

SUZI DRY

A beer with rosy-purple hues, and a light head. Its scents are full of sweet and fresh notes of white flowers and Isabella grapes. Its taste is a combination of straight notes of plum and subtly winy aromas, supported by a pleasant and subtle acidity which makes this beer very **easy to drink and hides its alcoholic content**.

The finish is characterized by the **freshness of peppery notes**, which perfectly combine with gentle hints of cereals.



Ingredients

Water, **barley malt**, plum puree (18.5% - Soc. Agr. San Pietro), **spelt**, **wheat malt**, **wheat**, **rye**, buckwheat, hops, mix of spices, peel of citrus fruits and aromatic plants in variable proportions, sugar, yeast.

Features

Alcohol: 6%

Degree Plato: 14,5

Color (EBC): 8

Degree of Bitterness (IBU): 8-10 **Service Temperature :** 10-12 °C

Pairings

Thanks to its delicate acidity, it is easy to drink and ideal as an aperitif or after a meal. It also goes very well with fruit desserts and creamy puddings.

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 Suzi Dry** with: Caciocavallo di Agnone (Molise), Piave pressato e d'allevo (Veneto).

Sizes

0,75L

24L