



NAZIONALE

This beer has a deep yellow color, a very subtle hazy appearance and a white, fine, persistent head. Its delicate scents are a perfect example of balance between the fruity, herbaceous and malty components, and give it a light aroma that invites you to drink.

A sip of *Nazionale* reveals a little masterpiece of connections between individual tastes. Its notes of chamomile and citrus fruits, balanced out by the gentle bitterness of Italian hops - grown and harvested on Baladin's own hop fields - make it *simply complex*. A clean beer that is easy to drink and will satisfy those who want to drink well, with no compromise.



100% ITALIAN CRAFT BEER

Baladin is committed to supporting Italian agricultural products. Nazionale is made with:

- Water from the Maritime Alps
- Barley malt from our fields in Basilicata and Apulia - Italy
- Hops from our fields in Piozzo and Busca (Piedmont) – Italy
- Spices from central and southern Italy
- Yeast grown at the brewery in Piozzo (Piedmont) - Italy

Ingredients

Water, **malt of barley from our fields**, Italian hops, mix of spices and citrus zest in variable proportions, sugar, yeast.

Features

Alcohol: 6,5%

Degree Plato: 13,6

Color (EBC): 10-12

Degree of Bitterness (IBU): 30-32

Service Temperature: 8-10 °C



Pairings

A very versatile and flexible beer. It can be sipped with a burger, a good pizza, a plate of octopus and potato salad or ravioli, as well as with soft or medium-aged cheese. A beer that offers endless possibilities.

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 Nazionale** with: Formaggio Asino (Friuli Venezia Giulia), Robiola della Val Bormida (Liguria), Provolone Valpadana (Lombardia), Caciofiore di Columella (Lazio), Formai De Mut (Lombardia), Raschera (Piemonte), Provola dei Nebrodi (Sicilia), Caciocavallo Ragusano (Sicilia), Morlacco del Grappa (Veneto).

Sizes

0,33L