



## ELIXIR

A bright amber beer with a thick and full-bodied head. Its scent contains notes of cereals and sweet biscuits, accompanied by light nuances of citrus fruits in the background which, as the beer becomes warmer, turn into nuts and white chocolate.

A continuous evolution to the very last sip. Its taste has a striking sweetness accompanied, again, by notes of nuts and biscuits, as well as ripe fruit, vanilla and citrus fruits, which round up its complexity.



### Ingredients

Water, **barley malt**, hops, sugar, yeast.

### Features

**Alcohol:** 10%

**Degree Plato:** 20

**Color (EBC):** 30 -34

**Degree of Bitterness (IBU):** 10-12

**Service Temperature :** 10-12 °C

### Pairings

Game, lamb, blue cheese, goat, sheep and extreme cheeses. Dry cakes or fruit in syrup.

**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 Elixir** with: Pecorino del Monte Poro (Calabria), Bitto (Lombardia) Toma Piemontese (Piemonte), Caciocavallo podolico (Puglia), Fiore Sardo (Sardegna), Asiago Pressato e D’Allevo (Veneto).



## Sizes

0,75L

1,5L

24L