



SUD DI BALADIN

A yellow, hazy beer with a white head, it has distinctive scents of cereals and citrusy aromas of tangerine and coriander, as well as fresh notes of hops. The taste, too, is characterized by citrusy notes.

These are perfectly counterbalanced by tastes of cereals which blend with delicate hints of burnt orange zest, brought out by the Baladin yeast. On the whole, it is a fresh beer that is easy to drink.

Yet, it has a strong character that becomes bolder with raising temperatures, until it releases unexpected scents of orange blossom honey.



100% ITALIAN CRAFT BEER

Baladin is committed to supporting Italian agricultural products. SUD di Baladin 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, **barley malt, wheat malt, wheat**, hops, mixture of spices and citrus peel, yeast.

Features

Alcohol: 4,5%

Degree Plato: 12,7

Color (EBC): 6-8

Degree of Bitterness (IBU): 10-12

Service Temperature: 8-10 °C



Pairings

Only available on tap. It is easy to drink and goes well with white meat, grilled fish, white fish carpaccio (sea bream, sea bass or amberjack) or raw crustaceans. It might be interesting to pair it with light dishes such as lemon risotto or tagliolini pasta with herbs.

It can also be paired with light fried preparations, or fresh cheese with citrus fruit compotes and orange blossom honey.

Sizes

0,33L

24L