



2026

CATALOGUE

"LA BUTTIGA" HISTORY



THE BUTTIGA'S BREWERY WAS BORN IN PIACENZA IN 2011, IN A 15TH CENTURY COURTYARD, FROM THE WILL OF FOUR PARTNERS, WHO DECIDED TO TAKE OVER THE BUSINESS STARTED IN 2008.

WITHIN ITS BRICK ARCHES, HORSES, CHICKENS, THE BEAUTIFUL ORCHARD AND IN PARTICULAR THE STABLES, THE FARMHOUSE LOOKED AT THE EVOLUTION OF OUR STORIES. THE HARD BEGINNING, AN OVERWHELMING MIX OF THOUGHTLESSNESS AND TOTAL COMMITMENT TO THE "BUTTIGA'S PROJECT", PUSHED US TO PARTICIPATE TO ALL EXHIBITIONS, EVENTS, TASTING ACTIVITIES, COLLABORATION, WE PARTICIPATED TO EVERYTHING THAT COULD LET US GET IN TOUCH TO THIS WONDERFUL WORLD AND VICE VERSA.

AFTER LESS THAN TWO YEARS WE UNDERSTOOD THAT TO BE ABLE TO COMPETE WITH A CONSTANT EVOLVING MARKET, STILL LEAD BY INDUSTRIAL BEERS, IT WAS NECESSARY TO GROW FROM ALL POINTS OF VIEW. IN 2013, WE CHANGED THE PLANT AND INCREASED THE PRODUCTION, WE IMPROVED THE QUALITY, TO GIVE STABILITY TO OUR BEERS, WE STARTED THE FIRST EXPERIMENTS, AND, AT THE SAME TIME, WE STARTED TO DEVELOPED A BUSINESS ALL AROUND ITALY. THIS CONTINUOUS GROWTH LEADS US TO AN IMPORTANT TURNING POINT: WE OPENED OUR FIRST "BUTTIGA BEER ROOM" IN VIA PAOLO SARPI IN MILAN.



WE OBTAINED A GREAT RESULT, SO WE IMMEDIATELY OPENED THE SECOND BEER ROOM, IN VIA MELCHIORRE GIOIA 194, ALWAYS IN MILAN. THANKS TO THE CONTINUOUS GROWTH OF THE MANY FANS OF OUR BEER ROOMS AND OUR NATIONAL AND INTERNATIONAL DISTRIBUTION, THE BEERS PRODUCED WERE NO LONGER ENOUGH AND WE DECIDED TO LEAVE OUR HISTORIC HEADQUARTERS (WAITING FOR FUTURE PROJECTS...) AND CHANGED THE SECOND PRODUCTION PLANT, AGAIN. ALWAYS IN PIACENZA, THE NEW HEADQUARTERS OPENED IN MAY 2022, JUST IN TIME TO ALLOW US TO OPEN OUR THIRD MILANESE BEER ROOM, IN JULY 2022, IN VIALE ISONZO, 10.



THERE ARE STILL MANY IDEAS AND THE DESIRE TO MAKE THEM COME TRUE IS THE SAME AS IN THE EARLY DAYS...

OUR SLOGAN "DRINK LIKE A BULL" TAKES US BACK TO OUR ORIGINS, TO THE FORMER STABLE OF THE OLD FARMHOUSE WHERE WE STARTED; IT REPRESENTS OUR APPROACH TO WORK AND LIFE; OUR FAMILY, OUR CUSTOMERS, AND FRIENDS, EXPRESSES OUR DRIVE AND PASSION THAT WE PUT IN ALL THINGS THAT WE DO EVERY DAY.

CLASSIC BEERS

BUTTIGA

STYLE: GERMAN ALE - 4,5% vol - 11,10° (original worth)



BUTTIGA WANTS TO BE A "BEER FOR EVERYONE", A TRIBUTE TO OUR FIRST "CRADLE", BORN TO HONOR THE VERY RECENT MOVE TO THE NEW PRODUCTION SITE. PILS MALT AND A LITTLE QUANTITY OF WHEAT GIVE IT A LEAN, EASY-DRINKING BODY. GERMAN HOPS HAVE A FLORAL AROMA WITH A SPICY NUANCE. BUTTIGA IS A LIGHT BEER AND A LOW BITTER TASTE.

