



## NAZIONALE LUPPOLO FRESCO 2019

A bright yellow beer with a fine and persistent white head.

The light herbaceous scent, accompanied by notes of cereals, makes this version even fresher than the original.

The use of fresh hop flowers from our fields in Italy enriches the aromatic bouquet. The distinctive, fresh and pleasant herbaceous and bitter note is complemented by a delicate aftertaste that brings out the taste of all the ingredients and, by contrast, makes the taste of the barley malt stand out even more. Despite being less dry than the original Nazionale, it is still amazingly fresh.

### Ingredients

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

### Features

**Alcohol:** 6,8%

**Degree Plato:** 13,6

**Color (EBC):** 10-12

**Degree of Bitterness (IBU):** 30-32

**Service Temperature :** 8-10 °C

### Pairings

Perfect as an aperitif, it is very easy to pair with any type of savory dish.

**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 Luppolo Fresco** with: Strachitunt (Lombardia), Graukase (Trentino -





Alto Adige), Monte Veronese (Veneto).

## Sizes

0,33L

24L