



## TERRE 2014

Terre has a nice dark amber color with ruby red hues; it is clear and has no head.

The scents are dominated by vanilla and toffee, but once the beer becomes warmer, they evolve towards notes of cooked fruit and citrusy and winy aromas.

When sipped, caramel and cooked fruit stand out and anticipate subtly astringent and sour notes, reminiscent of green apples. The warmth of the alcohol begins to cover them, and the finish is delicately peppery.

### Ingredients

Water, **barley malt**, Nerone rice, hops, yeast.

### Features

**Alcohol:** 13,5%

**Degree Plato:** 27

**Color (EBC):** 36-38

**Degree of Bitterness (IBU):** 27-29

**Service Temperature :** 12-14 °C

### Pairings

Dried fruit, dry cakes and biscuits, dark chocolate above 70% cocoa content. It also goes well with a good, smooth Cuban cigar.

**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 Terre 2014** with: Canestrato di Moliterno (Basilicata), Casécc (Marche).





## Sizes

0,50L