INGREDIENTS: WATER, MALTS, WHEAT, HOPS, YEAST

AVAILABLE SIZE:

20 LT KEG
5 LT KEG
75 CL BOTTLE
33 CL BOTTLE
33 CL CAN

ALWAYS STANDING

STYLE: BLANCHE - 4.2% vol - 11.00° (original wort)



IT'S A UNIQUE WHITE BEER THANKS TO THE SOFTNESS AND AROMAS OF ROSE PETALS. A LITTLE BIT OF CORIANDER AND CITRUS TASTE (SWEET ORANGE AND LIME) GIVE TO THIS BEER BALSAMIC AND FRUITY NOTES, WITH A VERY FRESH DRY AFTERTASTE.

INGREDIENTS: WATER, BARLEY MALT, WHEAT, OATS, HOPS, YEAST, CORIANDER, ORANGE PEEL, LIME PEEL, ROSE PETALS (0.1 %).

AVAILABLE SIZE:

20 LT KEG
33 CL BOTTLE

PILS IN LOVE



STYLE: ITALIAN PILSNER - 4.5% vol - 11.30° (Original wort)



PILS IN LOVE IS BORN FROM OUR IRREPRESSIBLE THIRST OF LOVE. IT HAS A BRIGHT, STRAW AND YELLOW COLOR AND A THICK HEAD, THE HUG OF THE MALTY NOTES AND THE FABULOUS AROMATIC PROFILE OF THE DIFFERENT GERMAN HOPS WILL MAKE YOU FALL IN LOVE WITH THE ONLY LOW FERMENTATION BEER OF THE BUTTIGA BREWERY.

INGREDIENTS: WATER, BARLEY MALT, HOPS, YEAST

AVAILABLE SIZE:

20 LT KEG
33 CL CAN

VAKKA

STYLE: HONEY ALE - 4.9% vol - 11.50° (original wort)



LIGHT BEER CHARACTERIZED BY LINDEN AND ALIANTHUS HONEY AND BERGAMOT PEEL IN DRY HOPPING. OUR NECTAR OFFERS A SWEET AND SOFT FIRST TASTE IN THE MOUTH, PASSING TO A DRIER AND MORE BALSAMIC END, GIVEN BY CITRUS NOTES AND POLARIS HOPS.

INGREDIENTS: WATER, BARLEY MALT, HOPS, LINDEN AND ALIANTHUS HONEY (1.1%), BERGAMOT PEEL

AVAILABLE SIZE:

20 LT KEG
33 CL BOTTLE

BORGATA

STYLE: BITTER ALE - 4.2% vol - 10.40° (original wort)



INTERESTING BALANCE BETWEEN SWEETNESS AND BITTERNESS. BORGATA IS INTENSE IN ITS MALT NOTES, BUT EVEN MORE IN THOSE OF THE NOBLE HOPS USED. CHARACTERIZED BY A FULL BODY AND PLEASANT CARAMEL NOTES, IT IS BALANCED BY FRESH AND HERBACEOUS NOTES, THIS MAKES THIS BEER EXTREMELY DRINKABLE.

INGREDIENTS: WATER, BARLEY MALT, HOPS, YEAST.

AVAILABLE SIZE:

20 LT KEG
33 CL BOTTLE

SOPHIA

STYLE: STOUT - 4.5% vol - 12.50° (Original wort)



THE ENVELOPING BODY AND CREAMY AND PERSISTENT HEAD GIVE TO THIS BEER A PLEASANT AROMA CHARACTERIZED BY ROASTED GRAINS. THE SWEETNESS OF THE MALTS OFFERS INTENSE HINTS OF COFFEE AND DARK CHOCOLATE, WHILE THE HOPS BALANCE THIS BEER, MAKING IT SPECIAL.

INGREDIENTS: WATER, BARLEY MALT, OATS, HOPS, YEAST.

