



METODO CLASSICO 2017

A light, amber color and a white head. Scents of honey, leather, wood and very subtle smoky notes hit the nose.

The mouth immediately perceives the sweetness of the malt. The finish, however, has a pleasant dryness and a slight mineral acidity which balances the taste and makes the sip refreshing and enticing, despite the 10% ABV.

Ingredients

Water, **barley malt, weizen**, buckwheat, mix of spices in variable proportions, hops, sugar, yeast.

Features

Alcohol: 10%

Degree Plato: 19.5

Color (EBC): 12-14

Degree of Bitterness (IBU): 10-12

Service Temperature: 10-12 °C

Pairings

Lamb or goat, shellfish, classic cakes with jam, patisserie.

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 Metodo Classico 2017** with: Salva Cremasco (Lombardia).

Sizes

0,75L

