

ROCCO

Drinks

ROCCO

Beers





LA VELOCE

Alcoholic degree: 4,5%

Color: Golden Blonde

Recommended temperature: 7-8 C °

Method: Golden Ale

High fermentation blonde beer suitable for any occasion. The herbaceous scents and the marked hopping give it a decidedly very pleasant bitterness.

Excellent to taste with flour products and grilled meats.



LA PICCHIATA

Alcohol: 5%

Color: Amber

Recommended temperature: 8 ° C

Method: Pale Ale

APA-style high fermentation beer, distinctly scented and with herbaceous and citrus scents. The creamy foam encloses and enhances the complex hopping typical of these beers.

It is particularly suitable for very tasty meat dishes such as roasts and stews.



VOLA BASSO

Alcohol: 6.2%

Color: Amber

Recommended temperature: 8 ° C

Method: Ipa

High fermentation amber beer with particularly hoppy notes with fruity aromas and fine caramel notes: medium-bodied and sweet bitterness. Thanks to these characteristics it is very drinkable and balanced, but don't be fooled.

Structured beer, excellent paired with aged cheeses and baked meats.



LA VIRATA

Alcoholic degree: 4,2%

Color: Blonde

Recommended temperature: 6 ° C

Method: Blanche

High fermentation “Blanche” type lager in perfect Belgian style, very light and drinkable. Complex, delicate and fragrant with hints of coriander, orange and elderflower. It is a beer that is pleasantly suited to an aperitif as well as to a good fish dish.

Due to its delicacy it is very suitable for a public that prefers not very bitter beers.

ROCCO

Mineral Water



 **WAMI** feat.





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We **plant trees in Italy** to reduce our environmental impact



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