

# BALADIN CRAFT BEER



BALADIN has been selected by *So Wine So Food* in collaboration with *Forbes Italy* as

**1 of the 100 Italian Excellences Of 2020**

One of the most prestigious magazines in the world has described us as ... *“the authentic pearl among the Italian Breweries, able to export in Europe and all over the world the brewery's authentic philosophy”*

**BREWERY OF THE YEAR 2008 – UNIONBIRRAI**

**BREWERY OF THE YEAR 2013 - UNIONBIRRAI**

# BALADIN BEER

## 330ml Bottles



# BALADIN

PIOZZO CUNEO ITALY

## TYPE OF BEER = BLANCHE



### **BALADIN ISAAC IS 100% ITALIAN**

**ISAAC** = A hay-yellow blanche, with a slightly hazy and cloudy appearance and a moderate, fine head. The scents are pleasantly citrusy and subtle aromas of spices gradually intensify as the beer becomes warmer. When sipped, it releases a beautiful harmony of cereals and citrus fruits, which mix and blend creating a delicate flowery and spicy balance. The finish is slightly herbaceous and leaves a faint, yet tantalizing peppery note in the mouth.

**RECOMMENDED WITH** = Delicate cooked fish, maybe with a touch of spices, and also white meat.

**CHEESE PAIRING** = Mozzarella di Bufala Campana (Campania). Squacquerone di Romagna (Emilia Romagna). Stracciata (Molise). Giuncata (Puglia). Mozzarella di Gioia del Colle (Puglia).

**SERVING TEMPERATURE** = 8 – 10 Degrees C.

### **INGREDIENTS =**

Water

Barley Malt

Wheat Malt

Wheat

Mix Of Spices And Citrus Zest In Variable Proportions

Hops

Sugar

Yeast

**ISAAC 330ml Bottle 5.0% Alc**

# BALADIN

PIOZZO CUNEO ITALY

## TYPE OF BEER = SAISON



**WAYAN** = This deep yellow, slightly hazy saison has a fine, persistent head with a beautiful light cream color. The very complex scents immediately evoke flower fields and make you gently land on a sea of thyme and rosemary. As soon as the beer warms up, the vegetal scents evolve into a wonderful floral bouquet, which finishes with clear notes of ground pepper. When sipped, it releases an allegory of tastes: from sweet malt to citrusy flavors and brighter notes of spices and fresh pepper, which make you want to take a second, pleasant sip, and a third, and a fourth.

**RECOMMENDED WITH** = Oysters, shellfish, shrimps or raw fish, white and red meat with spices, ethnic dishes, medium-aged cow's milk cheese.

**CHEESE PAIRING** = Caprino Stagionato (Basilicata). Marzolina (Lazio). Taleggio (Lombardia). Robiola di Roccaverano (Piemonte). Vastedda della Valle del Belice (Sicilia). Puzzone di Moena (Trentino – Alto Adige).

**SERVING TEMPERATURE** = 8 – 10 Degrees C.

### INGREDIENTS =

Water

Barley Malt

Spelt

Wheat Malt

Wheat

Buckwheat

Rye

Hops

Mix Of Spices

Citrus Zest And Aromatic Herbs In Variable Proportions

Sugar

Yeast

WAYAN 330ml Bottle 5.8% Alc

# BALADIN

PIOZZO CUNEO ITALY

## TYPE OF BEER = SPICE



**NORA** = This very original beer has a golden deep color (or, more technically speaking, amber with copper hues) and a slight hazy appearance, while the head is fine and persistent. It release a kaleidoscope of scents that blend into one, pleasant bouquet of fruity, resinous and woody notes, with a subtle touch of incense: a surprise each time the glass is brought to the nose. The taste of cereals stands out and anticipates notes of apricot, hazelnut and honey. An explosion of tastes brought together by the freshness of ginger and slight hints of citrus fruits, before finishing with notes of spices and malt.

**RECOMMENDED WITH** = Lean cooked fish, white meat, also cooked with spices, ethnic dishes (cous-cous, tajine or Asian food), mature cheese and dry desserts.

**CHEESE PAIRING** = Pecorino di Farindola (Abruzzo). Abbucciato Aretino (Toscana). Stelvio (Trentino – Alto Adige). Imbriago (Veneto).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

### INGREDIENTS =

Water

Barley Malt

Wheat malt

Khorasan Kamut Wheat

Hops

Mix Of Spices And Citrus Zest In Variable Proportions

Sugar

Yeast

5 Stars – Slow Food Editore – Guida Alle Birre D'Italia 2009

5 Stars – Slow Food Editore – Guida Alle Birre D'Italia 2010

Silver Medal – Spiced Beer – Unionbirrai 2011

**NORA 330ml Bottle 6.8% Alc**

# BALADIN

PIOZZO CUNEO ITALY

## TYPE OF BEER = BLONDE ALE



### **BALADIN NAZIONALE IS 100% ITALIAN**

**NAZIONALE** = This beer has a deep yellow color, a very subtle hazy appearance and a white, fine, persistent head. Its delicate scents are a perfect example of balance between the fruity, herbaceous and malty components, and give it a light aroma that invites you to drink. A sip of Nazionale reveals a little masterpiece of connections between individual tastes. Its notes of chamomile and citrus fruits, balanced out by the gentle bitterness of Italian hops - grown and harvested on Baladin's own hop fields - make it simply complex. A clean beer that is easy to drink and will satisfy those who want to drink well, with no compromise.

**100% ITALIAN CRAFT BEER** = Baladin is committed to supporting Italian Agricultural products. Nazionale is made with ...

- Water from the Maritime Alps
- Barley Malt from our fields in Basilicata and Apulia
- Hops from our fields in Piozzo and Busca Piedmont
- Spices from Central and Southern Italy
- Yeast grown at the Brewery in Piozzo

**RECOMMENDED WITH** = A very versatile and flexible beer. It can be sipped with a burger, a good pizza, a plate of octopus and potato salad or ravioli.

**CHEESE PAIRING** = Formaggio Asino (Friuli Venezia Giulia). Robiola della Val Bormida (Liguria). Provolone Valpadana (Lombardia). Caciopfiore di Columella (Lazio). Formai De Mut (Lombardia). Raschera (Piemonte). Provola dei Nebrodi (Sicilia). Caciocavallo Ragusano (Sicilia). Morlacco del Grappa (Veneto).

**SERVING TEMPERATURE** = 8 – 10 Degrees C.

### **INGREDIENTS =**

Water

Malt Of Barley From Our Fields

Italian Hops

Mix Of Spices And Citrus Zest In Variable Proportions

Sugar

Yeast

Gold Medal – Belgian Blond Category – Beer Attraction Awards 2024

NAZIONALE 330ml Bottle 6.5% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = AMERICAN PALE ALE



## **BALADIN ROCK N ROLL IS 98.97% ITALIAN**

**ROCK 'n' ROLL** = A beer with a white head and a persistent finish, Rock'n'Roll has a deep color and a slight, homogeneous hazy appearance. The first peppery scents leave room to light spices and notes of cereals, with a balanced harmony between freshness and warmth. Like in a modern musical, when sipped, the cereals sing their sweet notes while the ensemble of pepper, spices and hops supports them with a powerful counterpoint.

