



## TERRE 2010

Terre 2010 has a deep brown color with amber hues, it is bright and flat. Malty notes of caramel and fruit in brandy invade the nose, along with the typical scents of great Barley wines. The taste is characterized by distinctive woody notes, which fade out in the hints of sultanas in brandy and the smooth touches of malt and chocolate. A slight astringency accompanies the warm and enveloping body.

### Ingredients

Water, **barley malt**, Nerone rice, hops, yeast.

### Features

**Alcohol:** 12%

**Degree Plato:** 27

**Color (EBC):** 33-35

**Degree of Bitterness (IBU):** 48-50

**Service Temperature:** 10-12 °C

### Pairings

Cream puddings and dry pastries, Pampepato, cannoli from Sicily, dark chocolate, nuts.

**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 Terre 2010** with: Canestrato di Moliterno (Basilicata), Casécc (Marche).

### Sizes

0,50L

