

1870



COLLESI

CRAFT BEER

A panoramic view of a lush, mountainous landscape. The foreground features a vibrant green field with a few trees. The middle ground shows rolling hills covered in dense green forests and some small buildings. The background consists of distant, hazy mountain ranges under a clear sky. The text is centered over the landscape.

THE INFINITE GOODNESS
OF THE LANDSCAPE
THE BRIGHT AND CLEAR AIR

A close-up, low-angle shot of a field of golden barley. The stalks are tall and thin, with long, feathery awns extending upwards. The grain is a rich, warm golden-brown color, indicating it is ripe. The background is a clear, deep blue sky. The text "FASCINATING FIELDS OF GOLDEN BARLEY" is overlaid in the center in a white, serif font.

FASCINATING
FIELDS OF GOLDEN BARLEY



ROPES OF HOPS

A photograph of a waterfall cascading down moss-covered rocks. The water is clear and appears to be falling from a high point, creating a misty spray at the bottom. The surrounding rocks are heavily covered in vibrant green moss, and the overall scene is lush and natural.

MONTE NERONE
PUREST SPRINGS
CLEAR AND
CRYSTALLINE WATER









COLLESI



FROM THE HEART OF THE MARCHE REGION TO THE WORLD

Collesi high-quality distillates and Italian craft beers find their ideal microclimate in Apecchio, a small medieval village on the border between the Italian regions of Marche and Umbria. Here all the excellent Collesi brand products are born and from here, they are shipped all over the world, meeting the taste of an admiring international audience and collecting prestigious prizes and awards. An adventure in quality, tradition and experience that comes from the passion of its founder, Giuseppe Collesi. In the cultivation and production process of the beers and distillates, everything happens in harmony with nature's rhythms and according to the most-advanced sustainable technology. The Collesi plant operates with "zero emissions", thanks to its photovoltaic plant with 32 kW of power, its pellet-powered steam generator and the decision not to use hydrocarbons and LPG. An environmentally friendly system designed to protect the environment and the well-being and safety of people.



2007: COLLESI BEERS

The Tenute Collesi Brewery was born from the passion of Giuseppe Collesi who is bringing the Collesi Beer all over the world. The experience is that of the master brewer of Collesi, the Belgian Marc Knops who conducted the operations from the first moment to make the Collesi craft beer balanced and of great appeal, in line with the Belgian Trappist beers. They are all high fermentation, unpasteurized and with natural fermentation in the bottle. This process keeps the aromas and aromas of every single ingredient alive. The construction work for the Collesi Brewery begins in 2005, the first cooked beer dates back to November 2007 and to March 2008 the marketing. The national and international awards were not long in coming and as for the spirits they arrived very numerous.

BEEERS





BIRRA METODO
ARTIGIANALE

COLLESI
Blanche

IMPERALE

BLANCHE CRAFT BEER

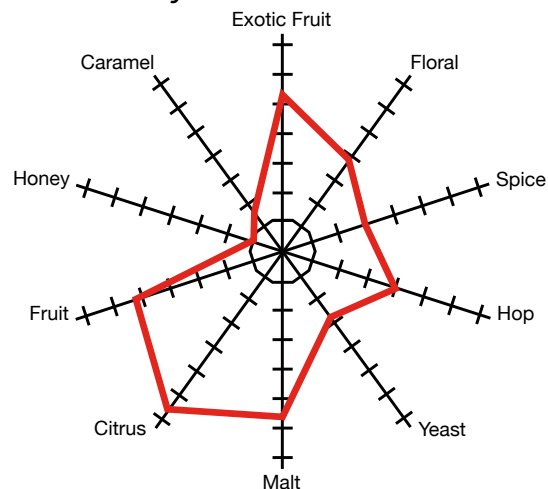
Joyous and light

When the days start getting longer and warmer, the Collesi Blanche Craft Beer is the ideal choice. Light-bodied, unpasteurized and naturally bottle conditioned, it smells of summertime. With hints of flowers and exotic fruit, its special recipe contains the peels from lemons and oranges. Pleasantly thirst quenching, Collesi Blanche Craft Beer is characterized by its well-balanced flavor and satisfying sense of freshness.

