

Blond

THE BLOND BEER FROM LE MARCHE,
MADE FROM ETHNIC WHEAT



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LAGER MAZÌ

From the early middle ages, beer has always been referred to as the 'liquid bread', and still today this linguistic expression can be used in our everyday food-related life.

This is what has encouraged our mill to take a new path, guided and inspired by the common cereal experience of these two worlds, with the possibility of connecting it to a project already existing in our reality: our Mazi wheat.

Our MAZÌ BEER is a low fermentation blonde lager, created with 2.000 wheat varieties coming from all over the world and exclusively cultivated in our agricultural holding. Our Mazi beer is characterized by blonde sheer color and a unique turbidity.

With a round and well-balanced taste, it has a low alcohol content but with a great character and structure deriving from the blend of the different varieties of our Mazi wheats.

The maturation times are well above the average of the typical artisan Italian beers, 90 days. A long time that allows us to unleash all the special aromatic notes of Mazi.

DISCOVER OUR MAZÌ CULTIVATION PROJECT



Mazi BEER: a blonde beer from our Le Marche region, but with a multi-ethnic soul that fully respects the biodiversity that we have always valued.



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