

Z Δ G O

LIVING **BEER** PASSION

ZAGO IS A FAMILY-OWNED COMPANY LOCATED IN THE NORTH EAST OF ITALY, HALFWAY BETWEEN VENICE AND TRIESTE, NOT FAR FROM THE AUSTRIAN AND SLOVENIAN BORDERS. THESE TERRITORIES OF STRONG GASTRONOMIC AND ENOLOGICAL CULTURE HAVE ENLIGHTENED THE MIND OF ZAGO'S FOUNDER, MARIO CHIARADIA AND LED HIM TO CREATE ARTISANAL AND, IN ONE WORD, UNIQUE BEERS.

THE ULTIMATE GOAL OF THE COMPANY HAS ALWAYS BEEN THE ONE OF SATISFYING CUSTOMERS WITH DEMANDING PALATES, THEREBY OFFERING THEM A REAL ALTERNATIVE TO WINE: AT THE MOMENT OF THEIR APERITIFS, BUT ALSO ONE THEIR TABLES.

OUR DESIRE IS THAT OUR CUSTOMERS PERCEIVE IN EACH ZAGO PRODUCT ALL THE VALUES THAT DIFFERENTIATE AND DISTINGUISH ZAGO, AND FOR WHICH WE COMMIT EVERY DAY : SERIOUSNESS, QUALITY AND CONSTANCY.

ZAGO IS CERTIFIED UNI EN ISO 9001:2008 IN YEAR 2005.



WHO WE ARE

WE HAVE CREATED LIVING BEERS BECAUSE WE BELIEVE THAT THE COMMON DENOMINATOR BETWEEN A PRODUCT AND ITS CLIENTS IS EVOLUTION. BEING LIVE PRODUCTS, OUR BEERS WILL PROGRESS IN TIME, AS OUR CUSTOMERS WILL ALWAYS DO.

ZAGO REMAINS FAITHFUL TO THE CONCEPT OF CRAFT MAKING AND TO THE NATURAL FEATURES OF UNPASTEURIZED BEERS, EMPLOYING BOTH PASSION AND DEDICATION IN ALL PRODUCTION PHASES.

THE DESIGN OF OUR BOTTLES DECORATED WITH HIGH QUALITY SERIGRAPHY REPRESENT EGYPTIAN DIVINITIES. IT WAS OUR PERSONAL DECISION TO DEDICATE OUR BEERS TO THE FIRST PEOPLE WHO INVENTED BREWING AND BEER, ALSO CALLED LIQUID GOLD. THAT'S WHY OUR SLOGAN IS, AND HAS BEEN FOR ALMOST 40 YEARS:

LIVING BEER PASSION



#### THE PRINCESS OF APERITIFS

Blond beer, multi-cereal, lightly opalescent, with lively bubbles, and which encloses in a single product various production styles, giving it some fresh citrus tones.

#### UNRIVALLED CLASS

Vintage gold beer, mono-cereal, with a compact cream, and which encloses warm but equilibrated sensations, thanks to a long aging in bottle. Extremely versatile in the kitchen, with the notable ability to exalt numerous plates.

#### IRRESISTIBLE CHARM

Vintage amber beer, mono-cereal, knowledgeably toasted, also bottle-aged for a long time. It hides a complex soul, offering the palate a pentagram of sweet and hoppy notes. The best companion of many plates and of those who love decisive flavors.

WHAT WE DO



NUT, OPALESCENT BLOND BEER, PRODUCED WITH:  
WATER, MALT, WHEAT, MAIZE, RYE AND YEAST,  
WITH NATURAL BOTTLE FERMENTATION.

PRODUCED ACCORDING TO A 1600 RECIPE,  
FOUND WITHIN THE ABBEY OF CERTOSA IN FLORENCE.



DOUBLE MALT, UNPASTEURIZED, NOT FILTERED, CONTAINS LIVING YEASTS.



6.5 ALC %VOL.



5°C.

