

CRAFT BEER  
SINCE 1996

*From the Earth  
to the glass  
...  
modern  
craftsmanship  
for a 100%  
natural beer*

selezione



baladin

[www.baladin.it](http://www.baladin.it)  
[info@baladin.it](mailto:info@baladin.it)



AGRICOLA - PRODUZIONE 100% BIRRA ARTIGIANALE NON PASTEURIZZATA DAL 1996 - BIRIFICIO



LE BIRRE  
**BALADIN**



# BALADIN CELLAR



## LUNE - noble ale (50 c)

This is the beer that Teo has dedicated to great white wines. It is made with spelt by "Mulino Marino" and barley from our fields, and is aged in the barrels kept in "Cantina Baladin" which previously contained some of the most excellent Italian wines. A beer that celebrates the combination between two great products of the earth.

### TECHNICAL NOTES

Alcohol content 11.5%  
Sugar density of the wort 25

Color EBC 14  
Bitterness units IBU 13  
Serving temperature 10/12°C

## TERRE - noble ale (50 c)

This is the beer that Teo has dedicated to great red wines. Made with "Nerone" rice grown by "Cascina Belvedere" in the Vercelli area and barley from our fields, it is aged in the barrels of "Cantina Baladin".

Color EBC 40  
Bitterness units IBU 27  
Serving temperature 12/14°C

### TECHNICAL NOTES

Alcohol content 12.0%  
Sugar density of the wort 27



## ESPRIT DE NÖEL - Noël Chocolat distillate, aged in oak barrels (50 c)

Esprit De Noël Baladin: the "Christmas spirit". An idea that Teo had fun playing with, with the aid of his "accomplices" from the "Villa Rosati" distillery in Neive (CN). A distilled 2009 Noël which has been aged for three long years in oak barrels, until the spirit of our beer has harmoniously blended with the aromas of the barrels. A "gem" for connoisseurs and those who love to drink with taste and elegance.

Hand crafted Noël ale distillate, aged in oak barrels. It has a clear straw yellow color; the taste is smooth with light wooden and chocolate notes.

### TECHNICAL NOTES

Alcohol content 40%



# RESERVE TEO MUISSO



## XYAUÛÜ - "Couch Beer" (50 c)

Xyauyü is the result of Teo's wish to experiment. It is a living, top-fermented beer which - after being exposed to the air of the Langhe area - becomes a new and unique product. When poured, it has no head and no gas; it has a clear, full amber, brownish color with copper reflections. When initially inhaled it is very intense, with aromas of dried and candied fruit and strong and harmonious notes which bring Madeira wines to mind.

### TECHNICAL NOTES

Alcohol content 14.0%  
Sugar density of the wort 34

Color EBC 40  
Bitterness units IBU 10  
Serving temperature 12/14°C

## XYAUÛÜ BARREL - "Couch Beer" (50 c)

Xyauyü Barrel is the result of a "wicked idea" of Teo's and years of research. It is a top-fermented beer which has gone through macro-oxidation and has been aged in oak barrels to give it scents of dates, caramel and a delicate wooden note. When poured, it has no head and no gas; it has a dark color with copper nuances.

Color EBC 40  
Bitterness units IBU 10  
Serving temperature 12/14°C

### TECHNICAL NOTES

Alcohol content 14.0%  
Sugar density of the wort 34



## XYAUÛÜ FUMÉ - "Couch Beer" (50 c)

Xyauyü Fumè is the most complex expression of Teo's approach to the creation of what he calls "couch beers", to be enjoyed and savored slowly. It is a top-fermented beer which has undergone macro-oxidation and has been aged for twelve months in Islay Scottish whisky barrels, which give it a natural peaty flavor. It has a deep dark color with copper nuances; when poured, it has no head and no gas.

### TECHNICAL NOTES

Alcohol content 14.0%  
Sugar density of the wort 34

Color EBC 40  
Bitterness units IBU 10  
Serving temperature 12/14°C



# HOPPY BEERS



## NAZIONALE - Italian ale (75 cI)

The first 100% Italian beer, made only with Italian ingredients. The result is an intentionally simple beer, where the raw materials blend in a unique and harmonious way. A beer which will certainly find its lovers and will lend itself to more or less adventurous combinations with food. What is certain is that it is an important turning point in the Italian production of hand crafted beers.

### TECHNICAL NOTES

Alcohol content 6.5%  
Sugar density of the wort 13.7

Color EBC 5  
Bitterness units IBU 27  
Serving temperature 8/10°C

## SUPER BITTER - amber ale (75 cI)

"Super Bitter" it undoubtedly follows the current trend of bitter beers, but without taking it too far! Super Bitter has sure plenty of hoppy scents - given by the generous use of a particular type of American hops called "Amarillo" - but it remains true to its Baladin identity and strikes a perfect balance with notes of caramel, dried fruit (just a hint) and the bitterness of the hops. Super Bitter, just as its famous "big sister" (if not more), will entice you to spend time with others and socialize.

### TECHNICAL NOTES

Color EBC 35  
Bitterness units IBU 29  
Serving temperature 10/12°C

Alcohol content 8.0%  
Sugar density of the wort 18.0



## OPEN ROLLING STONE - drink'n roll ale (25, 75 cI)

"Open Rolling Stone" is dedicated to musicians and R&R, and to the world-renowned prestigious magazine that has always represented it. A beer whose freshness and the skilful use of different types of pepper blend with the aromas and bitterness of hops in a "musical" crescendo. A true drink'n roll experience which will certainly attract a host of aficionados.

