

dal 1997
Amarcord

AMA LA BIRRA

LA BIRRA CON LA
A MAIUSCOLA.

LE CLASSICHE

dal 1997
Amarcord
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DAL 1997 AD OGGI

Dal nostro esordio, tra i primi birrifici attivi in Italia, siamo stati tra coloro che hanno tracciato la rotta nel movimento birrario italiano, ritrovandoci fra i pionieri di un'era nuova e vivace.

Ecco perché le nostre radici, che hanno caratterizzato fin dall'origine il dna Amarcord, racchiudono valori che spaziano su orizzonti ben più ampi di quelli di un territorio e del suo immaginario.

Qualità, originalità e familiarità vanno a braccetto da sempre con contemporaneità, dinamismo e sostenibilità.





LAGER

GRADISCA

ALCOHOL **5.2** COLOUR **10**
PLATO **11.9** BITTER **19**

Clear, 100% barley malt, golden colour and a good white head of foam. A perfect balance of floral and fragrant notes of hops, malt and honey. It is very popular, eminently drinkable and highly satisfying, with a well-balanced and clean taste that is deliciously moreish.

Pairings: The perfect aperitif and ideal at any time of day. Delicate pizzas, white meats, cold cuts and fresh or medium-aged cheeses.

PILSNER

PILSNER

ALCOHOL **4.5** COLOUR **7**
PLATO **11** BITTER **30**

A lengthy, low-temperature fermentation, followed by cold maturation and dry hopping with Spalter Select, yields a refined, complex aroma and a fresh, clean taste with intense hop notes. The result is a versatile, tasty and thirst-quenching low-alcohol beer that no one can resist.

Abbinamenti: Excellent as an aperitif with cured meats and blue cheeses. Perfect with light dishes like fish, salads, fresh cheese and white meat. Also pairs well with spicy Asian or Mexican cuisine.



GOLDEN ALE

MIDÒNA

ALCOHOL **6.5** COLOUR **15**
PLATO **15** BITTER **27**

Clear, reassuring and familiar, with an old-golden colour and persistent foam. The warmth of the malt is well balanced by the fresh notes of aromatic dry-hopped hops. Full-bodied, intense and clean, with a pleasant bitterness that makes it highly drinkable.

Pairings: Savoury pizzas, with broccoli raab or artichokes. Fried vegetables or vegetable-based first courses, cured meats and medium-aged cheeses.



RED ALE

VOLPINA

ALCOHOL **6.5** COLOUR **43**
PLATO **15** BITTER **27**

Red, cunning, voluptuous and intriguing, with intense auburn hues and beautiful creamy foam. Full-bodied and structured. The rich blend of hops and speciality malts create hints of honey and dried and candied fruit, balanced by the pleasant final bitterness.

Pairings: First courses involving anything with tasty red or meat-based sauces like tagliatelle al ragù, but also cold cuts or medium-aged cheeses, and grilled meats.



STRONG AMBER ALE

TABACHÈRA

ALCOHOL **9.0** COLOUR **25**
PLATO **19** BITTER **22.5**

Amber, generous, bronze-coloured highlights. Great aromatic intensity: notes of dried and candied fruit on the nose, slightly spicy. The body is of great softness and elegance. Hints of malt, caramel and hops, all perfectly balanced. A beer that certainly leaves its mark.

Pairings: Red meats, roast meats and game, very mature cheeses and cold cuts, legume soups, homemade desserts, creams and chocolate.



BIANCA

BLANCHE

ALCOHOL **4.9** COLOUR **6**
PLATO **11.5** BITTER **11**

White, unfiltered, original and fresh. Coriander, the peel of bitter orange from southern Italy and dry-hopped citra hops create an extraordinary bouquet: lime, melon, grapefruit, passion fruit and spicy, citrusy notes in the mouth transform into fresh, intense and inimitable aromas.

Pairings: Perfect as an aperitif. White meats, fish, shellfish, fried food and fried vegetables. Fresh or medium-aged cheeses, dry pastries or sweets with jams.



IPA

INDIA PALE ALE

ALCOHOL **6** COLOUR **16**
PLATO **13.5** BITTER **54**

Bright golden IPA with white, fine, persistent foam. Distinctive citrus and tropical notes, and a delicate floral and herbaceous note that complements the resin. A nice bouquet thanks to the generous dry hopping. Good and round bitterness, with a delicate malty component.

Pairings: Tasty and savoury dishes, burgers and fried foods, blue and even aged cheeses. Excellent with fish, game, spicy food and Oriental dishes.



SENZA GLUTINE

GLUTEN FREE LAGER

ALCOHOL **5.2** COLOUR **10**
PLATO **11.9** BITTER **19**

Pure malt from barley grown in the fertile lands of Puglia and Basilicata, crystal-clear water from the Apennines, and blooming hops. It is brewed with traditional ingredients and then the gluten is removed using natural enzymes in fermentation and cold maturation.

Pairings: Delicious on its own but also with any meal. A real lager with a strong and distinctive flavour that goes perfectly with all sorts of dishes. Can be enjoyed by anyone, even those who are not gluten intolerant.



Sizes

33 cl | 50 cl | 1 lt
2 lt | 3 lt | 20 - 30 Lt Keg



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33 cl | 50 cl
20 Lt Keg



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33 cl | 50 cl
20 Lt Keg



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33 cl | 50 cl
20 Lt Keg



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33 cl | 50 cl
20 Lt Keg



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33 cl | 50 cl
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33 cl | 50 cl
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33 cl
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AMARCORD PER LA TERRA

Anche la sostenibilità, come la qualità, richiede un impegno quotidiano per tradursi in valore. Gli obiettivi che ci siamo posti e le azioni che abbiamo perseguito, oggi ci permettono di parlare di birre prodotte con un bilancio energetico a zero emissioni. Già da qualche anno utilizziamo esclusivamente energia elettrica da fonti rinnovabili certificate: gran parte dell'energia proviene dall'impianto fotovoltaico installato sul tetto del birrificio nel 2010 e potenziato nel 2024, mentre la quota restante viene acquistata da partner certificati.

Oltre a questo il 100% della CO2 emessa durante il ciclo produttivo viene compensata attraverso l'acquisto di crediti che finanziano progetti di sostenibilità in tutto il mondo.

La selezione dei fornitori, delle materie prime, l'attenzione agli sprechi ma anche verso un'economia sempre più circolare sono una priorità che ci proietta verso un futuro sempre più sostenibile.