Food pairings

It happily accompanies finger food and fried vegetables during the cocktail hour. It's perfect with Italian-style crudité and delicate meat- and fish-based dishes. Especially fresh and light, Collesi Blanche Craft Beer enhances white-fish carpaccio made with sea bass, yellowtail or sea bream, and is delicious with raw shellfish drizzled with olive oil. Irresistible, this Collesi Blanche Craft Beer is also ideal with focaccia breads and savory pies, fresh soft cheeses and even the simplest baked desserts, including fruit tarts and cakes.

Sensory Profile



Style: **BELGIAN BLANCHE**

Fermentation: **TOP-FERMENTING, BOTTLE CONDITIONED**

IBU: **18**

EBC: **6**

Plato Scale: **12.50**

Alcohol by volume: **5%**

Shelf Life: **24 MONTHS FROM BOTTLED ON DATE**

Serving temperature: **5/6°**

Available sizes: **750 ML**

Suggested serving glass: **STEM GLASS**

Storage method:





BIRRA METODO
ARTIGIANALE

COLLESI

Eg

BIONDA

IMPERALE

CEFA

CHIARA CRAFT BEER

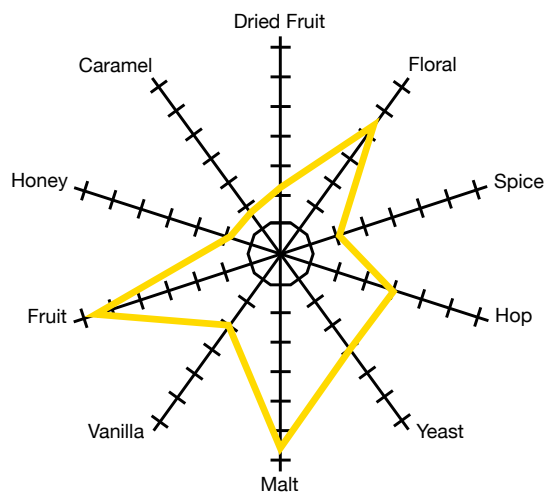
Fresh and harmonious

A well-balanced light beer obtained from Pilsen Malt. Unpasteurized and naturally bottle conditioned, Collesi Chiara Craft Beer instantly captivates with its bright and shiny golden color. Its rich foam with a scent of malt has herbal hints that unite with tropical and citrus undertones. The harmonious and fruity taste of Collesi Chiara Craft Beer gives the palate an immediate sensation of freshness that closes with cider notes.

Food Pairings

The Collesi Chiara Craft Beer is very pleasant as an aperitif, and paired with light appetizers. It's optimal with vegetables, particularly artichokes and salads, and with soups and cheeses, such as buffalo mozzarella and caciotta. With its balanced body, Collesi Chiara Craft Beer goes together well with shellfish, and with fish and white meats freshly seasoned with ginger and cardamom. Perfect also for contrasting the spicy notes in peppery dishes.

Sensory Profile



Style: **BELGIAN BLONDE ALE**

Fermentation: **TOP-FERMENTING, BOTTLE CONDITIONED**

IBU: **18**

EBC: **6**

Plato Scale: **14.5**

Alcohol by volume: **6%**

Shelf Life: **30 MONTHS FROM BOTTLED ON DATE**

Serving temperature: **4/5°**

Available sizes: **500 ML - 750 ML**

Suggested serving glass: **STEM GLASS**

Storage method:





BIRRA METODO
ARTIGIANALE

COLLESI

BIONDA

IMPERALE

BIONDA CRAFT BEER

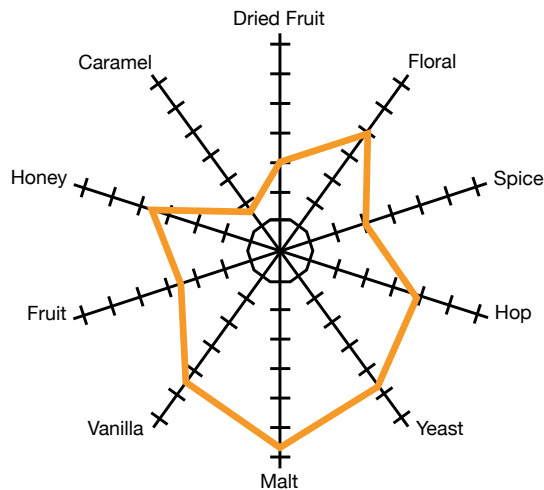
Elegant and surprising

The foam of this elegant Collesi Bionda Craft Beer is rich, creamy, and at the same time, very fine-grained and with a pleasantly light consistency. Its body is full and well-rounded. Obtained from Pilsen-Munich malt, unpasteurized and naturally bottle conditioned, Collesi Bionda Craft Beer releases the aromas of yeast, vanilla, freshly baked bread and honey. And it reveals fruity notes and strong hints of hop blossom and malt on the palate.

