



## METODO CLASSICO 2016

Its slightly hazy light amber color and its white head are the prelude to a very special beer- Delicate scents of fruit and cereals are accompanied by notes of caramel and subtle hints of citrus fruits.

The taste confirms the very rich but balanced scents. The warm component and the exuberant fizziness help to appreciate the full value of this beer, which might appear to be a little sweet at first sip.

### Ingrédients

Water, **barley malt**, **weizen**, buckwheat, mix of spices in variable proportions, hops, sugar, yeast.

### Caractéristiques

**Grade alcoolique:** 10%

**Plato grade:** 19.5

**Couleur (EBC):** 12-14

**Niveau d'amertume (IBU):** 10-12

**Température de dégustation:** 10-12 °C

### Appariements

Lamb or goat, shellfish, classic cakes with jam, patisserie.

**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 Metodo Classico 2016** with: Salva Cremasco (Lombardia).

### Formats

0,75L