AVAILABLE SIZE:

20 LT KEG
33 CL BOTTLE

SOGNODORO

STYLE: AMERICAN PALE ALE - 5% vol - 11.70° (original wort)



SOFT AND COMPLEX FLAVOR OBTAINED FROM THE COMBINATION OF MALTS AND THE AROMAS OF FIVE DIFFERENT HOPS: NOBLE ENGLISH ONES, WITH A FRESH AND HERBACEOUS TASTE AND THE AMERICAN ONES, WITH A RICH CITRUS FLAVOR OF GRAPEFRUIT AND MANDARIN. A DENSE AND PERSISTENT HEAD IS ADDED TO THE INTENSE AROMAS OF THIS BEER

INGREDIENTS: WATER, BARLEY MALT, HOPS, YEAST.

AVAILABLE SIZE:

20 LT KEG
5 LT KEG
33 CL BOTTLE

GÖSLAR 1826

STYLE: GÖSE - 4,5% vol - 11,50° (original wort)



BORN FROM THE COLLABORATION WITH PICCOLO BIRRIFICIO CLANDESTINO. IT'S A WHEAT BEER CHARACTERIZED BY THE USE OF LACTIC BACTERIA WHICH GIVE A SOUR FRESHNESS TO THE BEER, ENRICHED BY DELICATE AROMAS OF BERGAMOT. IT IS MADE UNIQUE THANKS TO THE SAPIDITY OBTAINED FROM THE USE OF THE PRECIOUS CAMARGUE FLEUR DE SEL.

INGREDIENTS: WATER, BARLEY MALT, WHEAT, OATS, HOPS, YEAST, FLEUR DE SAL (0.12%), CORIANDER, BERGAMOT.

AVAILABLE SIZE:

20 LT KEG
33 CL CAN

ACA' TORO

STYLE: PALE ALE - 4,9% vol - 11,00° (original wort)



A SPLENDID PALE ALE, DELICATE, CLEAR, WITH A THICK HEAD AND INTENSE HOP TASTE LEADING TO AN HERBACEOUS AROMA, WITH FRUITY TROPICAL NOTES. PROJECT BORN FROM THE COLLABORATION WITH "BREWBERRY" WITH THE HISTORIC PUNK GROUP "PUNKREAS". 1-2-3-4.

INGREDIENTS: WATER, BARLEY MALT, HOPS, YEAST.

AVAILABLE SIZE:

20 LT KEG
5 LT KEG
75 CL BOTTLE
33 CL BOTTLE
33 CL CAN

RYE 3

STYLE: AMERICAN IPA - 6.2% vol - 14.50° (original wort)



ELEGANT AND GOLDEN AMERICA IPA, GOOD CLARITY, WHITE AND PERSISTENT HEAD. THE YAKIMA VALLEY HOPS GIVE A CITRUS AND HERBACEOUS FIRST NOTES, BECOMING LATER FRUITY AND GIVING FLORAL AROMAS. IN THE MOUTH, FROM A SWEET OPENING, THE BEER RAPIDLY BECOMES DRY AND HAS A LONG AND REFRESHING BITTERNESS IN ITS FINAL TASTE.

INGREDIENTS: WATER, BARLEY MALT, HOPS, YEAST

AVAILABLE SIZE:

20 LT KEG
5 LT KEG
33 CL CAN

FURIE'S TRIP

STYLE: TRIPEL - 9.2% vol - 18.40° (original wort)



THE FURIES' TRIP IS VERY RICH FULL AND PERSISTENT IN THE NOSE. IT HAS FRUITY NOTES AND NICE FLORAL AND SOME CARAMEL AROMAS. WHEN TASTED, THE ENTRANCE IS SWEET, FULL AND ROUND, IT TASTES AS CANDIED FRUIT AND BISCUITS, THE FINAL REVEALS ALL THE INDOMITABLE CHARACTER OF THIS BEER: DRY, DECISIVE WITH A SLIGHT BUT PERCEPTIBLE BITTERNESS COMING OUT AT THE END OF THE DRINK.

INGREDIENTS: WATER, BARLEY MALT, OATS, HOPS, YEAST, CANDY SUGAR

AVAILABLE SIZE:

20 LT KEG
75 CL BOTTLE
33 CL BOTTLE

PSYCHO IPA

STYLE: DOUBLE IPA - 7.1% vol - 16.50° (original wort)



A VERY INTENSE AND INTRIGUING BOUQUET OF TROPICAL FLOWERS, CITRUS FRUITS AND PASSION FRUIT EXPLODE IN YOUR NOSE. THE 99.8 IBU, RICH IN AMERICAN AND OCEANIC HOPS, WELL BALANCED WITH THE CARAMELIZED MALTS, PLEASANTLY INVADE THE MOUTH, LEAVING A FINAL FRESHNESS AND DRYNESS.

