Private Brauereien

IGA – Italian Grape Ale When Wine meets Beer



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Where and when it all began

- Beer with fruits, not only chestnut
- Homebrewing experiments
- Beginning of 2000, Baladin, a top fermented beer with Dolcetto and Nebbiolo grape, not for sale





The pioneers

Barley

- 2006, first commercial beer
- BB10, Imperial Stout with cannonau cooked must (sapa)







The pioneers – Birra Montegioco

- Since 2004, Piedmont region
- Strong link with his homeland, La Nicchia/The Niche



Tibir, with Timorasso must Open Mind, with Croatina must Iga de Legn, blend of Tibir and Open Mind





Birth of IGA – Italian Grape Ale

- 2015, first appearance, BJCP guidelines
- 2019, neologism of the year, Treccani Italian dictionary



Italian grape ale

loc. s.le f. inv. Birra ad alta fermentazione contenente anche una percentuale di uva, mosto o mosto cotto (sapa).

Neologismi, 2019



IGA – style, non-style

- Different grape varieties, often local (not always)
- Must (free-run, cooked), pomace, grape
- Percentage from 2 to 40, pastorized or not
- Various addition (boiling, primary or secondary fermentation)
- Various yeasts, beer and wine, conventional or unconventional (from grape skin), solo or combo
- Mainly pils or pale base malt with some special malts
- Mainly German or English hop varieties, low quantities

IGA – style, non-style

- Grapes may add freshness or complexity to the beer, depending on grape variety
- Some examples may have slight sour notes as well as delicate oak flavours, not prominent nor overwhelming
- Elegant, harmonic and balanced, a twist that helps drinkability



italiangrapeale.org, the project

- Promoting made in Italy in craft beers
- A map of IGA producers
- IGA Beer Challenge, international competition



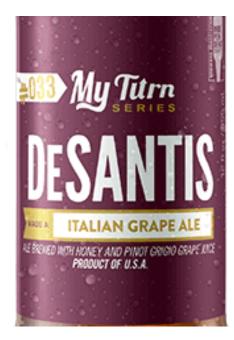
italiangrapeale.org





- More than 170 breweries in Italy producing at least one IGA (quote: italiangrapeale.org)
- The word **«Italian»** appears on many labels, outside Italy too







Italian landscape

- 545 different vine varietes available, the highest number worldwide (quote: "Geografia della Vite, IV: la viticoltura italiana")
- Culture and heritage deeply linked to wine world
- Tecnique, imagination and creativity
- Close partnerships with winemakers, mutual benefit







Some beer/wine synergies

















PODERE LA BERTA





Birra Gaia, Vineyard

- 2014, Carate Brianza, Lombardia
- Pils malt, wheat
- 100% Barbera free-run must
- 3 different beer yeasts
- Champenoise method







Other IGAs – «Champenoise Method»

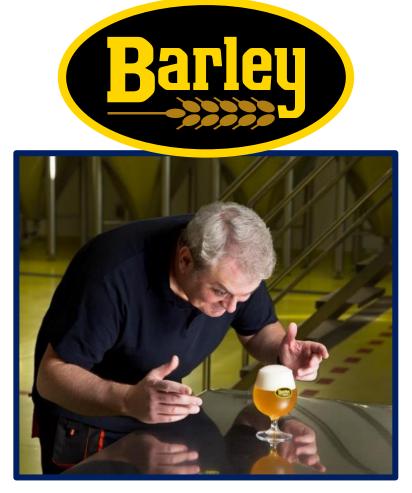
- Equilibrista, Birra del Borgo (Sangiovese)
- **Genesi**, Birra dell'Eremo (Verdicchio)
- Il Tralcio, Birrificio del Forte (Sangiovese)
- A testa in giù, Ibeer (Lacrima di Morro D'Alba)
- Bella IGA Gold, Soralamà (Nebbiolo)



Barley, Maracalagonis, Sardinia

• 11 different IGAs

BB10, Imperial Stout, Cannonau cooked must BB9, golden strong ale, Malvasia di Bosa cooked must BB7, golden ale, Moscato di Cagliari grape free-run must BB6, blonde ale, Malvasia di Cagliari grape free-run must BB5, saison, Nuragus cooked and free-run must BB Verblonde, blonde ale, Vermentino free-run must BB Rednau, amber ale, Cannonau free-run must BB Boom, Vermentino cooked must BB Evò, barley wine, Nasco cooked must BB Arrevescia, Carignano free-run must BB Anniversario, strong scotch ale, Nasco cooked must





- Golden ale
- Moscato di Cagliari, aromatic grape
- Free-run must, soft pressed and concentrated







- Golden strong ale
- Malvasia di Bosa, aromatic grape
- Cooked must, added in fermentation





Sapa or saba

Cooked, concentrated must

Grapes Free-run must Sapa

100 kg 50-55 kg 10 l









- Reinassaince of some vines, close to extinction in the past, involves Italian Grape Ales too



Trebbiano Spoletino Fog

Foglia tonda

Minutolo

Centesimino

Pallagrello nero

IGA – Italian breweries – a new generation

- Crak
- Eremo
- Klanbarrique
- Opperbacco
- Podere La Berta
- Sagrin
- Siemàn
- Sorio
- Sorrento
- Un Terzo



Thanks







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