



THE UNMISTAKABLE SYMBOL OF ITALIAN EXCELLENCE

MENABREA is Italy's oldest continuously producing brewery.

Located in the northern town of Biella, the family have brewed their remarkable birra using their own special recipe for over 170 years.

Brewed with glacial water direct from the Alps, barley from the Champagne region, and floral, fruity Hallertau hops from Bavaria, then matured for 30 days in underground caves.



EXCEPTIONALLY CRAFTED BIRRA

Should you visit Biella today, you'll still find Menabrea brewing their award-winning beer on the same site, made in the same way, by the same family, with the same ingredients, passion and care.

LAGER (BIONDA)

Complex malty, hoppy taste.

4.8% ABV pale lager

FRUITY FLORAL AROMA
with citrus undertones.

AVAILABLE IN
330/660ml bottles,
30L & 50L kegs.



AMBER (AMBRATA)

Full bodied, moderately bitter flavour.

5% ABV Amber Beer

AMBER in colour with
bronze undertones.

AVAILABLE IN
330ml bottles.



STOCKED IN QUALITY OUTLETS



Elliot's



Bella Italia
Pizza ♥ Pasta ♥ Grill



KING STREET TOWNHOUSE
— a baby grand hotel —



Locanda Locatelli

OFFERING AUTHENTIC ITALY

A premium choice for consumers.

More than 1 in every £3 spent in the on trade goes on premium lager.

Almost half of all beer drinkers want to try new brands and 2/3rds are willing to pay more for quality.

AN AUTHENTIC ITALIAN LAGER ONLY EVER BREWED IN ITALY.

From the oldest brewery in Italy in the fifth generation of the Thedy family.

Menabrea offers an increased margin opportunity.

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