**98.97% ITALIAN CRAFT BEER** = Baladin is committed to supporting Italian Agricultural products. Rock 'n' Roll is made with ...

- Water from the Maritime Alps
- Barley Malt from our fields in Basilicata and Apulia
- Hops from our fields in Piozzo and Busca Piedmont
- Yeast grown at the Brewery in Piozzo

## **NON ITALIAN INGREDIENTS**

- Hops 0.95% USA
- Spices (Pepper) 0.08% India and Brazil
- **RECOMMENDED WITH** = Flavoursome and grilled meat, cold cuts, light fried food.

**CHEESE PAIRING** = Pecorino Amatriciano dei Monti della Laga (Lazio). Murazzano (Piemonte).

**SERVING TEMPERATURE** = 8 – 10 Degrees C.

## **INGREDIENTS =**

Water  
Barley Malt  
Hops  
Spices In Variable Proportions  
Sugar  
Yeast

ROCK 'n' ROLL 330ml Bottle 7.5% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = BELGIAN STRONG AMBER ALE



## **BALADIN SUPER BITTER IS 99.28% ITALIAN**

**SUPER BITTER** = This is an amber ale with a persistent, light hazelnut colored head. Fruity and warm scents immediately invade the nose, harmoniously blending with the delicate herbaceous and citrusy notes of the hops. We find them again in the taste, along with the hints of cereals that are perceived with the very first sip. As the first sensations fade, a pleasant and very subtle peppery note emerges.

**99.28% ITALIAN CRAFT BEER** = Baladin is committed to supporting Italian Agricultural products. Super Bitter is made with ...

- Water from the Maritime Alps
- Barley Malt from our fields in Basilicata and Apulia
- Hops from our fields in Piozzo and Busca Piedmont
- Yeast grown at the Brewery in Piozzo

## **NON ITALIAN INGREDIENTS**

- Hops 0.72% USA

**RECOMMENDED WITH** = Red grilled meat, stews, roasts and dry pastries.

**CHEESE PAIRING** = Formandi Frant (Friuli Venezia Giulia). Pecorino Romano (Sardegna). Spessa Delle Giudicarie (Trentino – Alto Adige).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

## **INGREDIENTS =**

Water  
Barley Malt  
Hops  
Sugar  
Yeast

**SUPER BITTER 330ml Bottle 8.0% Alc**

# BALADIN BEER

## 750ml Bottles



Thursday, June 18, 2026

# BALADIN

PIOZZO CUNEO ITALY

## TYPE OF BEER = BLANCHE



### **BALADIN ISAAC IS 100% ITALIAN**

**ISAAC** = A hay-yellow blanche, with a slightly hazy and cloudy appearance and a moderate, fine head. The scents are pleasantly citrusy and subtle aromas of spices gradually intensify as the beer becomes warmer. When sipped, it releases a beautiful harmony of cereals and citrus fruits, which mix and blend creating a delicate flowery and spicy balance. The finish is slightly herbaceous and leaves a faint, yet tantalizing peppery note in the mouth.

**RECOMMENDED WITH** = Delicate cooked fish, maybe with a touch of spices, and also white meat.

**CHEESE PAIRING** = Mozzarella di Bufala Campana (Campania). Squacquerone di Romagna (Emilia Romagna). Stracciata (Molise). Giuncata (Puglia). Mozzarella di Gioia del Colle (Puglia).

**SERVING TEMPERATURE** = 8 – 10 Degrees C.

### **INGREDIENTS =**

Water

Barley Malt

Wheat Malt

Wheat

Mix Of Spices And Citrus Zest In Variable Proportions

Hops

Sugar

Yeast

**ISAAC 750ml Bottle 5.0% Alc**

# BALADIN

PIOZZO CUNEO ITALY

## TYPE OF BEER = BLONDE ALE



### **BALADIN NAZIONALE IS 100% ITALIAN**

**NAZIONALE** = This beer has a deep yellow color, a very subtle hazy appearance and a white, fine, persistent head. Its delicate scents are a perfect example of balance between the fruity, herbaceous and malty components, and give it a light aroma that invites you to drink. A sip of Nazionale reveals a little masterpiece of connections between individual tastes. Its notes of chamomile and citrus fruits, balanced out by the gentle bitterness of Italian hops - grown and harvested on Baladin's own hop fields - make it simply complex. A clean beer that is easy to drink and will satisfy those who want to drink well, with no compromise.

**100% ITALIAN CRAFT BEER** = Baladin is committed to supporting Italian Agricultural products. Nazionale is made with ...

- Water from the Maritime Alps
- Barley Malt from our fields in Basilicata and Apulia
- Hops from our fields in Piozzo and Busca Piedmont
- Spices from Central and Southern Italy
- Yeast grown at the Brewery in Piozzo

**RECOMMENDED WITH** = A very versatile and flexible beer. It can be sipped with a burger, a good pizza, a plate of octopus and potato salad or ravioli.

**CHEESE PAIRING** = Formaggio Asino (Friuli Venezia Giulia). Robiola della Val Bormida (Liguria). Provolone Valpadana (Lombardia). Caciopfiore di Columella (Lazio). Formai De Mut (Lombardia). Raschera (Piemonte). Provola dei Nebrodi (Sicilia). Caciocavallo Ragusano (Sicilia). Morlacco del Grappa (Veneto).

**SERVING TEMPERATURE** = 8 – 10 Degrees C.

### **INGREDIENTS =**

Water

Malt Of Barley From Our Fields

Italian Hops

Mix Of Spices And Citrus Zest In Variable Proportions

Sugar

Yeast

Gold Medal – Belgian Blond Category – Beer Attraction Awards 2024

NAZIONALE 750ml Bottle 6.5% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = AMERICAN PALE ALE



## **BALADIN RONK N ROLL IS 98.97% ITALIAN**

**ROCK 'n' ROLL** = A beer with a white head and a persistent finish, Rock'n'Roll has a deep colour and a slight, homogeneous hazy appearance. The first peppery scents leave room to light spices and notes of cereals, with a balanced harmony between freshness and warmth. Like in a modern musical, when sipped, the cereals sing their sweet notes while the ensemble of pepper, spices and hops supports them with a powerful counterpoint.

**98.97% ITALIAN CRAFT BEER** = Baladin is committed to supporting Italian Agricultural products. Rock 'n' Roll is made with ...

