



TERRE 2016

Dark amber in color, it is slightly opalescent, with no head and no carbonation.

The nose presents an alcoholic note with a touch of red wine, with intense aromas and woody hints of barrique.

The taste is characterized by a tannic dryness that contrasts pleasantly with a fresh acidic note; hints of red fruit and cherries preserved in alcohol stand out. The finish is delicately mineral and slightly astringent.

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

