



RENTON

CRAFT BREWERY

PRODUCT PRESENTATION

birrifciorenton.it – info@birrifciorenton.it – [Follow us on Instagram and Facebook](#)

BREWERY- THE ORIGINS

The Brewery was born in Pergola (Marche) in 2007 and with its 1 hectolitre plant, has been for years, one of the smallest micro brewery in Italy.

The driving idea has always been the fact that we wanted to create something that we would be the first to enjoy. This idea has driven us for years, pushing us to improve our abilities to create unique recipes, to carefully select our raw materials in order to create a beer that was always well thought through and, most importantly, desirable to us. It didn't matter if we were dealing with a completely new kind of beer or with a style that already existed which we would reinterpret freely.

The most obvious example of this philosophy is Lola, born in 2008, one of the few beers in the world in which we use fresh sage. 2014 is a turning point for us because the old Pergolese Brewery becomes RentOn Brewery.

In 2014 three friends, Andrea, Elia and Giannandrea decide to move and improve the brewery and to find a new home for Renton. The plant was then moved to Fano where an old mechanical factory, located right next to the extraordinary Roman walls of Fanum Fortunae, became the new Casa Renton.

Plant 300 square meters - 16 hectolitres
11 beers, 11 original recipes which had taken 10 years to perfect. 11 different options studied to satisfy the needs of whomever wants to drink our Quality Craft Beer & many other recipes, always new, thanks to collaborations with other breweries to enrich our selection. With a distribution network that runs all over Italy and which extends to Belgium, UK, the Netherlands and Sweden, Renton is always looking for the next challenge & the next collaboration.



SUSI – ITALIAN PILS 5.2°

Pils of golden color, fresh, fragrant, slender.
A meticulous search for balance between malts and hops moderates both the bitter note and the relative dryness creating a beer to drink in generous quantities. Smooth as only a low fermentation can be but with a slightly more pushed foot on a generous hopping. Icon of those beers to drink and drink again.



Informations:

Colour: yellow
ABV: 5,2% Vol.
Original gravity: 12,5°
Fermentation: low
Bitterness (IBU): 20 IBU
Style: Italian Pils



33 cl.

75 cl.

polykeg

Bitterness



Body



CO2



Aroma



TRINI – BLANCHE 4,7°

Ale beer. Unfiltered, unpasteurized. This blonde beer represents our own version of a classical Belgian white beer. Very tasty and refreshing, this wheat beer has a citrus taste thanks to a bitter orange peel from Calabria and a slight spiciness thanks to coriander. Slightly hazy appearance, with a compact foam.



Information:

Colour: dark yellow

ABV: 4,7% vol.

Original gravity: 11,5°

Fermentation: high

Bitterness (IBU): 15 IBU

Style: Blanche (B)



33 cl.



75 cl.



polykeg

Bitterness



Body



CO2



Aroma



LOLA – ITALIAN SAISON 5,5°



Ale beer. Unfiltered, unpasteurized. Blonde beer flavored with sage. Its spicy taste is barely noticeable and never intrusive. Sage gives a very unusual taste while maintaining the characters of a classic beer. Very intense smell and persistent taste. Slightly hazy appearance, with compact and persistent foam.



Award-winning Slow Food section "Best Beers" 2017 edition

Informations:

Colour: amber yellow

ABV: 5,5% vol.

Original gravity: 13,5°

Fermentation: high

Bitterness (IBU): 20 IBU

Style: Italian saison



33 cl.

75 cl.

polykeg

Bitterness



Body



CO2



Aroma



JIMMY PALE - SESSION IPA 4,5°



Ale beer. Unfiltered, unpasteurized. A very light blonde beer with an intense aroma, it's a low alcohol, easy to drink beer. Its bitterness and full flavour are thanks to American hops. Slightly clear appearance, with a compact and persistent foam.



Award-winning Slow Food section "Daily Beers" 2019 edition

Informations:

Colour: straw yellow

ABV: 4,5% vol.

Original gravity: 11°

Fermentation: high

Bitterness (IBU): 40 IBU

Style: Session IPA



33 cl.

