



OPEN GOLD

With a deep yellow-orange color, Open Gold has a fine and thick, very persistent head. Notes of malt reach the nose and evoke the aromas of biscuits, yellow ripe fruit, with a light touch of spices and citrus fruit.

The taste confirms the scents: the notes of biscuit perfectly blend with the spices and the bitterness that stays in the mouth until the end of the sip.



Ingredients

Water, **barley malt**, hops, spices, sugar, yeast

Features

Alcohol: 7.5%

Degree Plato: 16.8

Color (EBC): 12-14

Degree of Bitterness (IBU): 42-44

Service Temperature : 10-12 °C

Pairings

Simple pizzas or focaccia, fried appetizers (French fries, onion rings, etc.), burgers, hot dogs, medium-aged cheese, dry pastries.

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 Open Gold** with: Pecorino abruzzese (Abruzzo), Provole Del Monaco (Campania), Silter (Lombardia), Pallone di Gravina (Puglia), Pecorino Siciliano (Sicilia), Pecorino di Norcia (Umbria).

Sizes



0,33L

0,75L

24L