

ichnusa

ANIMA SARDA



Technical Sheet - Ichnusa

Ichnusa

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The master brewers of the Island combine the ingredients of an ancient recipe with the waters of Sardinian springs, thus creating our Ichnusa, which for over a hundred years has strengthened the character of a timeless friendship. A beer with a light aroma, a bright colour, and a pleasantly bitter taste.

ALCOHOL CONTENT



4,7%

BEER STYLE



Lager

SERVING TEMPERATURE



3°C

GLASS TYPE



Ichnusa
1912

DRINK DIFFERENT:

NO

BITTERNESS LEVEL:

20 IBU

TYPE OF FERMENTATION:

Bottom fermentation

PLACE OF ORIGIN:

Sardinia - Italy

COLOUR:

Golden

FOAM:

Compact, fine

AROMA:

Hints of hop

TASTE:

Moderately bitter

AVAILABLE FORMATS

bottle : 66 cl UNI , 66 cl OW , 33 cl UNI , 33 cl OW , 20 cl UNI

can : 50 cl , 33 cl

draft: 30 L



INSIGHTS

1. History

The master brewers of the Island combine the ingredients of an ancient recipe with the waters of Sardinian springs, creating our Ichnusa, which for over a century has strengthened the bond of a timeless friendship.

2. Territory

Ichnusa is the ancient name of the Island in the Sardinian language. It was founded in Cagliari in 1912 and has been exclusively produced in Sardinia ever since. Since 1967, production has taken place in our brewery in Assemini, located near the mountains of the "Gutturu Mannu" natural park.

3. Excellence

Thanks to the skillful work of the master brewers, in 2015, Ichnusa received the Brussels Beer Challenge Excellence Certificate, where a technical jury of 75 renowned beer tasters awarded it among over 1100 beers from around the world.