



## ACQUA DI LUPPOLO

A non-alcoholic beverage designed for hop lovers. Each bottle contains the equivalent of six hop flowers.

On the nose, it delivers the same sensation as rubbing a fresh hop flower between your hands, releasing an intense aroma of lupulin. The selected variety is Cashmere, grown in Piedmont, whose resinous character evokes citrus peel, pineapple, and coconut.

On the palate, extraordinary and refreshing bitter notes emerge, accompanied by hints of grapefruit. This is the result of a perfect balance between hops, wormwood, quinine, and a delicate aromatic touch of lemon.

Acqua di Luppolo was born from a truly Piedmontese—more precisely, Cuneo—encounter. S.Bernardo water, sourced from the spring in Gressio, is combined with hops grown in the fields of Busca, also in the province of Cuneo, where the Baladin Agricultural Brewery is based.

The pure water of the Biella family thus becomes the essential element for the creativity of Teo Musso. The result? A one-of-a-kind product, created as a tribute to lovers of craft beer.

Acqua di Luppolo is offered with six labels in different colors, all with the same taste.

### Pairings

Refresh yourself and be won over by its aromas by enjoying it on its own. Or try the alcoholic cocktail “Paloma Hop”, which combines Acqua di Luppolo with the beer distillate Esprit Baladin: a unique sensory experience, able to captivate you with its rich aroma and unmistakable flavor

### Sizes

