

BIRRERIA ARTIGIANA VALLECELLIO



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> More about BIRRERIA ARTIGIANA VALLECELLIO

The microbrewery started its activity in 2005, establishing the workshop in Cellio, a small village in Valsesia, at the foothills of the Alps, where nature, mountains and spring waterfalls, make the perfect location to produce high quality beers.

Taking inspiration from Monterosa and the rice crops of Vercelli, a full collection of beers has been developed through the years using chestnuts, thyme, rice and many other local products from Valsesia. Two of them are now gluten free and their name are: LA MONDINA, using rice and LA CASTANEA using dried chestnuts.

The obsession for quality and the passion for experimenting has been an integral part of Vallecchio brewery's success. Today, the expansion of the business and the fast growing demand for top quality beverages have been pushing the micro-brewery to new challenges which Gianni, the new protagonist in this true Italian story, is happy to face.

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