

BIRRA FLEA.
CRAFT BEER.

Flea

CRUDA

Artisanally brewed,
using our own barley.

PURA

Only with water from the water
springs of Gualdo Tadino.

Matteo and his wife Maria Cristina decided to produce their beer following these two rules.

They were born in Umbria, very close to the well-known water springs of Gualdo Tadino,
in a land capable of producing the best barley since the Middle Ages.

High quality water and barley gave them the opportunity
to turn their passion into a work.

Beer was in their fate, and they decided to start a brewery.



ISABELLA

* GLUTEN FREE



VIOLANTE

BELGIAN STRONG ALE



MARGHERITA

WEISS



FEDERICO II EXTRA

IPA



FEDERICO II

GOLDEN ALE



COSTANZA

BLONDE ALE



BASTOLA

IMPERIAL RED ALE



BIANCA LANCIA

BLANCHE



BASTOLA

IMPERIAL RED ALE



Several legends and traditions related to the town of Gualdo Tadino are linked to a woman known as “Bastola”.

According to many medieval chronicles, she was the person responsible for the fire that destroyed the town in the thirteenth century; Gualdo was then rebuilt thanks to Frederick II’s urban plan.

Poets, artists, writers and historians described Bastola as a witch, an evil being, a lost soul, a spy or a seductive enchantress.

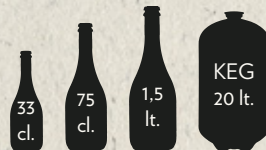
Even in present days, at the end of the celebrations of our medieval festival, we recall her evil figure and her execution at the stake.

PURE MALT AMBER ALE, BREWED WITH 100% BARLEY MALT.

BASTOLA IS A DRY BEER WITH AN INTENSE TASTE AND A SLIGHT BITTERNESS, FURTHERMORE IT HAS AN AFTERTASTE OF CARAMEL AND HAZELNUT DUE TO THE USE OF SPECIAL MALTS. ITS HEAD IS THICK, CREAMY AND ADHERENT.

UNFILTERED, UNPASTEURIZED, TOP-FERMENTED AND SECOND FERMENTATION IN THE BOTTLE.

Degrees Plato (°P): **16,5**
Alcohol content: **6,9% vol.**
Serving temperature: **8/10° C**



Suggested food pairings: main courses, red meat (also game meat), seasoned cold cuts, seasoned cheeses.



COSTANZA

BLONDE ALE



Frederick II's mother, Constance of Hauteville, was celebrated by Dante as *“the great Costanza, who from the Swabians’ second gust engendered the one who was their third and final power”*.

Dante underlined her resoluteness on the political scene but also her refinement.
She was Queen of Sicily from 1194 to 1198.

Constance of Aragon was the eldest daughter of Alfonso II of Aragon and the first wife of Emperor Frederick II. In 1209, on the occasion of the marriage, she was crowned “Queen of Sicily”.

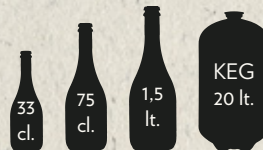
Therefore, our beer Costanza was created to celebrate the two Queens.

PURE MALT ALE, BREWED WITH 100% BARLEY MALT.

COSTANZA HAS A FRESH TASTE, IS SLIGHTLY FRUITY AND BITTER, WITH A THICK, CREAMY AND ADHERENT HEAD.

UNFILTERED, UNPASTEURIZED, TOP-FERMENTED AND SECOND FERMENTATION IN THE BOTTLE.

Degrees Plato (°P): **13,0**
Alcohol content: **5,2% vol.**
Serving temperature: **6/8° C**



Suggested food pairings: white risotto, pizza, cold cuts (slightly fatty), unseasoned cheeses.



BIANCA LANCIA

BLANCHE



Bianca Lancia, an Italian noblewoman from Piedmont, was one of the four wives of Emperor Frederick II and probably the one he loved the most.

They maintained a long-lasting secret relationship and according to some historians Bianca Lancia was the only true love of his life.

She was a kind and delicate person, and was constantly and discreetly present during Frederick's life.

