca Maura made entirely in our cellar. First cooperative winery-brewery, we are proud to share with you our know-how ».



Colour



Bitterness

30 IBU.



Hops

The two hops we use for our Pale Ale are the Magnum and the Citra.



Tasting notes

Complex and fruity beer. Intense smell with apricots, passion fruits and lychee notes. Great roundness, but without sweetness. Counterbalanced by a certain amertume but still fruity. Velvety and juicy texture.



Food Pairing

The Pale Ale Rocca Nostra will greatfully complete a dish made of braised chicory, asparagus, mackerel rilette or a cheddar and chorizo risotto.



Serving temperature

6°C



Process

- Brewing : by infusion and direct heating on a single-stage.
- Fermentation : top fermentation.
- Cold crash : 21 days with a dry hopping.



Judged alongside of 120 other beers, our Pale Ale received a golden medal at the Avignon Beer Competition – 2021 edition !