Food Pairings

This Collesi Bionda Craft Beer, with its rich and refined profile, is ideal for enhancing first-course pasta dishes, even when rich and elaborate, and is perfect for pairing with a risotto such as the classic Risotto Milanese with saffron. It goes very well with appetizers and second-course fish and seafood dishes such as scallops. Collesi Bionda Craft Beer elevates the intense flavor of aged cheeses, such as hard or semi-hard pecorino, without weighing it down.

Sensory Profile



Style: **BELGIAN BLONDE ALE**

Fermentation: **TOP-FERMENTING, BOTTLE CONDITIONED**

IBU: **18**

EBC: **11**

Plato Scale: **14.5**

Alcohol by volume: **6%**

Shelf Life: **30 MONTHS FROM BOTTLED ON DATE**

Serving temperature: **4/5°**

Available sizes: **330 ML – 500 ML – 750 ML**

Suggested serving glass: **STEM GLASS**

Storage Method:



1978
COLLESI

BIRRA METODO
ARTIGIANALE
COLLESI
Pils
AMBRATA
IMPERIALE

330 ml



AMBRATA CRAFT BEER

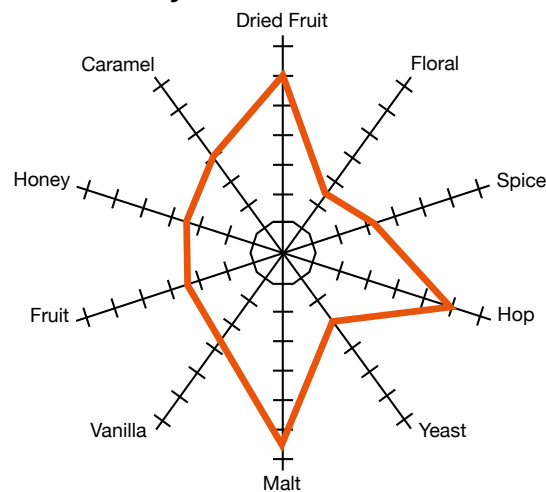
Warm and intense

Sipping this Collesi Ambrata Craft Beer is like being wrapped in warm autumn lights. Unpasteurized and naturally bottle conditioned, it reveals itself as generously rounded and intense. The strong hop imprint that enhances the hints of autumn fruit is perceived immediately in this Collesi Ambrata Craft Beer. Its barley, malt and herbal notes are of great elegance. Its aromatic structure is rich in nuances that resonate in the complex flavor, which is soft and creamy, but also pungent.

Food pairings

Enjoying this queen of beers by itself is already a fulfilling experience, but its natural preciousness is enhanced with the right pairings. The fragrance, color and facets of flavor of this Collesi Ambrata Craft Beer are perfect with grilled meats in the warm months and with roasted meats in the fall and winter. It marries well with mid-aged cheeses with edible rinds. Collesi Ambrata Craft Beer is also optimal paired with porcini mushrooms, with mixed cured meats, and with raw meat and fish dishes.

Sensory Profile



Style: **BELGIAN-STYLE AMBER ALE**

Fermentation: **TOP-FERMENTING, BOTTLE CONDITIONED**

IBU: **20**

EBC: **26**

Plato Scale: **18**

Alcohol by volume: **7,5%**

Shelf Life: **30 MONTHS FROM BOTTLED ON DATE**

Serving temperature: **6/7°**

Available sizes: **500 ML - 750 ML**

Suggested serving glass: **STEM GLASS**

Storage method:



1878
COLLESI

BIRRA METODO
ARTIGIANALE
COLLESI
Ubi
ROSSA
IMPERIALE

330 ml

ROSSA CRAFT BEER

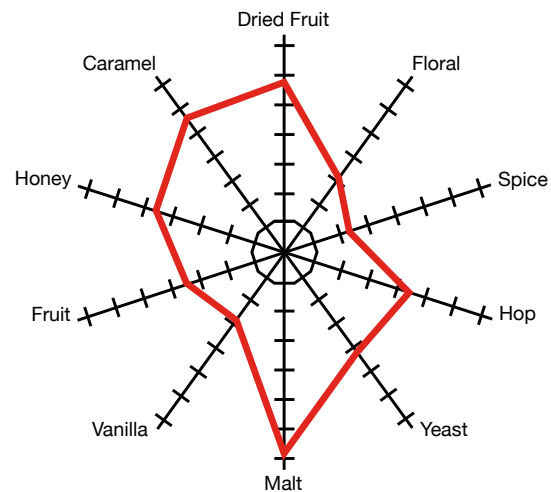
Profound and distinctive

With its lightly copper-tinted foam and amber red color, the character of this Collesi Rossa Craft Beer is unmistakable. Obtained from select malts and hops, unpasteurized and naturally bottle conditioned, Collesi Rossa Craft Beer distinguishes itself with the intense aromas of caramel, dark spices, malt and toasted hazel nuts. Its prolonged aromatic persistence combines a sweet taste enriched with mineral notes.

Food pairings

With its caramel aroma, the Collesi Rossa Craft Beer goes well with the hints of vinegar used in marinated vegetables and with sweet and sour dishes such as caponata, a Sicilian eggplant specialty. As for cheeses, it's an ideal pairing with Grana Padano and Parmigiano Reggiano and various edible rind cheeses. The spiced and caramel notes in Collesi Rossa Craft Beer create a delicious match with sautéed mussels. It's also an excellent end to a meal to enhance desserts, and in particular, dry pastries and chocolate cookies.

Sensory Profile



Style: **BELGIAN STYLE DUBBEL**

Fermentation: **TOP-FERMENTING, BOTTLE CONDITIONED**

IBU: **17.50**

EBC: **65**

Plato Scale: **19**

Alcohol by volume: **8%**

Shelf Life: **30 MONTHS FROM BOTTLED ON DATE**

Serving temperature: **7/8°**

Available sizes: **500 ML - 750 ML**

Suggested serving glass: **STEM GLASS**

Storage method:



1879
COLLESI

BIRRA METODO
ARTIGIANALE
COLLESI
Maia
NERA
IMPERIALE

330ml



NERA CRAFT BEER

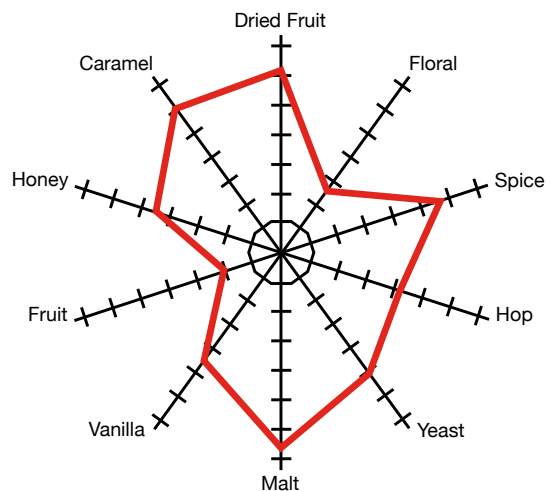
Creamy and decisive

Unpasteurized and naturally bottle conditioned, Collesi Nera Craft Beer is striking with a dark ebony color. Rounded and full-bodied on the nose, it evokes the aroma of the roasting of caffè d'orzo,—a delicious Italian barley alternative to coffee— with hints of licorice, rhubarb and cocoa. Creamy and enveloping on the palate, Collesi Nera Craft Beer has a distinctive, rich and full-bodied flavor. It is also recognizable by its soft and velvety cappuccino-colored foam.

Food Pairings

With its full flavor and aromatic qualities, the Collesi Nera Craft Beer perfectly pairs with grilled red meat. Its bitter rhubarb notes complement the salty meatiness of mollusks. Inspired by the seafaring traditions that have always paired dark beers with shellfish, it's particularly wonderful combined with oysters. A substantial beer, it's also enjoyable at the end of a meal. Collesi Nera Craft Beer is even perfect with dark chocolate, thanks to its strength and intensity.