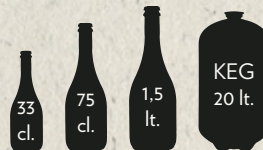
Their marriage took place when Bianca Lancia was dying, in order to legitimate the political climb of their son, Manfred, who would be the last Swabian King of Sicily.

PURE MALT ALE, BREWED WITH BOTH BARLEY AND WHEAT MALTS.

BIANCA LANCIA HAS A FRESH TASTE, A LOW BITTERNESS AND IS SLIGHTLY ACID, WITH A THICK, CREAMY AND ADHERENT HEAD.

UNFILTERED, UNPASTEURIZED, TOP-FERMENTED AND SECOND FERMENTATION IN THE BOTTLE.

Degrees Plato (°P): **13,0**
Alcohol content: **5,0% vol.**
Serving temperature: **6/8° C**



Suggested food pairings: meat dishes like porchetta, Vienna sausages, seasoned cold cuts and cheeses (also blue cheeses). Bianca Lancia is an excellent choice as an aperitif.



MARGHERITA

WEISS



She had to be a boy: Emperor Frederik II was sure about this since the same moment of Margaret's conception because, for this purpose, he followed scrupulously the instruction the astrologists gave him. Furthermore Margaret was the only legitimate daughter born from the union between Frederik II and Isabella of England.

Margherita had been living far away from Sicily and dynastic struggle. She had two husbands; Albert II Landgrave of Thuringia and Margrave of Meissen. In 1257, from these marriages was born a "new Frederik" nicknamed "The Joyful" who represented, for a while, the hope for a new glorious future for the swabian house: the third Frederik.

PURE MALT ALE, BREWED WITH BOTH BARLEY AND WHEAT MALTS.

HAS A FRESH AND FRUITY TASTE, A LOW BITTERNESS AND IS SLIGHTLY ACID, WITH A THICK, CREAMY AND ADHERENT HEAD.

UNFILTERED, UNPASTEURIZED, TOP-FERMENTED AND SECOND FERMENTATION IN THE BOTTLE.

Degrees Plato (°P): **13,0**
Alcohol content: **5,2% vol.**
Serving temperature: **6/8° C**



Suggested food pairings: meat dishes like porchetta, Vienna sausages, seasoned cold cuts and cheeses (also blue cheeses). Margherita is an excellent choice as an aperitif.



ISABELLA

* GLUTEN FREE



She was the daughter of King John Lackland of England, the King recalled by the literature as the arch enemy of Robin Hood, Isabella married Frederik II in 1235, after the death of his second wife.

Their wedding was a “*make-peace wedding*” strongly desired by Pope Gregory IX. Chronicles of the time celebrated Isabella for her indescribable beauty and gracefulness.

These characteristics struck Frederik at first sight.

** Beer with gluten content below than 5PPM.
Specifically formulated for gluten intolerant people
(Reg.UE 828/2014).*

PURE MALT ALE, BREWED WITH BOTH BARLEY AND WHEAT MALTS.

HAS A FRESH TASTE, IS SLIGHTLY FRUITY AND BITTER, WITH A THICK, CREAMY AND ADHERENT HEAD.

UNFILTERED, UNPASTEURIZED, TOP-FERMENTED AND SECOND FERMENTATION IN THE BOTTLE.

Degrees Plato (°P): **11,5**
Alcohol content: **4,9% vol.**
Serving temperature: **4/6° C**



Suggested food pairings: white pasta and risotto, fish dish, Isabella is also great alternative for a prosecco.



VIOLANTE

BELGIAN STRONG ALE



If Bianca Lancia was Frederik II's most beloved wife, their daughter Violante was, for sure, the most devoted daughter to her father.

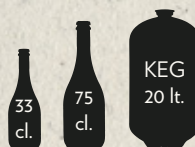
She inherited her mother's kindness and attentiveness: the letters she wrote from her residence in Caserta, revealed all her concerns for her father, asking him to leave dangers of the war and to take care of his personal health.

