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 breweries authentic philosophy"*

BREWERY OF THE YEAR 2008 – UNIONBIRRAI

BREWERY OF THE YEAR 2013 - UNIONBIRRAI

Thursday, December 11, 2025

BALADIN
BEER
330ml Bottles

Thursday, December 11, 2025

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.

R**ECOMMENDED 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). Caciofiore 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).Spressa 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, December 11, 2025

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.

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- 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). Caciofiore 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).Spressa 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 = BIERE DE CHAMPAGNE

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

BALADIN
BEER
500ml Bottles

Thursday, December 11, 2025

BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = WOOD AGED

XYAUYU ORO = A flat, clear beer with no head. Technically, a barley wine with an intense ruby colour. 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.
RECOMMENDED WITH = Chocolate – from dark chocolate bars to chocolate lava cakes, or soft chocolate puddings, nougat and dry pastries.
CHEESE PAIRING = Ricotta di Bufala Campana (Campania). Formaggio in Fossa di Sogliano (Emilia Romagna). Storico Ribelle (Lombardia).
SERVING TEMPERATURE = 12 – 14 Degrees C.
INGREDIENTS =
Water
Barley Malt
Hops
Sugar
Yeast

Gold Medal – Barley Wine Category – Unionbirrai 2006
Gold Medal – Barley Wine Category – Unionbirrai 2008
5 Stars – Slow Food Editore – Guida Alle Birre D'Italia 2009
5 Stars – Slow Food Editore – Guida Alle Birre D'Italia 2010
Gold Medal – Barley Wine Category – Unionbirrai 2010
Gold Medal – Barley Wine Category – Unionbirrai 2011
Gold Medal – Barley Wine Category – Unionbirrai 2012

Bronze Medal – Barley Wine Category – Beer Attraction Awards 2024

2016 XYAUYU ORO 500ml Bottle 14.0% Alc

BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = WOOD AGED

XYAUYU BARREL = This vintage is slightly darker and reminds of a classic “monk’s tunic”. The colour is clear and it has no head. The nose is immediately filled with the warmth of fruit preserved in alcohol, accompanied by woody notes, walnut liqueur, ripe fruit and dates. The most distinctive taste is the unmistakable aroma of great aged rums, harmoniously blended with the typically malty notes of this barley wine and the same hints of fruit in alcohol

RECOMMENDED WITH = Dark chocolate (80% min), dry pastries, smooth cigars (such as a Criollo from Honduras or a Cuban petit coronas).

CHEESE PAIRING = Pecorino in fossa (Marche). Toma di Gressoney (Valle D’Aosta).

SERVING TEMPERATURE = 12 – 14 Degrees C.

INGREDIENTS =

Water
Barley Malt
Hops
Sugar
Yeast

Silver Medal – Barley Wine Category – Unionbirrai 2013

Silver Medal – Barley Wine Category – Brussels Beer Challenge 2013

Silver Medal – Barley Wine Category – Beer Attraction Awards 2024

2017 XYAUYU BARREL 500ml Bottle 13.8% Alc

BALADIN

PIOZZO CUNEO ITALY

TYPE OF BEER = WOOD AGED

XYAUYU FUME = Dark ruby red colour, clear, flat and with no head. Its peaty scents and malty notes - typical of whisky - are well balanced on a strong and warm body, which opens to caramel notes in the finish. When you sip it, the caramel and smoky notes coming from the aging barrels blend harmoniously and persist in the final, after a brief appearance of hints of ripe fruit.
RECOMMENDED WITH = Perfect at the end of a meal, with dark chocolate or smooth cigars.
SERVING TEMPERATURE = 12 – 14 Degrees C.
INGREDIENTS =
Water
Barley Malt
Hops
Sugar
Yeast

2016 XYAUYU FUME 500ml Bottle 13.8% Alc

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

XYAUYU 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

XYAUYU KIOKE 500ml Bottle 14.0% Alc

ALL OF THE FOLLOWING BEERS ARE BALADIN

PRE – ORDER PRODUCTS

Thursday, December 11, 2025

BALADIN
BEER
330ml Bottles
Pre - Order

Thursday, December 11, 2025

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 = 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), Caciofiore 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

1st 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

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

NON-ALCOHOLIC

CRAFT BEER

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BREWERY OF THE YEAR 2008 – UNIONBIRRAI

BREWERY OF THE YEAR 2013 - UNIONBIRRAI

Thursday, December 11, 2025

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 16th to 18th, 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.

Thursday, December 11, 2025

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, December 11, 2025

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.

R**ECOMMENDED 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).Spressa 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, December 11, 2025

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.

R**ECOMMENDED 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