



XYAUYÙ 2017

A flat, clear beer with no head. Technically, a barley wine with an intense ruby color. It releases wonderful scents of nougat, caramel, dates and dry plums.

In the mouth, the warm and dense sensations of caramel are amplified and accompanied by hints of nougat and dates, while the finish is reminiscent of cotton candy or fudge.



Ingredients

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

Features

Alcohol: 14%

Degree Plato: 36

Color (EBC): 38-42

Degree of Bitterness (IBU): 13-15

Service Temperature : 12-14 °C

Pairings

Chocolate - from dark chocolate bars to chocolate lava cakes, or soft chocolate puddings, nougat, 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 Xyauyù 2015** with: Ricotta di Bufala Campana (Campania), Formaggio in Fossa di Sogliano (Emilia Romagna), Storico Ribelle (Lombardia).

Sizes

0,50L