



LUNE 2014

This beer has a nice light copper color, it is clear and has no head. Its scents are characterized by complex fruity notes of cooked apples and pears which, as soon as the beer becomes warmer, are enriched by hints of vanilla and wood.

When sipped, the slight acidity (reminiscent of a quince) and the tannins slowly disappear in the alcohol.

Ingredients

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

Features

Alcohol: 13%

Degree Plato: 25

Color (EBC): 30

Degree of Bitterness (IBU): 18

Service Temperature : 10-12 °C

Pairings

Nuts, dry pastries, 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 2014** with: Caciofiore Aquilano (Abruzzo), Vézzena (Trentino - Alto Adige).

Sizes

0,50L

