



NORA

This very original beer has a golden deep color (or, more technically speaking, amber with copper hues) and a slight hazy appearance, while the head is fine and persistent. It release a kaleidoscope of scents that blend into one, pleasant bouquet of fruity, resinous and woody notes, with a subtle touch of incense: a surprise each time the glass is brought to the nose.

The taste of cereals stands out and anticipates notes of apricot, hazelnut and honey. An explosion of tastes brought together by the freshness of ginger and slight hints of citrus fruits, before finishing with notes of spices and malt.



Ingredients

Water, **barley malt**, **wheat malt**, **Triticum monococco Hammurabi wheat**, hops, mix of spices and citrus zest in variable proportions, sugar, yeast.

Features

Alcohol: 6,8%

Degree Plato: 16,8

Color (EBC): 16-18

Degree of Bitterness (IBU): 10-12

Service Temperature : 10-12 °C

Pairings

Lean cooked fish, white meat, also cooked with spices, ethnic dishes (cous-cous, tajine or Asian food), mature cheese and dry desserts.

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 Nora** with: Pecorino di Farindola (Abruzzo), Abbucciato Aretino (Toscana),



Stelvio (Trentino - Alto Adige), Imbriago (Veneto).

Sizes

0,33L

0,75L

1,5L

24L