



## OPEN WHITE

Open White is a deep yellow beer with a white, fine and persistent head and good lacing. At first, the scents are dominated by the aromas of cereals which, however, are almost immediately replaced by vegetal notes of green coffee, or a freshly peeled branch.

As the temperature increases, hints of spices begin to emerge. Again, the first taste to appear is that of cereals, accompanied by subtle citrusy notes balanced by a delicate bitterness that is reminiscent of the white part of citrus fruit peels, and a touch of spices. Finally, notes of yellow fruit and a slight peppery note refresh the mouth.



### Ingredients

Water, **barley malt, wheat malt, wheat**, hops, mixture of spices and citrus peel, sugar, yeast.

### Features

**Alcohol:** 5%

**Degree Plato:** 12.7

**Color (EBC):** 6-8

**Degree of Bitterness (IBU):** 10-12

**Service Temperature :** 8-10 °C

### Pairings

Raw and grilled fish, white meat, light fried food, fresh and medium-aged cow's milk cheese, mozzarella.

**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 White** with: Ravignolo (Emilia Romagna), Burrata di Andria (Puglia).



## Sizes

0,33L

0,75L

24L