### TECHNICAL NOTES

Alcohol content 7.5%  
Sugar density of the wort 16.8

Color EBC 12  
Bitterness units IBU 36  
Serving temperature 10/12°C

# SEASONAL BEERS



## MIELIKA - Honey ale (75 cI)

Its name comes from heather "miele" (honey), it has an old gold color and a tall and fragrant head. When smelling it, the nose is flooded with complex aromas with clear honey notes, as well as a slight scent of bitter orange. The taste is extremely smooth and mellow, it fills the mouth relaxing the senses with great balance, and finishes with an unexpected aromatic bitterness. Suitable to the combination with Parmesan cheese, and flavorful meat dishes.

### TECHNICAL NOTES

Alcohol content 9.0%  
Sugar density of the wort 19.0

Color EBC 14  
Bitterness units IBU 16.5  
Serving temperature 10/12°C

## MAMA KRIEK - kriek (75 cI)

Perfect as an aperitif, it carries a deep connection to the earth, as a symbol of birth and the origin of everything - shown here by the presence on the label of Leo's mother. "Mamma Maria" has been a key presence since the birth of this beer, when she patiently cleaned sour griotta cherries for the first production batches.

### TECHNICAL NOTES

Color EBC 32  
Bitterness units IBU 8.3  
Serving temperature 10/12°C

Alcohol content 5.8%  
Sugar density of the wort 14.5



## ZUCCA - Pumpkin ale (75 cI)

A beer dedicated to Piozzo, where the "Pumpkin festival" is celebrated. This is the inspiration for this interpretation of what the Anglo Saxons call "pumpkin-ale". The balance between the flavorsome taste of pumpkin and the unmistakable aroma of cinnamon make Zucca the perfect beer to drink with desserts, as well as "tortelli" (a kind of ravioli... with a pumpkin filling, of course), gnocchi, pasta dishes with light sauces or sweet cheeses.

### TECHNICAL NOTES

Alcohol content 7.0%  
Sugar density of the wort 17.0

Color EBC 25  
Bitterness units IBU 17  
Serving temperature 10/12°C

# SPICED BEERS



**ISAAC** - *bière blanche* (25, 75, 150 and 300 cI)

The creamy head, the cloudy, apricot color and the scent of yeast and citrus, which blend into spicy harmonies of coriander and peeled oranges, call you from the glass. Isaac is ideal as an aperitif, is perfect with fresh dishes and light vegetable appetizers, and goes well with fish too. Refreshing to the palate, it has a light body and is very easy to drink.

## TECHNICAL NOTES

Alcohol content 5.0%

Sugar density of the wort 12.7

Color EBC 6

Bitterness units IBU 8.5

Serving temperature 10/12°C

**WAYAN** - *bière saison* (75, 150 and 300 cI)

Made with a combination of cereals - barley, spelt, and wheat - Wayan evokes memories of the countryside and sunny citrus plantations, whose aromas go perfectly together with its scents of orange blossom, pear and bergamot. Fizzy and extremely thirst-quenching, it has a deep golden color and is slightly cloudy, at times even opalescent. Its elegance gives a unique touch to shellfish and fish dishes, as well as white meat or fresh cheeses.

## TECHNICAL NOTES

Color EBC 8

Bitterness units IBU 8,3

Serving temperature 10/12°C

Alcohol content 5.8%

Sugar density of the wort 14.5



**NORA** - *egyptian ale* (75, 150 and 300 cI)

Nora tells of ancient history, nomadic people and pyramids, spices and Kamut®, which means "the soul of the earth" in ancient Egyptian. Its warm, orange-amber color is complemented by a tall head which releases notes of Eastern aromas, ginger and citrus fruit. Its scents and sweetly balanced taste are ideal to accompany spicy ethnic dishes, cured meats and cheeses, artichokes and asparagus.

## TECHNICAL NOTES

Alcohol content 6.8%

Sugar density of the wort 16.8

Color EBC 16

Bitterness units IBU 13

Serving temperature 10/12°C

# PURE MALT BEERS



**SUPER** - *amber ale* (25, 75, 150 and 300 cI)

Super takes inspiration from Abbey beers and interprets them with its own style. It has a gleaming amber color and smells of tropical fruit, banana and marzipan. Super is harmony turned into beer and leaves an aftertaste of dried fruit and almonds. Easy to drink and well balanced. Recommended with braised meat and excellent with mature cheeses.

## TECHNICAL NOTES

Alcohol content 8.0%

Sugar density of the wort 18.2

Color EBC 35

Bitterness units IBU 17

Serving temperature 10/12°C

**LEÖN** - *dark ale* (75, 150 and 300 cI)

Dark, with a good head, León mesmerizes with its explosion of scents and aromas which evoke a festive atmosphere, full of cuddles and lazy times. Originally created as a Christmas ale, its chocolate notes mixed with the aromas of dried fruit, licorice and toffee are unforgettable. Combined with food, it expresses its best features with chocolate - in all its forms - as well as with flavorful meat dishes and blue cheeses.

## TECHNICAL NOTES

Color EBC 120

Bitterness units IBU 30

Serving temperature 12/14°C

Alcohol content 9.0%

Sugar density of the wort 19.0



**ELIXIR** - *demi-sec ale* (75, 150 and 300 cI)

Fizzy and with a strong body, Elixir is a beer with a unique personality. It is made with yeasts derived from those used for "Islay Whiskies", it has a beautiful amber color and a thick head. Dry and slightly winy, it is characterized by sensual notes of fruit and caramel. It does not hide its origins and boasts them in the clean heat of the alcohol, which is at times reminiscent of peated spirits. Womanly and erotic, it is worth trying it with game, lamb or extreme cheeses.

## TECHNICAL NOTES

Alcohol content 10.0%

Sugar density of the wort 20.0

Color EBC 39

Bitterness units IBU 11

Serving temperature 8/10°C