- Water from the Maritime Alps
- Barley Malt from our fields in Basilicata and Apulia
- Hops from our fields in Piozzo and Busca Piedmont
- Yeast grown at the Brewery in Piozzo

## **NON ITALIAN INGREDIENTS**

- Hops 0.95% USA
- Spices (Pepper) 0.08% India and Brazil

**RECOMMENDED WITH** = Flavoursome and grilled meat, cold cuts, light fried food.

**CHEESE PAIRING** = Pecorino Amatriciano dei Monti della Laga (Lazio). Murazzano (Piemonte).

**SERVING TEMPERATURE** = 8 – 10 Degrees C.

## **INGREDIENTS =**

Water  
Barley Malt  
Hops  
Spices In Variable Proportions  
Sugar  
Yeast

ROCK 'n' ROLL 750ml Bottle 7.5% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = BELGIAN STRONG AMBER ALE



## **BALADIN SUPER BITTER IS 99.28% ITALIAN**

**SUPER BITTER** = This is an amber ale with a persistent, light hazelnut coloured head. Fruity and warm scents immediately invade the nose, harmoniously blending with the delicate herbaceous and citrusy notes of the hops. We find them again in the taste, along with the hints of cereals that are perceived with the very first sip. As the first sensations fade, a pleasant and very subtle peppery note emerges.

**99.28% ITALIAN CRAFT BEER** = Baladin is committed to supporting Italian Agricultural products. Super Bitter is made with ...

- Water from the Maritime Alps
- Barley Malt from our fields in Basilicata and Apulia
- Hops from our fields in Piozzo and Busca Piedmont
- Yeast grown at the Brewery in Piozzo

## **NON ITALIAN INGREDIENTS**

- Hops 0.72% USA

**RECOMMENDED WITH** = Red grilled meat, stews, roasts and dry pastries.

**CHEESE PAIRING** = Formandi Frant (Friuli Venezia Giulia). Pecorino Romano (Sardegna). Spessa Delle Giudicarie (Trentino – Alto Adige).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

## **INGREDIENTS =**

Water  
Barley Malt  
Hops  
Sugar  
Yeast

**SUPER BITTER 750ml Bottle 8.0% Alc**

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = WINTER ALE, BELGIAN STRONG DARK ALE



## **BALADIN NOEL ORANGE & CACAO**

**NOEL ORANGE & CACAO** = Dark beer with a classic brown colour, it has a thick, cream coloured head. Scents of chocolate and orange blend with light hints of roasted malt and dried fruit. When sipped, it immediately releases pleasant and warm notes of chocolate and orange zest, which create a nice balance with the aromas of roasted grains, that are reminiscent of dried fruit. The bitterness from the hops leaves a balanced bitter-sweet aftertaste that makes for a very satisfying experience, at every sip.

**RECOMMENDED WITH** = Perfect with Christmas cakes, classic panettone or chocolate cakes or cookies, scented with cinnamon or orange.

**SERVING TEMPERATURE** = 12 – 14 Degrees C.

### **INGREDIENTS =**

Water  
Barley Malt  
Wheat Malt  
Oat Malt  
Cocoa Bean Skips  
Hops  
Sweet Orange Zest  
Yeast

**NOEL ORANGE & CACAO 750ml Bottle 8.5% Alc**

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = BIÈRE DE CHAMPAGNE



**METODO CLASSICO CUVÉE (36 MONTHS)** = Metodo Classico Cuvée 36 months has a light amber colour and a light, hazy white head. The scent is characterized by an astonishing freshness, intense floral and balsamic notes of aniseed, accompanied by hints of honey from the grains used in the recipe and scents of wood. The rich taste is initially dominated by notes of cereals and intense spicy hints of angelica, reminiscent of aniseed. The enveloping, yet subtle finish reveals woody, roasted, almost tobacco-like nuances that come from the time spent in wood barrels.

**RECOMMENDED WITH** = Perfect for cookies and leavened cakes, such as Panettone Baladin.

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

**INGREDIENTS** =

Water  
Barley Malt  
Weizen  
Buckwheat  
Mix Of Spices In Variable Proportions  
Hops  
Sugar  
Yeast

METODO CLASSICO CUVÉE (36 Months) 750ml Bottle 10.0% Alc

# BALADIN BEER

## 500ml Bottles



Thursday, June 18, 2026

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = WOOD AGED



**XYAUYU KENTUCKY** = A barley wine with a dark red, bright colour and no head. The scents of tobacco and caramel immediately emerge, with a final light touch of vanilla. When sipped, the wood component stands out and supports the notes of tobacco, which strike a good balance with the hints of nuts and dark chocolate.

**RECOMMENDED WITH** = Dark chocolate (80% min), dry pastries and Tuscan cigars.

**SERVING TEMPERATURE** = 12 – 14 Degrees C.

**INGREDIENTS** =

Water

Barley Malt

Hops

Sugar

Yeast

Infused Kentucky Tobacco Leaves and Good Fresh Air from the Langhe.

2017 XYAUYU KENTUCKY 500ml Bottle 13.5% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = WOOD AGED



**XYAYYU KIOKE** = Xyayù Kioke has a deep ruby, clear colour and has no head. Its scents include subtle notes of cypress berries, dates and caramel, with a faint hint of incense. When sipped, the woody and fresh notes of cypress combine wonderfully with delicate resinous touches and a hint of umami. The finish is vaguely herbaceous, bitter and acidic.

**RECOMMENDED WITH** = Grana or Parmigiano cheese aged for at least 36 months, cream puddings and dry pastries.

**SERVING TEMPERATURE** = 12 – 14 Degrees C.

**INGREDIENTS** =

Water  
Barley Malt  
Hops  
Sugar  
Yeast

Platinum Medal – Merano Wine Festival 2019

XYAYYU KIOKE 500ml Bottle 14.0% Alc

**PRE-ORDER**

**ALL OF THE  
FOLLOWING  
BEERS ARE  
BALADIN  
PRE – ORDER  
PRODUCTS**

# BALADIN BEER

330ml Bottles  
Pre - Order



Thursday, June 18, 2026

# BALADIN

PIOZZO CUNEO ITALY

## TYPE OF BEER = RADLER

PRE-ORDER



**BOTANIC RADLER CEDRO HISTORY** = After a pleasant summer bike ride through the hills of Piozzo, Teo returns to the Baladin Open Garden with a very specific desire: to drink something indulgent and refreshing. The suggestion comes from the bartender: “I’ll make you a radler with Cedrata Baladin.” At first there is hesitation, then curiosity takes over—and the craving is satisfied. That moment sparks an idea: to create a Baladin-signed radler, starting from one of the most loved soft drinks of all, Cedrata.

The result, however, had to be exceptional. The base? Isaac, the historic blanche beer dedicated to his son. Then lemon—but for the cedrata, something special was needed.

Teo contacts the Bardini family, the heart and soul of the historic Agrimontana, a benchmark of excellence in the processing of candied fruit. He asks—and receives—the opportunity to create a special version of Cedrata, using the candying syrup of the precious Calabrian Diamante citron.

Opaque yellow in color with a fine foam.

**TASTING NOTES** = On the nose, notes of candied cedar and lemon emerge, complemented by a delicate hint of the beer’s cereal.

