



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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