



METODO CLASSICO 60 MONTHS

The color is a deep, almost coppery yellow. The head has a light cream color and is quite persistent.

The bouquet of aromas is majestic, warm and enveloping, with strong hints of alcohol and resinous, herbaceous and aniseed notes.

Full and rewarding taste. The hints of cereal are accompanied by a natural, lively carbonation that has developed over the many years of second fermentation in the bottle. The finish brings out a fresh note that leaves the mouth clean, with pleasant hints of almond and a delicately woody aftertaste.



Ingredients

Water, **barley malt** from our fields, **wheat malt**, 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

A beer with such character can wonderfully be paired with duck breast, foie gras, aged cheeses, and of course, Baladin panettone.

Sizes

0,75L