



## **DRAGRÀ**

**SEASONAL BROWN ALE**

**The chestnuts, dried and smoked with the traditional Ticino method in the Grà di Vezio, combine with carefully selected and exclusively Swiss malts, giving you the memory of autumn and our woods.**

**Allergens: barley**

**33 CL - ALC 6 % VOL**



**Color earl-grey tea / Transparent /  
Light foam / EBC 35**



**Delicate note of smoked chestnut**



**Slightly structured body / Notes of  
smoke, ash, final sweetness of  
chestnut / IBU 30**



**Spit-roasted chicken, grilled ribs,  
Baden-Baden-style saddle of venison**



**5-6°C**



**33 CL / 20 L**



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