



BRÜTON

PREMIUM ARTISAN BEER
FROM TUSCANY





In the history of Crete, that pearl of Minoan civilisations, **Bruton** was the name given to a drink produced from fermented cereals, very similar to beer. Abundant libations of Bruton were made during rites dedicated to the sacred bull god, the powerful and invincible Minotaur which was imprisoned in the labyrinth at the Palace of Knossos.



Birra Bruton beer is crafted with extreme care and very detailed beer-making techniques, concentrating on the quality of the ingredients with particular attention to the elegance and finish of each unique style. The water used is very soft and therefore is poor in minerals, a characteristic which gives purity and elegance to the beers. The malt and hops are imported directly from Belgium, Germany and the U.K. where years of brewing tradition guarantee a high quality.

Bruton does not ignore their home grown ingredients either, by choosing local produce and ingredients including IGP spelt from the Garfagnana region. All beers are produced using high fermentation, they are neither pasteurised nor filtered and enjoy a second fermentation in the bottle.





Since 2006, Birra Bruton has been producing award winning artisanal beer. The brand stands for quality, with an irreverent, bold, unapologetic personality.

They have won almost 50 global quality awards from internationally recognised bodies. Today their production is in the order of **2,000 hectolitres a year**, distributed in two bottle sizes - 330ml and 750ml.

CAUTION: MAY CAUSE HILARITY





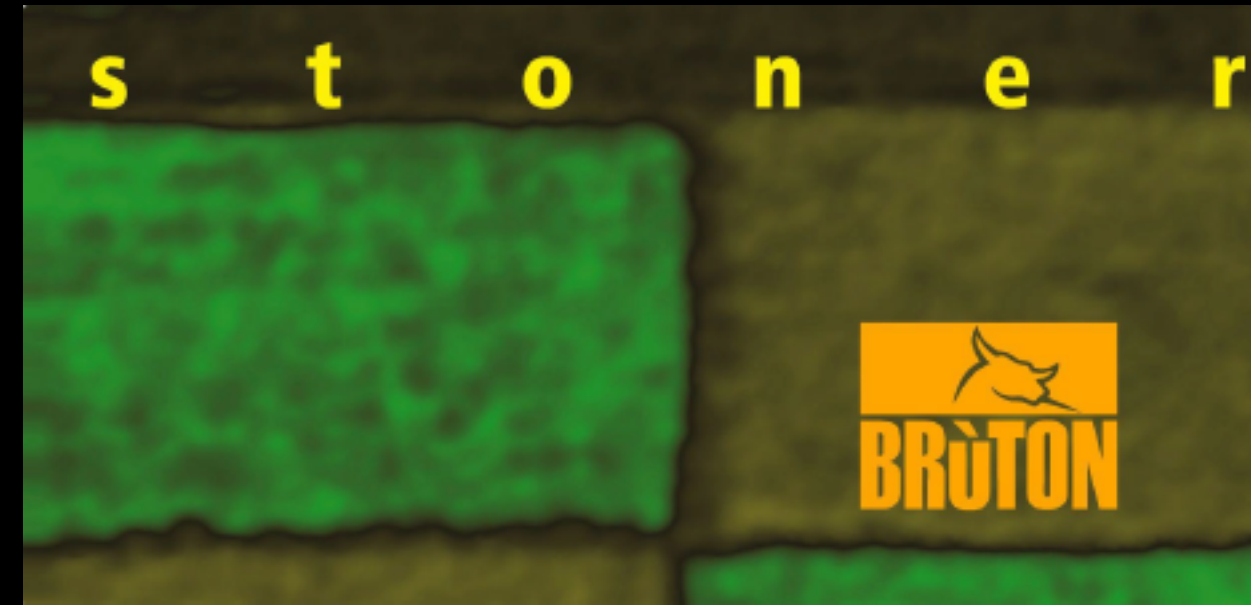
Light, pallid and opalescent, produced using raw spelt and wheat. It is slightly acid and lightly spiced. Perfect with fresh goat's cheese, burrata, and fish crudités, pinzimoni or simply as an aperitif. 4.5% ABV



Light body and delicate aromas recall the flowery and herbal scents typical of the noble varieties of German and continental hops, with a touch of American varieties, making this a pleasantly sessionable beer. Marries well to all the menu, particularly entrees, white meats, salamis or simply to be enjoyed by itself. 5.5% ABV



A beer with character, amber in colour and having a persistent head. Well-structured though very fresh, it gains its citrus and resinous scent with a clear bitter finish from the use of hops coming from both Europe and America. It is best with pork or fatty meats, dried meats and salamis or grilled meats. 5.5% ABV



A light-golden beer. Fresh but potent to the nose with notes of apricot & candied fruit. Well balanced with hints of honey & fruit which pleasantly mask its fairly high alcoholic content. Excellent with cheddars, filled pasta, risottos, marrow and saffron based dishes, white meats, baked vegetables. 7.5% ABV

**MERCATO
BRANDS**

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