IDEAL AS AN APERITIF, TO BE TASTED LIKE A SPARKLING WINE.



SUGGESTED WITH RAW FISH, VEGETABLE-BASED PLATES, MID-AGED GOAT AND COW CHEESES.  
SOMMELIERS LOVE NUT BECAUSE IT GOES ALONG PERFECTLY WITH ARTICHOKES AND  
ASPARAGUS.



NUT, THE EGYPTIAN GODDESS PROTECTING THE SKY, IS PICTURED ON THE BOTTLE WHILE IT  
WELCOMES THE SUN AT NIGHT TO GIVE IT BIRTH AGAIN AT DAWN.

NUT: THE PRINCESS OF APERITIFS

Format: 75 cl.





HΨ, BLOND BEER WITH TRIPLE FERMENTATION, PRODUCED WITH:  
WATER, MALT, HOPS AND YEAST.  
LONG AGING IN BOTTLE.

PRODUCED FOLLOWING THE MOON PHASES.  
THE YEAR OF SALE ON THE MARKET IS INDICATED ON THE BOTTLE, WITHOUT ANY EXPIRATION DATE,  
BECAUSE THIS BEER CAN BE PRESERVED FOR MORE THAN 15 YEARS:  
IT WILL EVOLVE IN TIME, THANKS TO THE ACTIVITY OF THE LIVING YEASTS.



DOUBLE MALT, UNPASTEURIZED, NOT FILTERED, CONTAINS LIVING YEASTS.



11 ALC %VOL.



8°C.



WE SUGGEST HΨ WITH FLAVORFUL PLATES SUCH AS PASTA WITH TANGY SAUCES,  
GRILLED RED MEATS OR ROASTED MEATS, BLUE OR AGED CHEESE, SEAFOOD AND OYSTERS,  
OVEN-BAKED OR FRIED FISH, FOIE GRAS, AND SPICY PLATES.



HΨ IS THE EGYPTIAN GODDESS PROTECTING JOY AND CONVIVIALITY.

HΨ: UNRIVALLED CLASS

Format: 33 cl. - 75 cl. - Magnum 1,5 litre - Jeroboam 3 litre





HΨ CUVÉE, AMBER BEER WITH TRIPLE FERMENTATION, PRODUCED WITH:  
WATER, MALT, HOPS, AND YEAST.  
LONG AGING IN BOTTLE.

PRODUCED FOLLOWING THE MOON PHASES.  
THE YEAR OF SALE ON THE MARKET IS INDICATED ON THE BOTTLE, WITHOUT ANY EXPIRATION DATE,  
BECAUSE THIS BEER CAN BE PRESERVED FOR MORE THAN 15 YEARS:  
IT WILL EVOLVE IN TIME, THANKS TO THE ACTIVITY OF THE LIVING YEASTS.



WITH TOASTED MALT, DOUBLE MALT, UNPASTEURIZED, NOT FILTERED, CONTAINS LIVING YEASTS.



11 ALC %VOL.



8°C.



EXCELLENT WITH: WILD MEATS, AGED OR STRONG CHEESE, SMOKED SALMON  
AND OTHER SMOKED FISH, DARK CHOCOLATE, PANNA COTTA, CHESTNUTS, STRAWBERRYS,  
DRY PASTRIES, NUT CAKES AND PIES.



THE EGYPTIAN GODDESSES REPRESENTED ON HΨ CUVÉE BOTTLES ARE OSIRIDE AND ISIDE  
WHO TOAST TO THE NEW MILLENNIUM.

