

Matteo & Cristina Minelli founded Birra Flea in 2013, with the dream of showing their love for the town of Gualdo Tadino and combining the best traditions with an innovative approach. They decided to create a product with a very strong local identity: a beer containing the best fruits of their hometown.

Birra Flea is produced from the well-known waters of Gualdo Tadino and the best malts - 100% Italian barley - produced and selected from the Minelli's farm. Birra Flea is produced with only wheat and barley malts - no other unmalted grains - and is both unfiltered and unpasteurized. It is refermented in the bottle in order to preserve its organoleptic properties, without the addition of preservatives and chemical additives.