INGREDIENTS: WATER, BARLEY MALT, HOPS, YEAST.

AVAILABLE SIZE:

20 LT KEG
5 LT KEG
75 CL BOTTLE
33 CL BOTTLE
33 CL CAN

Ah NO?

STYLE: ALCOHOL-FREE BEER - 0,4% vol - 7,50° P



BUTTIGA'S FIRST (AND LAST) ALCOHOL-FREE BEER, PALE, ULTRA-FRESH, 0.4% ABV, WITH A NATURALLY LIGHT AND DELICATE BODY AND A DISTINCTLY AMERICAN HOP FLAVOR, FEATURING THE USE OF AN OREGON HOP, "STRATA," WHICH CHARACTERIZES THE AROMA AND FLAVOR OF THIS BEER, IMPARTING FRUITY NOTES THAT LEAN TOWARD GRAPEFRUIT AND PASSION FRUIT. FOR ONCE, WE CAN SAY, "DRIVE LIKE A BULL"...

INGREDIENTS: WATER, BARLEY MALT, HOPS, YEAST.

AVAILABLE SIZE:

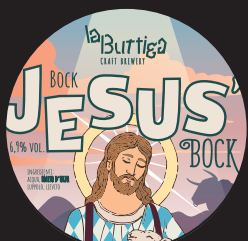
33 CL CAN



SEASONAL BEERS

JESUS' BOCK

STYLE: BOCK - 6,9% vol - 17° P



FROM NOVEMBER TO END OF STOCK

IN COLLABORATION WITH BIRRIFICIO VETRA, WE'VE CREATED THIS BOCK, A BOTTOM-FERMENTED BEER WITH HISTORIC ROOTS IN LOWER SAXONY. OUR FRIENDS AT VETRA HAVE ALREADY EXPLORED IT EXTENSIVELY, BUT IT'S A WELCOME ADDITION TO BUTTIGA. THIS RICHLY MALTY BEER WILL BE A WELCOME ADDITION THROUGHOUT THE WINTER AND, OF COURSE, CHRISTMAS.

INGREDIENTS: WATER, BARLEY MALT, WHEAT MALT, HOPS, YEAST.

AVAILABLE SIZE:

20 LT KEG
33 CL CAN

MIA ZIA

STYLE: SESSION IPA - 3.8% vol - 9.60° (original wort)



FROM MARCH TO SEPTEMBER

THE LIGHT BODY ACCOMPANIES A NOSE FULL OF CITRUS NOTES AND TROPICAL FRUITS, IN PARTICULAR PINEAPPLE AND MANGO. THE FINAL IS FRESH AND BITTER LASTING A LOT IN YOUR MOUTH.

INGREDIENTS: WATER, BARLEY MALT, OATS, HOPS, YEAST.

AVAILABLE SIZE:

20 LT KEG
33 CL CAN

FRANCO THE REAPER

STYLE: APPLE CIDER - 5,5% vol



FROM FEBRUARY TO END OF STOCK

SPICY, BRIGHT AND BLOND CIDER. THE APPLE NOTES IS SLIGHTLY ACID, IN THE NOSE. IN THE MOUTH, IT BECOMES LIVELY. THE FINAL TASTE IS GIVEN BY GINGER AND BY A VERY NICE PEPPER THAT RESPONDS TO THE NAME OF CAROLINA REAPER.

INGREDIENTS: APPLE JUICE, GINGER, BAKING POWDER, CAROLINA REAPER PEPPER.

AVAILABLE SIZE:

20 LT KEG
33 CL BOTTLE

BLACK SHIT MONSTER

STYLE: RUSSIAN IMPERIAL STOUT - 9.2% vol - 21.30° (original wort)



FROM NOVEMBER TO FEBRUARY

IT OPENS ON YOUR NOSE WITH A COMBINATION OF TOASTED AND COCOA BEANS. IN THE MOUTH, YOU FIND A DOMINATING LICORICE ROOT. ITS LIGHT DRINK WITH ITS FINAL DRY THAT GIVES WAY TO A DECISIVE BITTERNESS, WITH A SLIGHTLY HIDDEN ALCOHOLIC NOTE.

