



NAZIONALE GLUTEN FREE

Even in its gluten-free version, Nazionale Gluten Free has a deep yellow color, with a very subtle hazy appearance and a white, fine, persistent head. The scents, too, are equally delicate. We find the same balance between the fruity, herbaceous and malty components and an unchanged lightness.

Only when sipped, Nazionale Gluten Free shows a few minor differences in the interplay between individual tastes, due to the addition of rice - used to reduce the gluten component - which adds a dry note to the chamomile.

The result is a fine balance with the moderate bitterness of Italian hops, harvested in our own fields and grown directly by Birreria Baladin. A clean beer that is easy to drink and will satisfy those who want to drink well.



Ingredients

Water, **malt of barley from our fields**, Carnaroli rice by Cascina Belvedere, Italian hops, mix of spices and citrus zest in variable proportions, sugar, yeast.

Features

Alcohol: 6.5%

Degree Plato: 13.6

Color (EBC): 10-12

Degree of Bitterness (IBU): 30-32

Service Temperature : 8-10 °C

Pairings

A very versatile and flexible beer. It can be paired with many dishes and vegetables, fresh and medium-aged cheese. A beer that offers endless possibilities.

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 Nazionale Gluten Free** with: Formaggio Asino (Friuli Venezia Giulia), Robiola della Val Bormida (Liguria), Provolone Valpadana (Lombardia), Caciofiore di Columella (Lazio), Formai De Mut (Lombardia), Raschera (Piemonte), Provola dei Nebrodi (Sicilia), Caciocavallo Ragusano (Sicilia), Morlacco del Grappa (Veneto).

Sizes

0,33L