



ZUCCA

A beer with a nice, deep yellow-orange color like pumpkin flesh, and a thick, fine and persistent head with orange hues. As the beer becomes warmer, the scents of cereals turn into fruit aromas.

These come from the pumpkin flesh used in the brewing process and from the subtle scents of freshly peeled tangerine. What stayed in background when smelling the beer comes to the forefront once it is sipped: the citrusy notes blend well with the taste of pumpkin and create a freshness that balances out the typical sweetness of pumpkin ales, and of some traditional Italian cakes.



Ingredients

Water, **barley malt**, pumpkin (17% on the product), spice mix in variable portion, hops, sugar, yeast.

Features

Alcohol: 7%

Degree Plato: 15,9

Color (EBC): 26-28

Degree of Bitterness (IBU): 11-13

Service Temperature : 10-12 °C

Pairings

Delicately cooked game, ravioli and pasta dishes with pumpkin, pumpkin cakes and pastries, amaretti.

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 Zucca** with: Pecorino Crotonese (Calabria), Montasio (Friuli Venezia Giulia),



Prescinseua (Liguria).

Sizes

24L