Sensory Profile



Style: **BELGIAN STOUT**

Fermentation: **TOP-FERMENTING, BOTTLE CONDITIONED**

IBU: **20**

EBC: **125**

Plato Scale: **19**

Alcohol by volume: **8%**

Shelf Life: **30 MONTHS FROM BOTTLED ON DATE**

Serving temperature: **9/10°**

Available sizes: **500 ML - 750 ML**

Suggested serving glass: **STEM GLASS**

Storage method:





BIRRA METODO
ARTIGIANALE

COLLESI

Bionda Imperale

BIONDA

IMPERALE

CEVA

TRIPLO MALTO CRAFT BEER

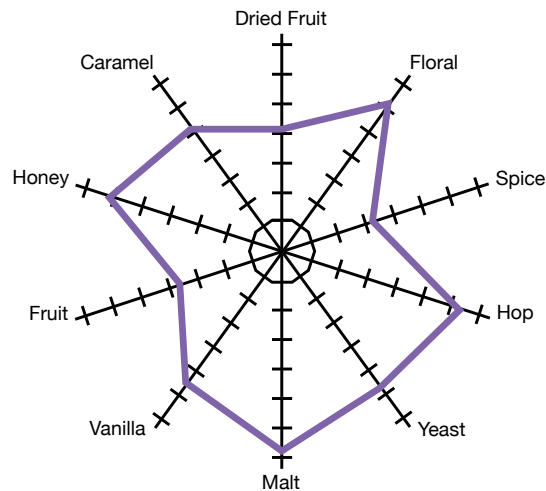
Strong and smooth

The dense, firm and fine-grained foam of the Collesi Triplo Malto Craft Beer is the result of the natural bottle conditioning process. Unpasteurized and obtained from an accurate selection of malts, it's a light beer of fragrant aromas with notes of just-picked yellow fruits, fresh yeast and malt, vanilla, honey and bread crust. Balanced and intense on the palate, Collesi Triplo Malto Craft Beer is doughy and malty at the start, but ends with soft, fruity and prolonged hints of peach and apricot.

Food pairings

Thanks to its body, it's an ideal beer for every meal. The Collesi Triplo Malto Craft Beer is best with structured and complex first-course dishes, such as risotto, lasagne and pasta timbales with game-meat ragù, but also ravioli, tortellini and meat-stuffed cannelloni. The distinctive personality of Collesi Triplo Malto Craft Beer complements strong-flavored second courses like roasts and stews. It's exceptional with all kinds of blue cheeses, from Gorgonzola to fourme d'ambert and valdèon.

Sensory Profile



Style: **BELGIAN STYLE TRIPEL BLONDE**

Fermentation: **TOP-FERMENTING, BOTTLE CONDITIONED**

IBU: **22**

EBC: **9**

Plato Scale: **20**

Alcohol by volume: **9%**

Shelf Life: **30 MONTHS FROM BOTTLED ON DATE**

Serving temperature: **5/6°**

Available sizes: **500 ML - 750 ML**

Suggested serving glass: **STEM GLASS**

Storage method:





COLLESI

BIRRA METODO
ARTIGIANALE

COLLESI

Spa
BIONDA

IMPERIALE

330 ml

IPA CRAFT BEER

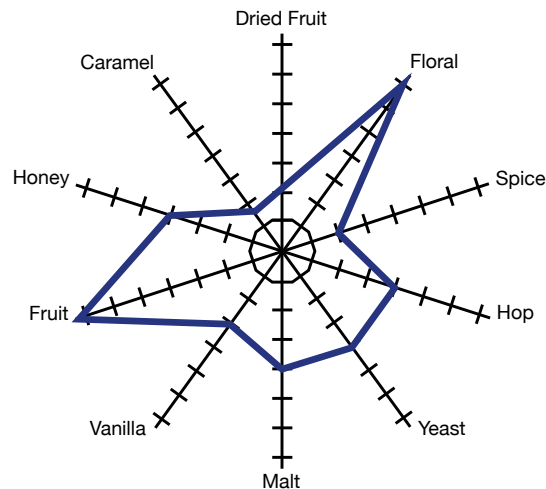
Full-bodied and enveloping

The warm honey tones of this Collesi IPA Craft Beer are remarkably cordial and enveloping. Unpasteurized and naturally bottle conditioned, its compact foam makes it quite distinctive. With its full body, Collesi IPA Craft Beer gives the palate a taste that's intense and persistent, well balanced and never pungent. Pleasant on the nose, it combines grapefruit and tropical fruit notes.

