

The most desired beer in Italy.



THE ITALIAN EXPERIENCE IN A BOTTLE.

Nearly 150 years ago, in a small town in northern Italy, Luigi Moretti created Birra Moretti. His goal was to create a beer that was a step up from the ordinary, one that would be a perfect match for Italy's fine foods and special occasions. Moretti was a success with the local people and went on to become the most desired beer in Italy.

WHO IS THAT MYSTERIOUS MORETTI MAN?

In 1942 Commander Leo Menazzi Moretti spotted a gentleman in a trattoria. Commander Moretti felt that man embodied the character and personality of his beer: genuine, traditional and authentic. He asked the gentleman if he could take his picture.

The man agreed. When asked about compensation, the man replied, "Another glass of what I am drinking. That is sufficient for me." The man has graced the Moretti label ever since.



ITALIAN PASSION FOR QUALITY.

Moretti is a beer full of heritage, produced with craftsmanship and a passion for quality. It is produced with only the highest-quality raw materials, proprietary yeast and a particular mix of valuable hops that gives the beer its aroma and unique fragrance.

Our passion for quality pays off. See our list of awards and recognition below.



Moretti Lager* won the Gold Award at the 2006 World Beer Cup® in the European-Style Pilsner category.

Rated 93 (exceptional) by the Beverage Testing Institute. • La Rossa won the Silver Award at the 2006 World Beer Cup® in the Traditional German-Style Bock category. • Recommended by Wine Enthusiast.

Rated 88 (highly recommended) by the Beverage Testing Institute. *Officially Entered Name Moretti Birra

Pair with Italian favorites.



FOOD PAIRING WITH MORETTI LAGER

Moretti's smooth, well-balanced, delicate malt flavor and slight hoppy aroma pair well with many types of cuisine. Its crisp flavor cleanses the palate leaving a delicious and pleasant aftertaste in your mouth.

FOOD INGREDIENTS THAT PAIR WELL WITH MORETTI LAGER:

Bay leaves, nutmeg, red chili pepper, fennel seeds, cinnamon, cloves, red onions, garlic, thyme, rosemary and sage.

DISHES PAIRING WELL WITH MORETTI LAGER

PASTA Marinara, alfredo, clam and seafood sauces, focaccia, pizza, macaroni and cheese, tagliatelle with creamy radicchio, lasagna, beer and saffron risotto.

MEATS Roasted meats, cured meats, pork, salami, medium aged prosciutto.

FISH Fish soup (zuppa di pesce), bouillabaisse, monkfish, salmon, steamed mussels.

CHEESE Emmenthaler, pecorino romano, pecorino sardo, aged fontina, asiago, gorgonzola and sharp aged cheeses.



(6-pack)



(12-pack)



FOOD PAIRING WITH MORETTI LA ROSSA

Moretti La Rossa is the perfect complement to meats, spicy foods and chocolate.

PAIR THESE AROMATIC FOOD INGREDIENTS WITH MORETTI LA ROSSA:

Cilantro, coriander, nutmeg, bay leaves and rosemary.

DISHES PAIRING WELL WITH MORETTI LA ROSSA

PASTA Arrabbiata sauce, sausage cream, barbecue beef, lasagna, spaghetti aglio, olio e peperoncino (garlic, oil and red pepper), carbonara.

MEATS Turkey, bacon barbecued or smoked meats (especially if sweet and aromatic sauces are being used), buffalo wings and chicken cacciatore.

FISH Cod, stockfish, smoked salmon, herring.

DESSERTS Dark chocolate and Gianduja, tiramisu, cannoli.



(6-pack)



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Drink Responsibly.
Drive Responsibly.