Even Violante's wedding had been blessing for the Emperor, indeed, Violante's husband was the one who saved Frederik II life alerting him of a conspiracy schemed by the Sicilian aristocracy.

PURE MALT ALE, BREWED WITH 100% BARLEY MALT.

HAS A AN INTENSE TASTE AND A SLIGHT BITTERNESS, FURTHERMORE IT HAS AN AFTERTASTE OF CARAMEL AND HAZELNUT. ITS HEAD IS THICK, CREAMY AND ADHERENT. UNFILTERED, UNPASTEURIZED, TOP-FERMENTED AND SECOND FERMENTATION IN THE BOTTLE.

Degrees Plato (°P): **18,0**
Alcohol content: **8,0% vol.**
Serving temperature: **8/10° C**



Suggested food pairings: main courses, red meat (also game meat), seasoned cold cuts, seasoned cheeses.



FEDERICO II

GOLDEN ALE



Emperor Frederick II has been called stupor mundi (*“the wonder of the world”*) by a contemporary chronicler.

He is considered to be the first modern ruler, a forerunner of the Renaissance and one of the most important figures of the Middle Ages.

He was King of Sicily, King of Germany, King of Jerusalem and a Holy Roman Emperor; furthermore, he patronized artists and poets and was himself an intellectual and a philosopher. He played a significant role in promoting literature through the Sicilian School of poetry.

His fate was constantly linked with that of the Italian peninsula and especially with that of the loyal Ghibelline town of Gualdo Tadino. Frederick II gave to the town a new urban pattern and shaped its history for centuries to come.

PURE MALT ALE, BREWED WITH 100% BARLEY MALT.

FEDERICO II HAS A FRESH TASTE, IS RATHER BITTER AND HAS A HERBACEOUS AFTERTASTE DUE TO THE USE OF SELECTED HOPS. ITS HEAD IS THICK, CREAMY AND ADHERENT. UNFILTERED, UNPASTEURIZED, TOP-FERMENTED AND SECOND FERMENTATION IN THE BOTTLE.

Degrees Plato (°P): **14,5**
Alcohol content: **5,9% vol.**
Serving temperature: **6/8° C**



Suggested food pairings: main courses, white meat, fish dishes, cold cuts, both seasoned and unseasoned cheeses, pizza etc.

FEDERICO II EXTRA

IPA



PURE MALT ALE, BREWED WITH 100% BARLEY MALT.

FEDERICO II EXTRA HAS A DEFINED BITTERNESS AND A HERBACEOUS AFTERTASTE DUE TO THE USE OF SELECTED HOPS AND DRY HOPPING. ITS HEAD IS THICK, CREAMY AND ADHERENT.

UNFILTERED, UNPASTEURIZED, TOP-FERMENTED AND SECOND FERMENTATION IN THE BOTTLE.

Degrees Plato (°P): **16,5**
Alcohol content: **6,6% vol.**
Serving temperature: **6/8° C**



Suggested food pairings: main courses, white meat, fish dishes, cold cuts, both seasoned and unseasoned cheeses, pizza etc.



FLEA AND GUALDO

A story of *land*, *heroes* and *passion* started in 1242

Our malt has its roots in a very ancient story. Emperor Frederick II visited Gualdo Tadino around 1242, during his dispute with the Papacy, and found the loyal Ghibelline town of Gualdo destroyed after a terrible fire.

Touched by the fate of the allied town, the Emperor showed his generosity by building the new city walls and renovating the “Flea Castle”, of which he laid the first stone.

Furthermore, ***“he rode his horse around this land, and sowed with his own hands wheat, barley, spelt, broad beans, millet and other oils; he asked the Almighty to help the Castle grow and the people multiply, and to ensure them food and an everlasting safety”***
(Chronicon).

Nowadays, Birra Flea originates from the well-known waters of Gualdo Tadino and the seeds sown by Emperor Frederick II many centuries ago.

Moreover, Matteo and Maria Cristina have a strong passion for local stories about heroes, ladies and witches, and decided to name the four beers after these people: Costanza, Bastola, Federico II, Biancalancia, Isabella, Federico II extra, Margherita and Violante.

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