75 cl.

polykeg

Bitterness



Body



CO2



Aroma



NEW ORDER – BELGIAN STRONG ALE 7°



Ale beer. Unfiltered, unpasteurized. With a stronger alcoholic content hidden behind a sweet and full-bodied flavor that is due to honey. It has a remarkable pleasant aroma of yellow fruit and refined honeydew, with a full, long lasting flavor. Slightly hazy/clear appearance, with compact foam.



Award-winning Slow Food section "Best Beers" 2017 and 2019 edition

Informations:

Colour: deep yellow/golden
ABV: 7,0% vol.
Original gravity: 19°
Fermentation: high
Bitterness (IBU): 20 IBU
Style: Belgian strong ale (B)



33 cl.

75 cl.

polykeg

Bitterness



Body



CO2



Aroma



JACARANDA – IPA 6°

Ale beer. Unfiltered, unpasteurized. Amber ale, owes its huge flavor to one of the most top quality Australian hops. Its bitterness is softened slightly by toasted malt. Slight clear appearance, with a compact and persistent foam.



Informations:

Colour: orange

ABV: 6,0% vol.

Original gravity: 12,5°

Fermentation: high

Bitterness (IBU): 40 IBU

Style: Indian pale ale (GB)



33 cl.



75 cl.



polykeg

Bitterness



Body



CO2



Aroma





BOMBAY – RED ALE 5,7°

Ale beer. Unfiltered, unpasteurized. A well balanced red ale that has malty sweetness, with hints of red fruits, chocolate and coffee and a light bitterness. Its style is midway between a Belgian dubbel/bruin and a classical English red ale. Slightly hazy appearance, with a compact foam.



Informations:

Colour: dark red

ABV: 5,7% vol.

Original gravity: 14,4°

Fermentation: high

Bitterness (IBU): 15 IBU

Style: Red Ale (GB)



33 cl.

75 cl.

polykeg

Bitterness



Body



CO2



Aroma



BABADUK- PORTER 6,5°

Ale beer. Unfiltered, unpasteurized. This dark beer represents our own version of a classic English porter beer, with a full and long lasting flavor, hints of chocolate and coffee and a slight smoky taste. Chocolate coloured , with a compact foam.



Informations:

Colour: dark brown

ABV: 6,5% vol.

Original gravity: 16,5°

Fermentation: high

Bitterness (IBU): 15 IBU

Style: Porter (GB)



33 cl.



polykeg

Bitterness



Body



CO2



Aroma



YELLOW – SUMMER ALE 4°

Ale beer. Unfiltered, unpasteurized. Light beer with faint citrus, bergamot flavour notes. It's a really easy to drink beer because of its low alcohol content and its incredible freshness given by the citrus fruits. Its distinguishable by its intense bergamot aroma that will fill your palate without being overabundant.



Award-winning **Unionbirrai**
"Beer of the year" 2017
1st place - Cat. 22



Informations:

Colour: light yellow

ABV: 4,0% Vol.

Original gravity: 10°

Fermentation: high

Bitterness (IBU): 20 IBU

Style: Summer Ale

33 cl. polykeg

Bitterness



Body



CO2



Aroma



HOP INVADERS – DOUBLE IPA 7,6°

Powerful Double IPA dominated by an abundant use of American Chinook, Centennial and Mosaic hops used in different production phases. Sturdy and full-bodied beer with a golden color. The warm and robust body is well balanced by the powerful complex and enveloping aroma profile.

Full and energetic yet still a classic beer, much like all the beer of Renton.



Informations:

Colour: deep gold

ABV: 7,6% vol.

Original gravity: 17°

Fermentation: high

Style: Double Ipa



33 cl.

polykeg

Bitterness



Body



CO2



Aroma





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CRAFT BREWERY

Via Mura Augustee 14 – 61032 Fano (PU)

Andrea Caverni +39 333 5387053 – andrea@birrificiorenton.it

birrificiorenton.it – [Follow us on Instagram and Facebook](#)