



## SUPER BITTER

This is an amber ale with a persistent, light hazelnut colored head. Fruity and warm scents immediately invade the nose, harmoniously blending with the delicate herbaceous and citrusy notes of the hops.

We find them again in the taste, along with the hints of cereals that are perceived with the very first sip. As the first sensations fade, a pleasant and very subtle peppery note emerges.



### 99.28% ITALIAN CRAFT BEER

Baladin is committed to supporting Italian agricultural products. Super Bitter is made with:

- Water from the Maritime Alps
- Barley malt from our fields in Basilicata and Apulia - Italy
- Hops from our fields in Piozzo and Busca (Piedmont) - Italy
- Yeast grown at the brewery in Piozzo (Piedmont) - Italy

Non-Italian ingredients

- Hops 0.72% - US

### Ingredients

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

### Features

**Alcohol:** 8%

**Degree Plato:** 18,2

**Color (EBC):** 30-34

**Degree of Bitterness (IBU):**



36-40

**Service Temperature :** 10-12 °C

### **Pairings**

Red grilled meat, stews, roasts, mature cheese and 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 Super Bitter** with: Formandì Frant (Friuli Venezia Giulia), Pecorino Romano (Sardegna), Sprezza Delle Giudicarie (Trentino - Alto Adige).

### **Sizes**

0,33L