

MONKS MAKE BEER IN ITALY AS WELL

Italy has always envied Belgium for its tasty beers, produced in monasteries according to the traditional techniques of Trappist friars. Not anymore, since from now on even the 14 monks from Cascinazza di Gudo Gambaredo, in Buccinasco near Milan, have started brewing their own beer, thanks to the methods they have learnt from their Belgian brothers.

The mission of the new brewer monks can be summarized as follows: "Tradition is given to people as a seed that must grow and identify itself with the person". Birra Cascinazza, sold in 750-cl bottles, is produced according to Belgian brewing tradition, with the technique and production processes used for Trappist beers. The micro-brewing plant is completely managed by monks, in order to guarantee the product's quality in every production step: raw materials' choice, wort preparation, fermentation and bottling.

Genuine ingredients, high fermentation, a long maturation time and re-fermentation in bottles: all these elements confer to Birra Cascinazza a remarkable aromatic profile. At the same time, artisanal brewing, filtration avoidance, stabilisation and pasteurization processes guarantee to consumers a "real" product, with a taste evolving and refining itself in time. The Monastery's mark on the label reproduces a sketch of the Cascinazza abbey by William Congdon, the American artist living and painting near the Monastery for a long time.