Food pairings

With its balance and intensity, this Collesi IPA Craft Beer creates a perfect harmony with first-course vegetable dishes and with meat and vegetable carpaccios. It makes a delicious pairing with bucatini all'amatriciana. It also goes well with asparagus and artichokes, fish dishes and especially, shellfish and white fish stews topped with flavorful sauces. Collesi IPA Craft Beer also enhances the strong flavor of very aged cheeses.

Sensory Profile



Style: **INDIA PALE ALE**

Fermentation: **TOP-FERMENTING, BOTTLE
CONDITIONED SUBJECT TO "DRY HOPPING" PROCESS**

IBU: **45**

EBC: **20**

Plato Scale: **19.5**

Alcohol by volume: **8,5%**

Shelf Life: **30 MONTHS FROM BOTTLED ON DATE**

Serving temperature: **4/5°**

Available sizes: **750 ML**

Suggested serving glass: **STEM GLASS**

Storage method:



AWARDS



WORLD BEER CHAMPIONSHIP
CHICAGO (USA)
AWARD: **GOLD MEDAL**



WORLD BEER AWARDS
(UK)
AWARD: **GOLD MEDAL**



INTERNATIONAL BEER CUP
AWARD: **GOLD MEDAL**



EUROPEAN BEER STAR
AWARD: **GOLD MEDAL**



INTERNATIONAL BEER CHALLENGE
LONDRA (UK)
AWARD: **GOLD MEDAL**



AUSTRALIAN INTERNATIONAL
BEER AWARDS
AWARD: **GOLD MEDAL**



INTERNATIONAL CRAFT BEER
AWARDS MEININGER
AWARD: **PLATINUM MEDAL**



INTERNATIONAL BEER CUP
AWARD: **SILVER MEDAL**



INTERNATIONAL BEER CHALLENGE
LONDRA (UK)
AWARD: **SILVER MEDAL**



WORLD BEER CHAMPIONSHIP
CHICAGO (USA)
AWARD: **SILVER MEDAL**



AUSTRALIAN INTERNATIONAL
BEER AWARDS
AWARD: **SILVER MEDAL**



INTERNATIONAL BEER COMPETITION
NEW YORK
AWARD: **BRONZE MEDAL**



INTERNATIONAL BEER CHALLENGE
LONDRA (UK)
AWARD: **BRONZE MEDAL**



BRUSSELS BEER CHALLENGE
AWARD: **BRONZE MEDAL**



AUSTRALIAN INTERNATIONAL
BEER AWARDS
AWARD: **BRONZE MEDAL**



COLLESI

**THE ITALIAN CRAFT BEER
MOST AWARDED IN THE WORLD**



DRAFT BEERS



BLANCHE DRAFT CRAFT BEER

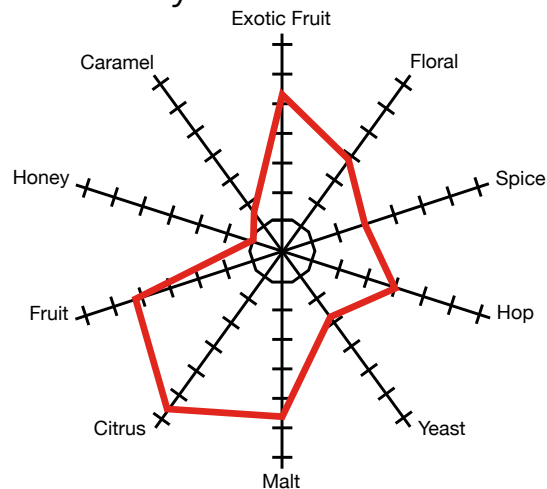
Joyous and light

When the days start getting longer and warmer, the Collesi Blanche Draft Craft Beer is the ideal choice. Light-bodied, unpasteurized and naturally bottle conditioned, it smells of summertime. With hints of flowers and exotic fruit, its special recipe contains the peels from lemons and oranges. Pleasantly thirst quenching, Collesi Blanche Draft Craft Beer is characterized by its well-balanced flavor and satisfying sense of freshness

Food pairings

It happily accompanies finger food and fried vegetables during the cocktail hour. It's perfect with Italian-style crudités and delicate meat- and fish-based dishes. Especially fresh and light, Collesi Blanche Draft Craft Beer enhances white-fish carpaccio made with sea bass, yellowtail or sea bream, and is delicious with raw shellfish drizzled with olive oil. Irresistible, this Collesi Blanche Draft Craft Beer is also ideal with focaccia breads and savory pies, fresh soft cheeses and even the simplest baked desserts, including fruit tarts and cakes.