On the palate, freshness stands out, followed by a harmonious blend of cedar and lemon, balanced by the lively effervescence of the beer.

An explosion of vibrant flavors.

**RECOMMENDED WITH** = Essential to fully enjoy the beautiful season, perhaps after a bike ride.

**SERVING TEMPERATURE** = 6 – 8 Degrees C.

**INGREDIENTS** =

Water, Isaac Beer (water, BARLEY malt, WHEAT malt, WHEAT, hops, blends of spices and citrus peels in varying proportions, yeast) (40%), citron syrup (10,4%), carbon dioxide, concentrated lemon juice (0,6%), concentrated acerola juice, natural flavors (including Calabrian citron (0,1%)), vegetable concentrate.

**BOTANIC RADLER CEDRO 330ml Bottle 2.0% Alc**

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = ITALIAN PALE ALE

PRE-ORDER



## BALADIN L'IPPA IS 100% ITALIAN

**L'IPPA** = A beer with a nice bright amber colour and a white head. Distinct citrusy notes of tangerine are complemented by notes of melon and mango. The taste immediately shows that this is a unique interpretation of classic English IPAs: the yeast strain - selected and grown at the brewery - gives it an unequivocally Baladin character. L'IPPA is surprisingly easy to drink and leaves your mouth clean and satisfied, thanks to its balanced bitterness and the harmonious use of hops.

**100% ITALIAN CRAFT BEER** = Baladin is committed to supporting Italian Agricultural products.

**L'IPPA** is made with ...

- Water from the Maritime Alps
- Barley Malt from our fields in Basilicata and Apulia
- Hops from our fields in Piozzo and Busca Piedmont
- Yeast grown at the Brewery in Piozzo (Piedmont)

**RECOMMENDED WITH** = It is easy to drink and therefore goes well with simple dishes. According to your taste, the bitter notes can be paired with food by similarity or contrast. Try it, for instance, with grilled meat, burgers and street food in general.

**SERVING TEMPERATURE** = 8 – 10 Degrees C.

**INGREDIENTS** =

Water  
Barley Malt  
Hops  
Yeast

L'IPPA 330ml Bottle 5.5% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = PUMPKIN ALE

PRE-ORDER



**ZUCCA** = A beer with a nice, deep yellow – orange colour 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 stays 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.

**RECOMMENDED WITH** = Delicately cooked game, ravioli and pasta dishes with pumpkin, pumpkin cakes and pastries, also with amaretti biscuits.

**CHEESE PAIRING** = Pecorino Crotonese (Calabria), Montasio (Friuli Venezia Giulia), Prescinseua (Liguria).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

**INGREDIENTS** =

Water

Barley Malt

Pumpkin (17% On The Product)

Spice Mix In Variable Portions

Hops

Sugar

Yeast

Silver Medal – Spiced Beer – Unionbirrai 2012

ZUCCA 330ml Bottle 7.0% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = BELGIAN STRONG DARK ALE

PRE-ORDER



**LEON** = With its classic brown colour, reminiscent of a Monk's tunic, Leon has a nice thick and persistent hazelnut coloured head. At first smell, the fruity scent of fruit cooked in a wood oven fills the nose. Then, coffee aromas blend with woody nuances, which turn into fuller notes of chocolate as the beer becomes warmer. The heat of its 8.5% alcohol content immediately hits the palate, with a touch of sour cherries in brandy. This is quickly replaced by the taste of roasted cereals, which gently fill the mouth with notes of chocolate, cocoa beans and coffee. A rather sweet beer with a strong body, complex but very enjoyable.

**RECOMMENDED WITH** = Flavoursome meat dishes, such as stews, structured dishes, thick soups with pulses and vegetables, blue cheese, chocolate desserts or dry cakes.

**CHEESE PAIRING** = Gorgonzola (Piemonte), Ossolano (Piemonte), Bra (Piemonte).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

**INGREDIENTS** =

Water  
Barley Malt  
Hops  
Sugar  
Yeast

Silver Medal – Dark Belgian Style – Unionbirrai 2011

Gold Medal – Dark Belgian Style – Unionbirrai 2013

LEON 330ml Bottle 8.5% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = WITBIER BLANCHE

PRE-ORDER



**NAZIONALE BIANCA** = An all-Italian blanche with a typical, slightly hazy straw yellow colour. Aromas of citrus (orange peel) and spices (coriander) spread from the fine head. Produced with water from the Maritime Alps, the balance of the cereals (barley malt and raw wheat) stands out on the palate, harmonizing with the citrus notes and the herbaceous hops, making it very refreshing and satisfying at the same time.

**INGREDIENTS** = Water, barley malt from our fields, Italian wheat malt, Italian wheat, blend of Italian spices and citrus peel, Italian hops, sugar, yeast.

**RECOMMENDED WITH** = Recommended for light and delicate foods. Excellent with mozzarella, it pairs well with raw and grilled fish, white meats, light fried vegetables, and fresh and semi-mature cow's milk cheeses.

**SERVING TEMPERATURE** = 6 – 8 Degrees C.

NAZIONALE BIANCA 330ml Bottle 5.0% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = ITALIAN PALE ALE

PRE-ORDER



**NAZIONALE AMBRATA** = An all-Italian IPA with Baladin's recognizable stylistic and balanced interpretation. Amber in colour, with a fine white head. The blend of aromatic hops expresses aromas of exotic fruit and citrus. On the palate, the Baladin yeast characterizes the flavour, harmonizing the malted grain and the bitterness of the hops. Pleasantly drinkable, it leaves the mouth clean, ready for the next sip.

**INGREDIENTS** = Water, barley malt from our fields, Italian hops and yeast.

**RECOMMENDED WITH** = Excellent with grilled meats, hamburgers and medium aged cheeses.

**SERVING TEMPERATURE** = 6 – 8 Degrees C.

NAZIONALE AMBRATA 330ml Bottle 5.5% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = PALE ALE

PRE-ORDER



**NAZIONALE FORTE** = An Italian Pale Ale reinterpreted with Baladin's vision. Deep yellow in colour, it features a fine, compact head. Malty notes immediately reach the nose, recalling hints of biscuit, ripe yellow-fleshed fruit, and citrusy notes of hops. On the palate, all the aromatic notes are found, expressing themselves in a full-flavoured beer, with notes of barley malt and a hoppy finish.