INGREDIENTS: WATER, BARLEY MALT, OATS, HOPS, YEAST.

AVAILABLE SIZE:

20 LT KEG
33 CL CAN

BARGNOLINA

STYLE: BERLINER WEISSE - 4,3% vol - 10,00° (original wort)



FROM DECEMBER TO END OF STOCK

OUR NEW BERLINER WEISSE WITH 4.3%, CHARACTERIZED BY THE USE OF THE "BARGNOLO", A WILD BLACKTHORN TYPICAL OF OUR AREAS. WITH A SPLENDID PALE RUBY COLOR AND RICH FRUITY NOTES, PLUM AND GRAPE ABOVE ALL, WHICH ENTWINE WITH A PLEASANT SWEETNESS AND A DELICATE AND SOFT LACTIC ACIDITY.

INGREDIENTS: WATER, BARLEY MALT, WHEAT MALT, HOPS, YEAST, BLACKTHORN (15%)

AVAILABLE SIZE:

20 LT KEG
33 CL CAN

VITE AL LIMITE

STYLE: TRIPLE NEIPA - 10% vol - 20.50° (original wort)



FROM OCTOBER TO FEBRUARY

BORN FROM THE COLLABORATION WITH OUR FRIENDS FROM MC77, THIS TRIPLE NEIPA IS A 10% VOL BOMB. WITH A VELVETY BODY, A VEILED APPEARANCE AND A WELL-CONTAINED BITTERNESS. AN EXPLOSION OF TROPICAL AND CITRUS AROMAS ABOVE ALL AND AGAIN NOTES OF RESIN, HONEY AND PEACH TO COMPLETE A FABULOUS COMPLEXITY. THE WISE USE OF ABUNDANT HOPS, IN THE VARIOUS FORMS (PELLETS, CRYO AND INCOGNITO), CONTRIBUTE TO DANGEROUSLY HIDING THE DOUBLE-DIGIT GRADATION OF THIS "HDHC TRIPLE NEIPA".

INGREDIENTS: WATER, BARLEY MALT, WHEAT, OATS, HOPS, SUGAR, YEAST.

AVAILABLE SIZE:

20 LT KEG
33 CL CAN

2026 ONE SHOT BEERS



CANGULO

AUSTRALIAN IPA
4,0% VOL.

FEBRUARY



NEVER SAY WEISSE

WEIZEN
5,5% VOL.

JUNE



LA IGA MALMOSTOSA

ITALIAN GRAPE ALE
7,8% VOL.

NOVEMBER

BARREL AGED BEERS

LA PODEROSA

STYLE: BARLEY WINE - 11% vol - 23.80° (original wort)



ANCIENT GOLD COLORED BEER WITH ITS ORANGE REFLECTIONS, THIS BEER IS CHARACTERIZED FROM INEBRIATING PORTO AROMAS, VANILLA, DRIED FRUIT, LEATHER AND TOBACCO. IN THE MOUTH, THE INITIAL SWEETNESS AND THE FULL BODY GIVE A COMPLEX AND SATISFYING TASTE, CUT BY A GOOD DRYNESS AND A EQUILIBRATED BITTER NOTES, AND FOLLOWED BY A LONG AND PERSISTENT AFTERTASTE OF FRUIT, SANDALWOOD AND ROOTS. "LA PODEROSA", WITH ITS WARM AND VINOUS CHARACTER, EVOLVES WITH PATIENCE, IMPROVES, ACCENTUATING ITS NATURAL ELEGANCE THANKS TO THE HELP OF ITS BEST ALLY: TIME.

INGREDIENTS: WATER, BARLEY MALT, HOPS, SUGAR, YEAST.

