



METODO CLASSICO 36 MONTHS

Metodo Classico Cuvée 36 months has a light amber color and a light, hazy white head.

The scent is characterized by an astonishing freshness, intense floral and balsamic notes of aniseed, accompanied by hints of honey from the grains used in the recipe and scents of wood.

The rich taste is initially dominated by notes of cereals and intense spicy hints of angelica, reminiscent of aniseed. The enveloping, yet subtle finish reveals woody, roasted, almost tobacco-like nuances that come from the time spent in wood barrels.



Ingredients

Water, **barley malt**, **weizen**, buckwheat, mix of spices in variable proportions, hops, sugar, yeast.

Features

Alcohol: 10%

Degree Plato: 19.5

Color (EBC): 12-14

Degree of Bitterness (IBU): 10-12

Service Temperature : 10-12 °C

Pairings

Perfect for cookies and leavened cakes, such as panettone Baladin.

Sizes

0,75L