**INGREDIENTS** = Water, barley malt from our fields, Italian hops and yeast.

**RECOMMENDED WITH** = Pizzas, focaccias, fried snacks, hamburgers, hot dogs, medium and long aged cheeses.

**SERVING TEMPERATURE** = 8 – 10 Degrees C.

NAZIONALE FORTE 330ml Bottle 7.5% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = BLONDE ALE – GLUTEN FREE

PRE-ORDER



## NAZIONALE GLUTEN FREE IS 100% ITALIAN

**NAZIONALE GLUTEN FREE** = Even in its Gluten Free version, Nazionale Gluten Free has a deep yellow colour, with a very subtle hazy appearance and a white, fine, persistent head. The scents, too, are equally delicate. We find the same balance between the fruity, herbaceous and malty components and an unchanged lightness. Only when sipped, Nazionale Gluten Free shows a few minor differences in the interplay between individual tastes, due to the addition of rice – used to reduce the gluten component – which adds a dry note to the chamomile. The result is a fine balance with the moderate bitterness of Italian hops, harvested in our own fields and grown directly by Birrificio Baladin. A clean beer that is easy to drink and will satisfy those who want to drink well.

**RECOMMENDED WITH** = A very versatile and flexible beer. It can be paired with many dishes and vegetables, fresh and medium – aged cheeses. A beer that offers endless possibilities.

**CHEESE PAIRING** = Formaggio Asino (Friuli Venezia Giulia), Robiola della Val Bormida (Liguria), Provolone Valpadana (Lombardia), Caciopiore di Columella (Lazio), Formai De Mut (Lombardia), Raschera (Piemonte), Provola dei Nebrodi (Sicilia), Caciocavallo Ragusano (Sicilia), Morlacco del Grappa (Veneto).

**SERVING TEMPERATURE** = 8 – 10 Degrees C.

## INGREDIENTS =

Water

Malt of Barley From Our Fields

Carnaroli Rise by Cascina Belvedere

Italian Hops

Mix Of Spices and Citrus Zest in Variable Proportions

Sugar

Yeast

1<sup>st</sup> Place – Low and High Fermentation Category – Special & Spiced Beer –  
World Gluten Free Beer Awards 2019

Primio Premio World Gluten Free Beer Awards 2020

Primio Premio World Gluten Free Beer Awards 2021

NAZIONALE GLUTEN FREE 330ml Bottle 6.5% Alc

# BALADIN

## NON-ALCOHOLIC

## CRAFT BEER



**BALADIN has been selected by *So Wine So Food* in collaboration with *Forbes Italy* as**

***1 of the 100 Italian Excellences Of 2020***

**One of the most prestigious magazines in the world has described us as ... *“the authentic pearl among the Italian Breweries, able to export in Europe and all over the world the brewery's authentic philosophy”***

**BREWERY OF THE YEAR 2008 – UNIONBIRRAI**

**BREWERY OF THE YEAR 2013 - UNIONBIRRAI**

# **BALADIN**

# **NON-ALCOHOLIC**

# **CRAFT BEER**

**The Botanic range of beers wins the  
“Lorenzo Cagnoni” Innovation Award  
Presented by the Rimini Trade Fair**

**Botanic couldn't have had a better debut !  
During Beer & Food Attraction 2025, held in Rimini  
from February 16<sup>th</sup> to 18<sup>th</sup>, our 3 beers captivated the audience,  
generating interest and appreciation.**

**This award is an accolade that celebrates companies that stand  
out for their ability to innovate and contribute to the evolution of  
the Food & Beverage sector.**

**An extraordinary achievement that rewards the dedication of our  
brewery and the entire Baladin team.**

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = NON-ALCOHOLIC BEER

PRE-ORDER



## BALADIN BOTANIC BLONDE IS 100% ITALIAN

**BOTANIC BLONDE** = Opalescent straw yellow colour. The head is white, light and evanescent. It has intense aromas of grains with elegant notes of bread crust, accompanied by scents of Cannabis sativa. When sipped, the clean body surprises with its freshness and persistent balsamic notes. The barley malt aroma emerges and creates a perfect balance with the mix of botanicals in the recipe. In the finish, the pleasant bitterness from the gentian root and the fresh, lingering balsamic note leave the mouth clean and make the beer very pleasant to drink.

**100% ITALIAN CRAFT BEER** = Baladin is committed to supporting Italian Agricultural products.

**BOTANIC BLONDE** is made with ...

- Water from the Maritime Alps
- Barley Malt from our fields in Basilicata and Apulia
- Hops from our fields in Piozzo and Busca Piedmont
- Cannabis sativa and coriander from central and southern Italy
- Gentian and passionflower from Piedmont
- Yeast grown at the Brewery in Piozzo (Piedmont)

**RECOMMENDED WITH** = Botanic is perfect for feeling restored and relaxed, sipping as an aperitif and accompanied by light vegetable appetizers or fresh cheeses. Ideal as a refreshing and tasty drink after your workout.

**SERVING TEMPERATURE** = 6 – 8 Degrees C.

**INGREDIENTS** =

Water  
Barley Malt  
Italian Hops  
Coriander  
Gentian  
Passionflower  
Cannabis sativa essential oil  
Yeast

Botanic Blonde 330ml Bottle 0.0% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = NON-ALCOHOLIC BEER

PRE-ORDER



## **BALADIN BOTANIC BLANCHE IS 100% ITALIAN**

**BOTANIC BLANCHE** = Hazy Straw-Yellow Colour with a delicate white foam. On the nose, the floral notes of chamomile stand out, closing with a pleasant hint of cereals. On the palate, the sweet notes of malted cereals are well balanced by a distinct yet harmonious bitterness from the hops and orange peel.

**100% ITALIAN CRAFT BEER** = Baladin is committed to supporting Italian Agricultural products.

**BOTANIC BLANCHE** is made with ...

- Water from the Maritime Alps
- Barley Malt and wheat from our fields in Basilicata and Apulia
- Hops from our fields in Piozzo and Busca Piedmont
- Coriander from central Italy
- Orange from the central – southern regions of Italy
- Passionflower and chamomile from Piedmont Italy
- Yeast grown at the Brewery in Piozzo (Piedmont)

**RECOMMENDED WITH** = Botanic Blanche pairs well with fresh cheeses, including blue cheeses, light salads and white meats. It is perfect for enjoying as an aperitif and excellent for satisfying the senses after physical activity.

**SERVING TEMPERATURE** = 6 – 8 Degrees C.

**INGREDIENTS** =

Water  
Barley Malt  
Italian Hops  
Coriander  
Passionflower  
Sweet and Bitter Orange Peel  
Chamomile Essential Oil  
Yeast

Botanic Blanche 330ml Bottle 0.0% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = NON-ALCOHOLIC BEER

PRE-ORDER



## BALADIN BOTANIC IPA IS 100% ITALIAN

**BOTANIC IPA** = Copper gold colour with a light and evanescent foam. On the nose, citrus aromas stand out, with notes of bitter orange peel and grapefruit, finishing with hints of bread crust. On the palate, the light body is characterized by the bitterness of hops and its citrusy notes, leading to a long and pleasant finish with flavours of cereal and gentian root.

