LUNE 2012

Lune 2012 has a nice light copper color, it is clear and has no head. It releases balanced scents of honey and vanilla, with hints of nuts. When sipped, slightly acidic notes are counter-balanced by subtle winy nuances, accompanied by touches of almond and cooked fruit. The finish emphasizes the warmth and pleasant character of this beer.

Ingredients

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

Features

Alcohol: 11.5%
Degree Plato: 25
Color (EBC): 32
Degree of Bitterness (IBU): 16
Service Temperature : 10-12 °C

Pairings

Nuts, dry cakes and biscuits, dark chocolate above 70% cocoa content.

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 Lune 2012** with: Caciofiore Aquilano (Abruzzo), Vézzena (Trentino - Alto Adige).

Sizes

0,50L

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