



TERRE 2012

Terre 2012 has a nice dark amber color with ruby red hues; it is clear and has no head. Its scents are full of wood, cooked fruit and caramel and, later, marzipan and chestnuts. The taste confirms the notes of caramel and cooked fruit, which combine with vague hints of liquor and fruit in syrup in a warm and enveloping body.

Ingredients

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

Features

Alcohol: 11%

Degree Plato: 16

Color (EBC): 37 – 39

Degree of Bitterness (IBU): 25 – 27

Service Temperature: 10-12 °C

Pairings

Dry pastries and cakes, pastiera from Naples, Sicilian cannoli, Moroccan Chebakia, 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 2012** with: Canestrato di Moliterno (Basilicata), Casécc (Marche).

Sizes

0,50L