**100% ITALIAN CRAFT BEER** = Baladin is committed to supporting Italian Agricultural products.

**BOTANIC IPA** is made with ...

- Water from the Maritime Alps
- Barley Malt and wheat from our fields in Basilicata and Apulia
- Hops from our fields in Piozzo and Busca Piedmont
- Orange and Grapefruit from the central – southern regions of Italy
- Passionflower and Gentian from Piedmont Italy
- Yeast grown at the Brewery in Piozzo (Piedmont)

**RECOMMENDED WITH** = Botanic IPA is pleasant to refresh after sport activities or as an aperitif. Excellent with medium aged cheeses, delicate cured meats and salads with citrus fruits.

**SERVING TEMPERATURE** = 6 – 8 Degrees C.

**INGREDIENTS** =

Water  
Barley Malt  
Italian Hops  
Passionflower  
Gentian  
Orange and Grapefruit Essential Oil  
Yeast

Botanic IPA 330ml Bottle 0.0% Alc

# BALADIN BEER

500ml & 750ml Bottles  
Pre - Order



Thursday, June 18, 2026

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = WOOD AGED

PRE-ORDER



**LUNE** = This beer has a nice light copper colour, it is clear and has no head. Its scents are characterized by complex fruity notes of cooked apples and pears which, as soon as the beer becomes warmer, are enriched by hints of vanilla and wood. When sipped, the slight acidity (reminiscent of a quince) and the tannins slowly disappear in the alcohol.

**RECOMMENDED WITH** = Nuts, dry pastries, dark chocolate above 70% cocoa content.

**CHEESE PAIRING** = Caciofiore Aquilano (Abruzzo). Vezzena (Trentino – Alto Adige).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

**INGREDIENTS** =

Water

Barley Malt

Spelt

Hops

Yeast

Gold Medal – Beer Aged In Wood Barrel – Unionbirrai 2013

2014 LUNE 500ml Bottle 13.0% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = WOOD AGED

PRE-ORDER



**TERRE** = Terre has a nice dark amber colour with ruby red hues; it is clear and has no head. Its scents are full of wood, cooked fruit and caramel and, later, marzipan and chestnuts. The taste confirms the notes of caramel and cooked fruit, which combine with vague hints of liquor and fruit in syrup in a warm and enveloping body.

**RECOMMENDED WITH** = Dry pastries and cakes, pastries from Naples, Sicilian cannoli, Moroccan Chebakia and nuts.

**CHEESE PAIRING** = Canestrato di Moliterno (Basilicata).  
Casecc (Marche).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

**INGREDIENTS** =

Water  
Barley Malt  
Nerone Rice  
Hops  
Yeast

Silver Medal – Beer Aged In Wood Barrel – Unionbirrai 2013

2012 TERRE 500ml Bottle 11.0% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = SAISON

PRE-ORDER



**WAYAN** = This deep yellow, slightly hazy saison has a fine, persistent head with a beautiful light cream colour. The very complex scents immediately evoke flower fields and make you gently land on a sea of thyme and rosemary. As soon as the beer warms up, the vegetal scents evolve into a wonderful floral bouquet, which finishes with clear notes of ground pepper. When sipped, it releases an allegory of tastes: from sweet malt to citrusy flavours and brighter notes of spices and fresh pepper, which make you want to take a second, pleasant sip, and a third, and a fourth.

**RECOMMENDED WITH** = Oysters, shellfish, shrimps or raw fish, white and red meat with spices, ethnic dishes, medium-aged cow's milk cheese.

**CHEESE PAIRING** = Caprino Stagionato (Basilicata). Marzolina (Lazio). Taleggio (Lombardia). Robiola di Roccaverano (Piemonte). Vastedda della Valle del Belice (Sicilia). Puzzone di Moena (Trentino – Alto Adige).

**SERVING TEMPERATURE** = 8 – 10 Degrees C.

**INGREDIENTS** =

Water

Barley Malt

Spelt

Wheat Malt

Wheat

Buckwheat

Rye

Hops

Mix Of Spices

Citrus Zest And Aromatic Herbs In Variable Proportions

Sugar

Yeast

WAYAN 750ml Bottle 5.8% Alc

# BALADIN

PIOZZO CUNEO ITALY

## TYPE OF BEER = SPICE

**PRE-ORDER**



**NORA** = This very original beer has a golden deep colour (or, more technically speaking, amber with copper hues) and a slight hazy appearance, while the head is fine and persistent. It release a kaleidoscope of scents that blend into one, pleasant bouquet of fruity, resinous and woody notes, with a subtle touch of incense: a surprise each time the glass is brought to the nose. The taste of cereals stands out and anticipates notes of apricot, hazelnut and honey. An explosion of tastes brought together by the freshness of ginger and slight hints of citrus fruits, before finishing with notes of spices and malt.

**RECOMMENDED WITH** = Lean cooked fish, white meat, also cooked with spices, ethnic dishes (couscous, tajine or Asian food), mature cheese and dry desserts.

**CHEESE PAIRING** = Pecorino di Farindola (Abruzzo). Abbucciato Aretino (Toscana). Stelvio (Trentino – Alto Adige). Imbriago (Veneto).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

**INGREDIENTS** =

Water

Barley Malt

Wheat malt

Khorasan Kamut Wheat

Hops

Mix Of Spices And Citrus Zest In Variable Proportions

Sugar

Yeast

5 Stars – Slow Food Editore – Guida Alle Birre D'Italia 2009

5 Stars – Slow Food Editore – Guida Alle Birre D'Italia 2010

Silver Medal – Spiced Beer – Unionbirrai 2011

**NORA 750ml Bottle 6.8% Alc**

# BALADIN

PPIOZZO CUNEO ITALY

TYPE OF BEER = CHERRY ALE

PRE-ORDER



**MAMA KRIEK** = Ruby coloured with amber hues and a fine and rosy head with a delicate persistence, this beer has scents of black cherries and cherries which almost become winy. These notes are confirmed when you taste it, when the fruity component becomes overwhelming. The hints of black cherries are accompanied by those of bitter almonds. The light body and the gentle acidity create the perfect conditions to continuously feel like taking another sip.

**RECOMMENDED WITH** = Canapes, pastries with cream and fruit.

**CHEESE PAIRING** = D'Urbino (Marche). Fromadzo (Valle D'Aosta).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

**INGREDIENTS** =

Water

Barley Malt

Wheat Malt

Wheat

Spelt

Rye

Buckwheat

Hops

Cherry Pulp (19.5% on the production)

Mix Of Spices

Peel of Citrus fruit and aromatic herbs in variable proportions

Sugar

Yeast

5 Stars – Slow Food Editore – Guida Alle Birre D'Italia 2010

MAMA KRIEK 750ml Bottle 5.8% Alc

# BALADIN

PPIOZZO CUNEO ITALY

TYPE OF BEER = PLUM ALE

PRE-ORDER



**SUZI DRY** = A beer with rosy-purple hues, and a light head. Its scents are full of sweet and fresh notes of white flowers and Isabella grapes. Its taste is a combination of straight notes of plum and subtly winy aromas, supported by a pleasant and subtle acidity which makes this beer very easy to drink and hides its alcoholic content. The finish is characterized by the freshness of peppery notes, which perfectly combine with gentle hints of cereals.

