



LUNE 2016

Lune 2016 has a clear, red-gold color, no head and no carbonation.

The nose are characterized by alcoholic notes of fruit preserved in alcohol, with hints of green apple and delicate wood scents.

When tasting it, an acidic, dry character typical of *marsala vergine* or *vin jaune* stands out, accompanied by notes of fresh walnut and a slightly bitter finish.

Ingredients

Water, **barley malt**, **spelt**, hops, yeast.

Features

Alcohol: 13%

Degree Plato: 25

Color (EBC): 30

Degree of Bitterness (IBU): 18

Service Temperature: 12-14 °C

Pairings

Nuts, dry pastries, dark chocolate above 70% cocoa content.

Baladin is **partner** of the **guide “I Formaggi d'Italia”** (- Cheese of Italy) published by “Le Guide **de l'Espresso**”. You are going to find **for each of 91 reviewed cheese a pairing with our beer**.

We **suggest Lune 2014** with: Caciofiore Aquilano (Abruzzo), Vézzena (Trentino - Alto Adige).

Sizes

0,50L

