

# THE BEER DEMYSTIFIER *NEW YORK CITY FILES* 2009-2010

## BREWERY PROFILE

### Italiano

#### Lurago Marinone, Italy

A brewpub located east of Turin which was founded in 1997 by brothers Agostino and Stefano Arioli, who are dedicated to promoting beer education through their quality brews.

Importer: [B.United International](#)

Distributor: Union Beer Distributors, tel. 1 718 497 2407.



## Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

\* Bland, one-dimensional, or tasting of cheap adjuncts – unenjoyable. Not recommended.

\*\* Nothing special but may be worth trying if nothing better is available.

\*\*\* Good, recommended.

\*\*\*\* Great, highly recommended.

\*\*\*\*\* Exceptionally good, very highly recommended.

*Ratings are based on personal taste although, in certain instances, outside evaluations have been used when a particular beer has not been sampled by the author/webmaster.*

{S} after the beer name denotes seasonal availability.

**Fleurette** (3.8%) \*\*\*\*\* < - HERB, SPICE, OR VEGETABLE BEER - > – A very unusual beer, light and a little tart, brewed with pilsner and rye malts and hopped with Kent Goldings. Normality abruptly stops there with the addition of whole roses and violets, citrus honey, elderberries, and black pepper. Fermentation is courtesy of an ale yeast strain.

**Tipopils** (5.2%) \*\*\*\*\* < - GERMAN PILSNER - > – Golden, grassy, and refreshing, this is a very high quality and well-made pilsner.

**Cassissona** (6.4%) \*\*\* < - FRUIT BEER - > (blackcurrant) – Zesty fruit beer, matured for six months before release.

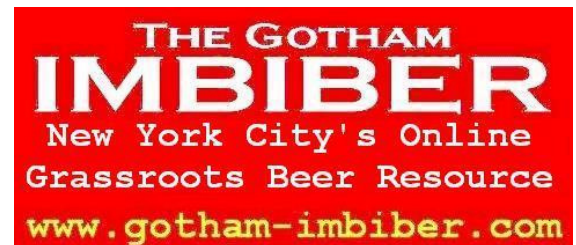
**Sciore** (6.7% average, see description) \*\*\*\* < - FRUIT BEER - > (cherry) – Fairly sour, red-hued fruit beer created by blending old and young batches fermented with wild yeast, lactic bacteria, and black cherries, then refermented with ale yeast after the addition of some fresh wort. The ABV varies from batch to batch in the 6.0% to 7.5% range.

### SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/birrificio-italiano>

*Ratings and tasting notes are taken from Beer Demystifier New York City 2008-2009 by Alex Hall (published June 2008).*

*This page is written by Alex Hall, and is updated to June 2008.*



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