**RECOMMENDED WITH** = Thanks to its delicate acidity, it is easy to drink and ideal as an aperitif or after a meal. It also goes very well with fruit desserts and creamy puddings.

**CHEESE PAIRING** = Caciocavallo di Agnone (Molise). Piave pressato e d'allevo (Veneto).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

**INGREDIENTS =**

Water

Barley Malt

Plum Puree (18.5% - Soc. Agr. San Pietro)

Wheat Malt

Wheat

Spelt

Rye

Buckwheat

Hops

Mix Of Spices

Peel of Citrus fruit and aromatic herbs in variable proportions

Sugar

Yeast

SUZI DRY 750ml Bottle 6.0% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = BELGIAN STRONG AMBER ALE

PRE-ORDER



## **BALADIN SUPER IS 100% ITALIAN**

**SUPER** = Super is an amber beer with a fine foam, light hazelnut colour and good persistence. To the nose results in an immediate complexity, that consists of fruity and warm hints – such as plum or baked apple – which complement each other, with notes of vanilla, toffee, almond and a light hint of orange. To the taste, all the promises presented to the nose are maintained and, indeed, expanded with the addition of shades of biscuit, almond, dried fruit and a light spicy licorice finish.

**RECOMMENDED WITH** = Stewed and or slow cooked red meats (braised, stewed etc), aged cheeses, desserts, fruit with cream or ice cream.

**CHEESE PAIRING** = Formandi Frant (Friuli Venezia Giulia). Pecorino Romano (Sardegna). Spessa Delle Giudicarie (Trentino – Alto Adige).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

### **INGREDIENTS =**

Water  
Barley Malt  
Hops  
Sugar  
Yeast

Silver Medal – Amber Belgian Style – Unionbirrai 2011

**SUPER 750ml Bottle 8.0% Alc**

# BALADIN

PPIOZZO CUNEO ITALY

TYPE OF BEER = BELGIAN STRONG DARK ALE

PRE-ORDER



**LEON** = With its classic brown colour, reminiscent of a Monk's tunic, Leon has a nice thick and persistent hazelnut coloured head. At first smell, the fruity scent of fruit cooked in a wood oven fills the nose. Then, coffee aromas blend with woody nuances, which turn into fuller notes of chocolate as the beer becomes warmer. The heat of its 8.5% alcohol content immediately hits the palate, with a touch of sour cherries in brandy. This is quickly replaced by the taste of roasted cereals, which gently fill the mouth with notes of chocolate, cocoa beans and coffee. A rather sweet beer with a strong body, complex but very enjoyable.

**RECOMMENDED WITH** = Flavoursome meat dishes, such as stews, structured dishes, thick soups with pulses and vegetables, blue cheese, chocolate desserts or dry cakes.

**CHEESE PAIRING** = Gorgonzola (Piemonte), Ossolano (Piemonte), Bra (Piemonte).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

**INGREDIENTS** =

Water  
Barley Malt  
Hops  
Sugar  
Yeast

Silver Medal – Dark Belgian Style – Unionbirrai 2011

Gold Medal – Dark Belgian Style – Unionbirrai 2013

LEON 750ml Bottle 8.5% Alc

# BALADIN

PPIOZZO CUNEO ITALY

TYPE OF BEER = HONEY BEER

PRE-ORDER



**MIELIKA** = A beer with bright copper hues, a slight, homogeneous hazy appearance and with a moderate cream coloured head. It immediately releases scents of honey and a subtle aroma of yellow fruit, and then closes with notes of biscuits and delicate balsamic hints. When sipped, it strikes with its delicate sweetness and the balance between the notes of honey - which are there, but are not cloying - fruit and flowers, ranging from mature apricots to chamomile blossoms.

**RECOMMENDED WITH** = Stews, pasta filled with cheese, dried fruit and fruit in syrup and dry pastries.

**CHEESE PAIRING** = Parmigiano Reggiano (Emilia Romagna). Quartirolo Lombardo (Lombardia). Grana Padano (Lombardia). Cascio Pecorino Lievito (Marche). Pecorino delle Balze Volterrane (Toscana). Trentingrana IGP (Trentino – Alto Adige).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

**INGREDIENTS** =

Water

Barley Malt

Heather Honey and Honeydew in variable proportions

Hops

Sugar

Yeast

5 Stars – Slow Food Editore – Guida Alle Birre D'Italia 2009

5 Stars – Slow Food Editore – Guida Alle Birre D'Italia 2010

Gold Medal – Honey Beer Category – Beer Attraction Awards 2024

MIELIKA 750ml Bottle 9.0% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = BELGIAN STRONG DARK ALE



PRE-ORDER

**ELIXIR** = A bright amber beer with a thick and full bodied head. Its scent contains notes of cereals and sweet biscuits, accompanied by light nuances of citrus fruits in the background which, as the beer becomes warmer, turn into nuts and white chocolate. A continuous evolution to the very last sip. Its taste has a striking sweetness accompanied, again, by notes of nuts and biscuits, as well as ripe fruit, vanilla and citrus fruits, which round up its complexity.

**RECOMMENDED WITH** = Game, lamb, blue cheese, goat, sheep and extreme cheeses. Dry cakes or fruit in syrup.

**CHEESE PAIRING** = Pecorino del Monte Poro (Calabria), Bitto (Lombardia), Toma Piemontese (Piemonte), Caciocavallo Podolico (Puglia), Fiore Sardo (Sardegna), Asiago Pressato e D'Allevo (Veneto).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

**INGREDIENTS** =

Water  
Barley Malt  
Hops  
Sugar  
Yeast

5 Stars – Slow Food Editore – Guida Alle Birre D'Italia 2009

5 Stars – Slow Food Editore – Guida Alle Birre D'Italia 2010

ELIXIR 750ml Bottle 10.0% Alc

# BALADIN BEER

1.5lt Bottles  
Pre - Order



Thursday, June 18, 2026

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = BLANCHE

PRE-ORDER



## BALADIN ISAAC IS 100% ITALIAN

**ISAAC** = A hay-yellow blanche, with a slightly hazy and cloudy appearance and a moderate, fine head. The scents are pleasantly citrusy and subtle aromas of spices gradually intensify as the beer becomes warmer. When sipped, it releases a beautiful harmony of cereals and citrus fruits, which mix and blend creating a delicate flowery and spicy balance. The finish is slightly herbaceous and leaves a faint, yet tantalizing peppery note in the mouth.

**RECOMMENDED WITH** = Delicate cooked fish, maybe with a touch of spices, and also white meat.

**CHEESE PAIRING** = Mozzarella di Bufala Campana (Campania). Squacquerone di Romagna (Emilia Romagna). Stracciata (Molise). Giuncata (Puglia). Mozzarella di Gioia del Colle (Puglia).