Sensory Profile



Style: **BELGIAN BLANCHE**

Fermentation: **TOP-FERMENTING, KEG CONDITIONED**

IBU: **18**

EBC: **6**

Plato Scale: **12.5**

Alcohol by volume: **5%**

Shelf Life: **24 MONTHS FROM KEG DATE**

Serving temperature: **5/6°**

Available size: **20Lt POLYKEG**

Attachment: **TYPE S SANKEY COUPLER**

Beer weight: **0,48 Gr/Lt a 0 DEGREES**

Suggested serving glass: **TULIP GLASS**





BIONDA 5% DRAFT CRAFT BEER

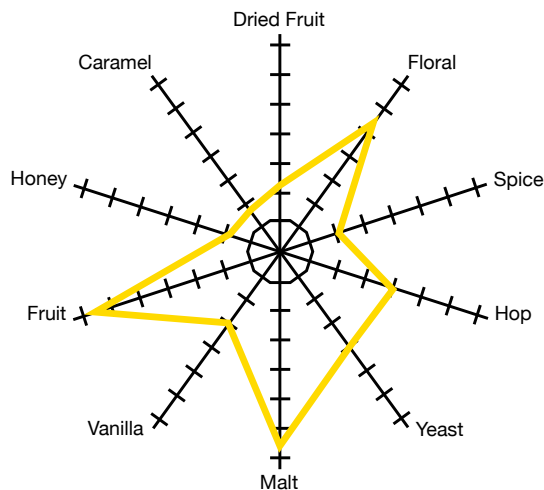
Fresh and harmonious

A well-balanced light beer obtained from Pilsen malt. Unpasteurized and naturally keg conditioned, Collesi Bionda 5% Draft Craft Beer instantly captivates with its bright and shiny golden color. Its rich foam with a scent of malt has herbal hints that unite with tropical and citrus undertones. The harmonious and fruity taste of Bionda 5% Draft Craft Beer gives the palate an immediate sensation of freshness that closes with cider notes.

Food Pairings

The Bionda 5% Draft Craft Beer is very pleasant as an aperitif, and paired with light appetizers. It's optimal with vegetables, particularly artichokes and salads, and with soups and cheeses, such as buffalo mozzarella and caciotta. With its balanced body, Bionda 5% Draft Craft Beer goes together well with shellfish, and with fish and white meats freshly seasoned with ginger and cardamom. Perfect also for contrasting the spicy notes in peppery dishes.

Sensory Profile



Style: **BELGIAN BLONDE ALE**
Fermentation: **TOP-FERMENTING, KEG CONDITIONED**
IBU: **22**
EBC: **6**
Plato Scale: **12.5**
Alcohol by volume: **5%**
Shelf Life: **24 MONTHS FROM KEG DATE**
Serving temperature: **4/5°**
Available size: **20Lt POLYKEG**
Attachment: **TYPE S SANKEY COUPLER**
Beer weight: **0,48 Gr/Lt a 0 DEGREES**
Suggested serving glass: **TULIP GLASS**





BIONDA DOPPIO MALTO DRAFT CRAFT BEER

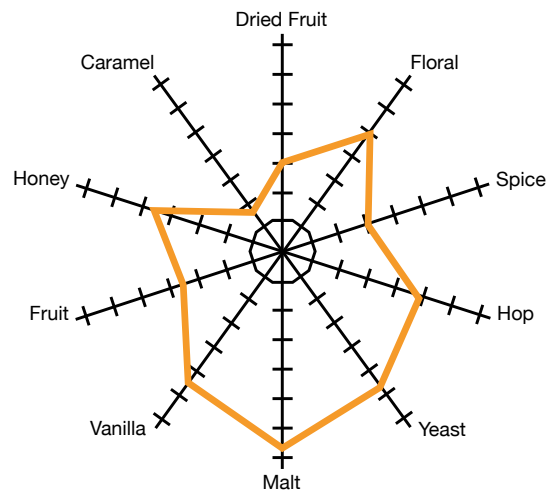
Elegant and surprising

The foam of this elegant Collesi Bionda Doppio Malto Draft Craft Beer is rich, creamy, and at the same time, very fine-grained and with a pleasantly light consistency. Its body is full and well-rounded. Obtained from Pilsen-Munich malt, unpasteurized and naturally keg conditioned, Collesi Bionda Doppio Malto Draft Craft Beer releases the aromas of yeast, vanilla, freshly baked bread and honey. And it reveals fruity notes and strong hints of hop blossom and malt on the palate.