AVAILABLE SIZE:

50 CL BOTTLE

LA PODEROSA RUM BARREL

STYLE: BARLEY WINE RUM BARREL - 13.7% vol - 23.80° (original wort)



ONLY THE AMBITION TO OBSERVE THE EVOLUTION OF OUR BEAUTIFUL AND COMPLEX BEER "LA PODEROSA" ALLOWED US TO OBTAIN THIS PRODUCT. WITH A BROWN COLOR WITH RUBY REFLECTIONS AND A HIGH ALCOHOL CONTENT, "LA PODEROSA RUM BARREL" COMES AFTER A 12-MONTH REFINEMENT IN PEDRO XIMENEZ BARRELS, ENRICHED BY WOODY NOTES, VANILLA, DRIED AND CANDIED FRUIT. THE SOFTNESS AND HINTS OF RUM ARE ASSOCIATED TO THOSE OF LEATHER AND FRUIT IN ALCOHOL, THIS BEER EVOLVES IN THE ELEGANCE, THANKS TO THE HELP OF ITS BEST ALLY: TIME.

INGREDIENTS: WATER, BARLEY MALT, HOPS, SUGAR, YEAST.

AVAILABLE SIZE:

50 CL BOTTLE

WARRIORS TRIP

STYLE: TRIPEL WHISKEY AGED - 12.1% vol



THE STARTING POINT IS OUR FURIES' TRIP, TRIPEL WHICH IS AGED FOR 13 MONTHS IN BOWMORE WHISKEY BARRELS. A JEWEL WITH A WARM HEART AND AN UNCONCEALED ALCOHOL CONTENT. IN ADDITION TO ITS YELLOW FRUITS NOTES, WE FIND BISCUIT AND DRIED FRUIT, THE PASSAGE IN THE BARREL GIVES HINTS OF PEAT, WOOD, WALNUT AND TOBACCO, GUARANTEEING A FANTASTIC COMPLEXITY, MITIGATED BY A GOOD DRYNESS.

INGREDIENTS: WATER, BARLEY MALT, HOPS, YEAST.

AVAILABLE SIZE:

33 CL BOTTLE

DANCING APRICOT

STYLE: FRUIT SOUR - 6% vol



THE THIRD BRETT BEER OF THE BARREL AGED PROJECT. STARTING FROM THE FIRST BEER EVER PRODUCED BY OUR BREWERY, POLKA, A BLONDE ALE AGED IN THE SAME BARREL AS HAMLET POMEGRANATE SOUR 2015, WE ADD LATER THE 20% OF AMABILE VECCHIONI APRICOTS.

AGING IN BARREL: 8 MONTHS.

INGREDIENTS: WATER, BARLEY MALT, HOPS, YEAST, SWEET OLD APRICOTS.

**AVAILABLE
SIZE:**

33 CL BOTTLE

BLACKBERRY SOUR SHOW

STYLE: FRUIT SOUR - 5.6% vol



A BEER WITH A DARK AND DEEP COLOR AND STRONG CHARACTER. SOPHIA, A 4.5% ABV STOUT, AGED IN BARRELS FOR 10 MONTHS WITH CHESTER BLACKBERRIES AND BRETTANOMYCES LAMBICUS.

INGREDIENTS: WATER, BARLEY MALT, OATS, HOPS, YEAST.

**AVAILABLE
SIZE:**

33 CL BOTTLE

laButtiga
CRAFT BEERY

PSYCHO GIN



STYLE: LONDON DRY GIN - 44,5% vol

PSYCHO GIN "PSYCHO GIN" WAS BORN FROM THE COLLABORATION WITH THE "EUGIN" DISTILLERY, AS AN ANSWER TO OUR NEED AND CURIOSITY TO TELL OUR MOST KNOWN BEERS IN A NEW WAY. THE CAREFUL SELECTION OF BOTANICALS ALLOWS TO OBTAIN A FRESH AND CITRUS-BASED GIN, WITH A STRONG, PERSISTENT AROMATIC PROFILE AND A VERY BALANCED COMPLEXITY. FOR THIS RECIPE, DEDICATED TO OUR 10TH ANNIVERSARY, WE USED A "PLENTRY OF HOPS": WE PRODUCE THIS GIN TO SHOW OUR GRATITUDE TO THOSE WHO DRANK AND SUPPORTED BUTTIGA FOR YEARS.

INGREDIENTS: JUMPER, ANGELICA ROOT, CORIANDER SEEDS, IRIS ROOT. HOPS: SIMCOE, CITRA, NELSON SAUVIN.

**AVAILABLE
SIZE:**

70 CL BOTTLE



MERCHANDISING





la Buttiga
CRAFT BREWERY

LA BUTTIGA CRAFT BREWERY

BIRROTECA S.R.L.

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