**SERVING TEMPERATURE** = 8 – 10 Degrees C.

### INGREDIENTS =

Water  
Barley Malt  
Wheat Malt  
Wheat  
Mix Of Spices And Citrus Zest In Variable Proportions  
Hops  
Sugar  
Yeast

ISAAC 1.5lt Magnum 5.0% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = SAISON

PRE-ORDER



**WAYAN** = This deep yellow, slightly hazy saison has a fine, persistent head with a beautiful light cream color. The very complex scents immediately evoke flower fields and make you gently land on a sea of thyme and rosemary. As soon as the beer warms up, the vegetal scents evolve into a wonderful floral bouquet, which finishes with clear notes of ground pepper. When sipped, it releases an allegory of tastes: from sweet malt to citrusy flavors and brighter notes of spices and fresh pepper, which make you want to take a second, pleasant sip, and a third, and a fourth.

**RECOMMENDED WITH** = Oysters, shellfish, shrimps or raw fish, white and red meat with spices, ethnic dishes, medium-aged cow's milk cheese.

**CHEESE PAIRING** = Caprino Stagionato (Basilicata). Marzolina (Lazio). Taleggio (Lombardia). Robiola di Roccaverano (Piemonte). Vastedda della Valle del Belice (Sicilia). Puzzone di Moena (Trentino – Alto Adige).

**SERVING TEMPERATURE** = 8 – 10 Degrees C.

**INGREDIENTS =**

Water -- Barley Malt – Spelt -- Wheat Malt -- Wheat

Buckwheat

Rye

Hops

Mix Of Spices

Citrus Zest And Aromatic Herbs In Variable Proportions

Sugar

Yeast

WAYAN 1.5lt Magnum 5.8% Alc

# BALADIN

PIOZZO CUNEO ITALY

## TYPE OF BEER = SPICE

**PRE-ORDER**



**NORA** = This very original beer has a golden deep color (or, more technically speaking, amber with copper hues) and a slight hazy appearance, while the head is fine and persistent. It release a kaleidoscope of scents that blend into one, pleasant bouquet of fruity, resinous and woody notes, with a subtle touch of incense: a surprise each time the glass is brought to the nose. The taste of cereals stands out and anticipates notes of apricot, hazelnut and honey. An explosion of tastes brought together by the freshness of ginger and slight hints of citrus fruits, before finishing with notes of spices and malt.

**RECOMMENDED WITH** = Lean cooked fish, white meat, also cooked with spices, ethnic dishes (couscous, tajine or Asian food), mature cheese and dry desserts.

**CHEESE PAIRING** = Pecorino di Farindola (Abruzzo). Abbucciato Aretino (Toscana). Stelvio (Trentino – Alto Adige). Imbriago (Veneto).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

**INGREDIENTS** =

Water -- Barley Malt -- Wheat malt

Khorasan Kamut Wheat

Hops

Mix Of Spices And Citrus Zest In Variable Proportions

Sugar

Yeast

5 Stars – Slow Food Editore – Guida Alle Birre D'Italia 2009

5 Stars – Slow Food Editore – Guida Alle Birre D'Italia 2010

Silver Medal – Spiced Beer – Unionbirrai 2011

**NORA 1.5lt Magnum 6.8% Alc**

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = BELGIAN STRONG AMBER ALE

PRE-ORDER



## **BALADIN SUPER IS 100% ITALIAN**

**SUPER** = Super is an amber beer with a fine, light hazelnut coloured and persistent head. The scent immediately reveals a nice complexity, with fruity and warm notes, such as cooked plums or apples, and are complemented by hints of vanilla, toffee, almonds and a delicate touch of orange. The taste confirms all the promises perceived by the nose, with the addition of notes of biscuits, almonds, nuts and a subtle spicy finish with licorice.

**RECOMMENDED WITH** = Stewed or slowly cooked red meat, mature cheese, and desserts with fruit or cream.

**CHEESE PAIRING** = Incanestrato di Castel del Monte – Campo Imperatore (Abruzzo), Formaggio di Santo Stefano D’Aveto (Liguria), Nostrano Valtrompia (Lombardia), Castelmagno (Piemonte), Piacentinu Ennese (Sicilia), Casatella Trevigiana (Veneto).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

## **INGREDIENTS =**

Water  
Barley Malt  
Hops  
Sugar  
Yeast

Silver Medal – Amber Belgian Style – Unionbirrai 2011

**SUPER 1.5lt Magnum 8.0% Alc**

# BALADIN

PPIOZZO CUNEO ITALY

TYPE OF BEER = BELGIAN STRONG DARK ALE



PRE-ORDER

**LEON** = With its classic brown colour, reminiscent of a Monk's tunic, Leon has a nice thick and persistent hazelnut coloured head. At first smell, the fruity scent of fruit cooked in a wood oven fills the nose. Then, coffee aromas blend with woody nuances, which turn into fuller notes of chocolate as the beer becomes warmer. The heat of its 8.5% alcohol content immediately hits the palate, with a touch of sour cherries in brandy. This is quickly replaced by the taste of roasted cereals, which gently fill the mouth with notes of chocolate, cocoa beans and coffee. A rather sweet beer with a strong body, complex but very enjoyable.

**RECOMMENDED WITH** = Flavoursome meat dishes, such as stews, structured dishes, thick soups with pulses and vegetables, blue cheese, chocolate desserts or dry cakes.

**CHEESE PAIRING** = Gorgonzola (Piemonte), Ossolano (Piemonte), Bra (Piemonte).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

**INGREDIENTS** =

Water  
Barley Malt  
Hops  
Sugar  
Yeast

Silver Medal – Dark Belgian Style – Unionbirrai 2011

Gold Medal – Dark Belgian Style – Unionbirrai 2013

LEON 1.5lt Magnum 8.5% Alc

# BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = BELGIAN STRONG DARK ALE



PRE-ORDER

**ELIXIR** = A bright amber beer with a thick and full bodied head. Its scent contains notes of cereals and sweet biscuits, accompanied by light nuances of citrus fruits in the background which, as the beer becomes warmer, turn into nuts and white chocolate. A continuous evolution to the very last sip. Its taste has a striking sweetness accompanied, again, by notes of nuts and biscuits, as well as ripe fruit, vanilla and citrus fruits, which round up its complexity.

**RECOMMENDED WITH** = Game, lamb, blue cheese, goat, sheep and extreme cheeses. Dry cakes or fruit in syrup.

**CHEESE PAIRING** = Pecorino del Monte Poro (Calabria), Bitto (Lombardia), Toma Piemontese (Piemonte), Caciocavallo Podolico (Puglia), Fiore Sardo (Sardegna), Asiago Pressato e D'Allevo (Veneto).

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

**INGREDIENTS** =

Water  
Barley Malt  
Hops  
Sugar  
Yeast

5 Stars – Slow Food Editore – Guida Alle Birre D'Italia 2009

5 Stars – Slow Food Editore – Guida Alle Birre D'Italia 2010

ELIXIR 1.5lt Magnum 10.0% Alc