HΨ CUVÉE: IRRESISTIBLE CHARM

Format: 33 cl. - 75 cl. - Magnum 1,5 litre







Via Einaudi, 18 33080

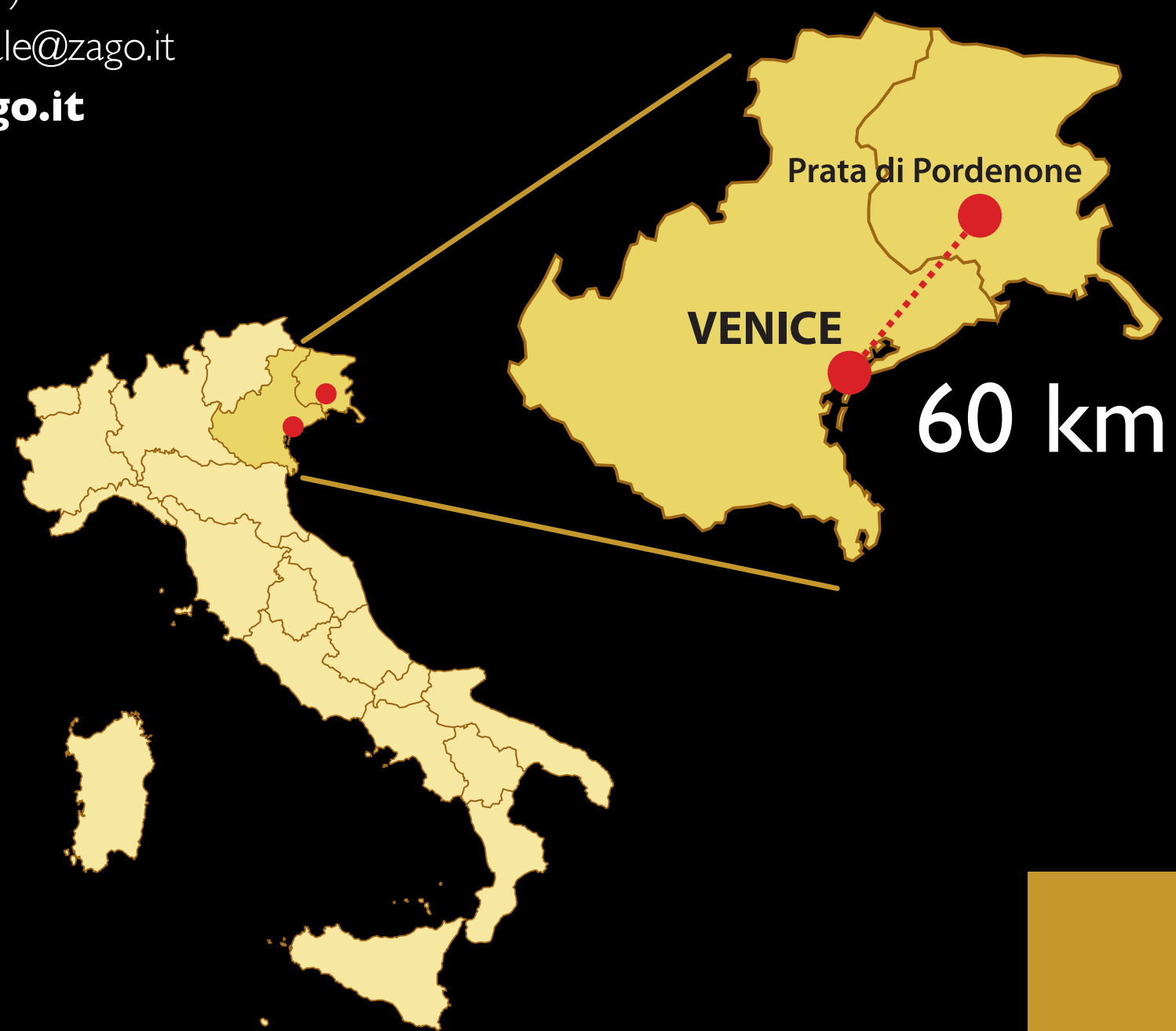
Prata di Pordenone (PN) - ITALIA

tel + 39 (0) 434 621583

fax + 39 (0) 434 610222

commerciale@zago.it

**www.zago.it**



CONTACTS