



SUD DI BALADIN

Ingredients

Water, **barley malt, wheat malt, wheat**, hops, mixture of spices and citrus peel, yeast.

Features

Alcohol: 4,5%

Degree Plato: 12,7

Color (EBC): 6-8

Degree of Bitterness (IBU): 10-12

Service Temperature : 8-10 °C

Pairings

Only available on tap. It is easy to drink and goes well with white meat, grilled fish, white fish carpaccio (sea bream, sea bass or amberjack) or raw crustaceans. It might be interesting to pair it with light dishes such as lemon risotto or tagliolini pasta with herbs.

It can also be paired with light fried preparations, or fresh cheese with citrus fruit compotes and orange blossom honey.