Food Pairings

This Collesi Bionda Doppio Malto Draft Craft Beer, with its rich and refined profile, is ideal for enhancing first-course pasta dishes, even when rich and elaborate, and is perfect for pairing with a risotto such as the classic Risotto Milanese with saffron. It goes very well with appetizers and second-course fish and seafood dishes such as scallops. Collesi Bionda Doppio Malto Draft Craft Beer elevates the intense flavor of aged cheeses, such as hard or semi-hard pecorino, without weighing it down.

Sensory Profile



Style: **BELGIAN BLONDE ALE**

Fermentation: **TOP-FERMENTING, KEG CONDITIONED**

IBU: **18**

EBC: **11**

Plato Scale: **14.5**

Alcohol by volume: **6%**

Shelf Life: **24 MONTHS FROM KEG DATE**

Serving temperature: **4/5°**

Available size: **20Lt POLYKEG**

Attachment: **TYPE S SANKEY COUPLER**

Beer weight: **0,48 Gr/Lt a 0 DEGREES**

Suggested serving glass: **TULIP GLASS**





ROSSA DRAFT CRAFT BEER

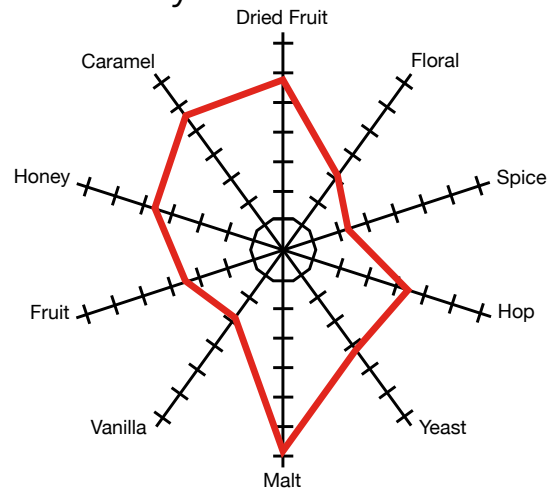
Profound and distinctive

With its lightly copper-tinted foam and amber red color, the character of this Collesi Rossa Draft Craft Beer is unmistakable. Obtained from select malts and hops, unpasteurized and naturally keg conditioned, Collesi Rossa Draft Craft Beer distinguishes itself with the intense aromas of caramel, dark spices, malt and toasted hazel nuts. Its prolonged aromatic persistence combines a sweet taste enriched with mineral notes.

Food pairings

With its caramel aroma, the Collesi Rossa Draft Craft Beer goes well with the hints of vinegar used in marinated vegetables and with sweet and sour dishes such caponata, a Sicilian eggplant specialty. As for cheeses, it's an ideal pairing with Grana Padano and Parmigiano Reggiano and various edible rind cheeses. The spiced and caramel notes in Collesi Rossa Draft Craft Beer create a delicious match with sautéed mussels. It's also an excellent end to a meal to enhance desserts, and in particular, dry pastries and chocolate cookies.

Sensory Profile



Style: **BELGIAN STYLE DUBBEL**

Fermentation: **TOP-FERMENTING, KEG CONDITIONED**

IBU: **17.5**

EBC: **65**

Plato Scale: **19**

Alcohol by volume: **8%**

Shelf Life: **24 MONTHS FROM KEG DATE**

Serving temperature: **7/8°**

Available size: **20Lt POLYKEG**

Attachment: **TYPE S SANKEY COUPLER**

Beer weight: **0,48 Gr/Lt a 0 DEGREES**

Suggested serving glass: **TULIP GLASS**



1870



COLLESI

MADE IN ITALY

FABBRICA DELLA BIRRA TENUTE COLLESI S.R.L.

Località Pian della Serra

61042 Apecchio - Pesaro Urbino - ITALY

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