

GREGOLETTO



Est | 1600

TOP-FERMENTED,
BELGIAN-STYLE ALES
FROM VENETO, ITALY.



ALL IN THE FAMILY SINCE 1600

THE GREGOLETTO FAMILY HAS BEEN IN THE WINE BUSINESS FOR CLOSE TO 500 YEARS WITH A FOCUS ON PROSECCO.

FERMENTATION INSPIRATION IN 1992

FOLLINA FOUNDER, GIOVANNI IS INSPIRED BY "COLFONDO" PROSECCO, WHICH INVOLVES A SECOND FERMENTATION IN THE BOTTLE AND NO FINAL FILTRATION.

BIRRA FOLLINA IS BORN IN 2012!

20 YEARS OF RESEARCH, RENOVATIONS AND RECIPES LATER... THE MICROBREWERY LAUNCHES.



WATER PRODUCED IN THE ALPINE FOOTHILLS OF VENETO, ITALY, WHERE THE SOLIGO MEETS THE FOLLINA. THE PRINCIPLE INGREDIENT OF THESE BEERS IS NATURALLY PURE RIVER WATER.

YEAST TOP - FERMENTING, INDIVIDUALLY SELECTED *SACCHAROMYCES CEREVISIAE* FOR EACH TYPE OF BEER TO EXALT ITS CHARACTERISTICS.

MALT PRIMARILY BARLEY AND WHEAT. GERMINATED AND TOASTED DIFFERENTLY PER BEER

HOPS HAND-SELECTED IN GERMANY FOR THEIR PARTICULAR, FLORAL AND SPICE NOTES. HOPS ALSO ACTS AS A NATURAL PRESERVATIVE.

FOLLINETTA

"CLASSIC BLONDE ALE"

NAMED FOR THE LITTLE DEVIATION OF THE FOLLINA RIVER, FOLLINETTA. SAISON (SEASONAL) STYLE IS LIGHT, SUMMERY, FRUITY AND MEANT TO BE ENJOYED THIS TIME OF YEAR.

5% ABV

SANAVALLE

"BELGIAN ABBEY BEER"

SANAVALLE WAS THE ANCIENT NAME OF THIS AREA, MEANING "HEALTHY VALLEY" FOR THE BOUNTY OF AGRICULTURE. SANAVALLE IS STYLED IN THE ABBY (TRAPPIST) STYLE, OFTEN BOTTLE CONDITIONED AND SLIGHTLY MORE BITTER.

6% ABV

GIANA (JANUS)

"DOUBLE MALT"

NAMED AFTER THE MYTHOLOGICAL TWO-HEADED GOD, IT'S MADE IN THE TRIPEL STYLE. A BLEND OF BARLEY AND WHEAT, TOASTED DARK. IT HAS A RICH AMBER COLOR AND LAYERED FRUIT AND SPICE NOTES AND COMPACT FOAM.

8% ABV