



mediterranean, blond, double fermented and, of course, blurry

Press Release

Two enthusiastic beer lovers from Greece, Dia Papanikolaou and George Kostopoulos, and one award-winning professional brewer from Italy, Davide Zingareli, met “by chance” and decided to make a brand new beer in Greece, DELPHI Beer.

They brewed their first lot in Davide’s own brewery in Italy and the tasty result will be launched in the Greek market at the beginning of June 2013.

A Mediterranean beer, light-coloured and bright, particularly aromatic with a characteristic taste as well as after taste. A non- pasteurized beer which is traditionally fermented in the bottle.

As of September, though, Delphi beer is going to be available nationwide – produced exclusively in Greece at the new state-of-the-art brewery of ELIXI S.A. in Halkida.

A new premium beer which aspires to conquer the demanding Greek market, and not only, since its inspirers look forward to gaining a foothold in foreign markets as well.

Delphi Beer is available in non-returnable glass bottles of 750ml.

Ingredients: water, malt, barley, hops, yeast.
Alcohol: 4.5%



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