

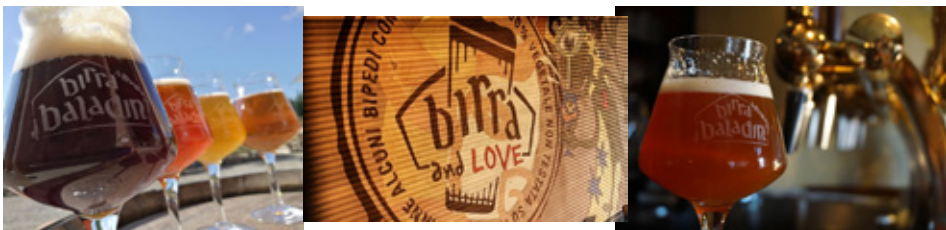
Birreria Le Baladin

Piazza V Luglio 15, 12060 Piozzo (CN), ITALY

Brewery Description:

Our search for the world's most unique beers has brought us to Piozzo, right outside of Torino, Italy. In this village of 1,000 inhabitants, directly across from the town hall, lies Le Baladin, an extremely unusual brewpub and microbrewery. "Baladin" is a French term referring to a "traveling minstrel." The owner, Teo Musso, thought that this would be a fitting name for his brewery as the townspeople are known for moving around, especially between Italy and France. Upon visiting the brewery and meeting Teo, one finds that he is a very entertaining minstrel and has, thus, chosen the perfect name for his place.

Teo studied at some of the best small breweries throughout Europe in order to learn his craft. He has worked most closely with another eccentric B. United International supplier, Jean-Louis Dits of Brasserie a Vapeur. Like Jean-Louis, Teo loves experimentation and never works by the books.



Al-Iksir

■ Beer Collection
■ Vintage Collection

Unfiltered, Unpasteurized, Bottle Conditioned

The Al-iksir is characterized in Italy as a "demi-sec" beer. To write this beer off as a standard Belgian Strong Ale would be a mistake. It's depth, complexity, and uniqueness stems from the masterful hand of brewer Teo Musso and his use of whiskey yeasts, from the island of Islay, for the primary fermentation. These yeasts conduct a rigorous fermentation leading a striking dryness and lively effervescence to the final beer.



The beer pours with a thick head. The complex nose showcases almond and tropical fruit sentiments. As the intense scrubbing bubble hits the tongue malty flavors and aromas of baking spices spread through the mouth. It's finish is dry and very warming from the high alcohol.

Al-iksir is 10% alcohol by volume and is only produced during the summer and winter solstices and the spring and autumn equinoxes. It is a very versatile beer; it's signature dryness, high alcohol content, and lively carbonation pair it well with many dishes including meat stews, game dishes, duck, among others-

-though it is also delicious served on its own, in a large glass to explore the unique flavors and aromas. This beer should be served ice-cold (34°-38° F) to TAME ITS YEAST EFFERVESCENCE! .

Product Details

Style:	Demi-sec ale brewed with Whisky yeast
Alc./Vol.:	10 %

Tasting Notes

Appearance:	The beer pours with a thick head
Aroma:	The complex nose showcases almond and tropical fruit sentiments.
Flavor:	As the intense scrubbing bubble hits the tongue malty flavors and aromas of baking spices spread through the mouth. It's finish is dry and very warming from the high alcohol.

- Available Formats:
- 6 * 25.4 oz bottles



Super Baladin "Floreal"

■ Beer Collection

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.

2011 - The new year begins with a provocation from Baladin. Faced with the pervasive idea that "the more bitter, the better", Teo decides to disguise his most representative beer - Super Baladin - as something that seemingly followed that trend. How? By adding American hops using the dry hopping technique.

However, he manages to balance them with the natural sweetness and the malty notes of the original beer. This is the origin of Super Bitter - whose name is more bitter than the actual beer. In fact, in the United States it is curiously sold as Super Floreal, to highlight its overwhelmingly flowery nature, rather than the bitterness.

Product Details

Style:	Tripel
Alc./Vol.:	8 %

Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

Birreria Le Baladin (continued)

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Suggested Food Pairings:

- Red grilled meat
- stews & roasts
- mature cheese
- dry pastries

Available Formats:

- 24 * 11.2 oz bottles
- 6 * 25.4 oz bottles
- 20L & 30L Kegs

Nora

- Beer Collection
- Keg Collection

“Some orangey sweetness bursts out through the center and then the beer dries into a long winy finish. It’s facinating and elegant, and would make a fine match for duck a l’orange or pork served with fruit sauce. Nora has the classic strength of a saison at 6.8 percent.”

~ Garrett Oliver, The Brewmaster’s Table, pg. 198

Teo’s wife, Nora, is the inspiration fo this special beer, just released last year. Although she hails from the town of Lille, France, she also has Algerian heritage in her blood. So this special brew has been concocted from an ancient Egyptian recipe. Unmalted kamut which was used in ancient Egyptian beers is employed. Hops, which would not have been used in Egypt, are employed in a tiny qunatity,



solely for their preservative power. Rather, gniger, myrrh, and orange peel are used to represent the balancing spices of ancient times. The myrrh provides the bittering that allows Teo to mostly forgo the use of hops.

Comments from Lorenzo Dabove, Italy’s very own beer expert. He is the director of Unionbirrai in Italy, is a teacher of the Slow Food organization’s Master of Food course, and has been featured in All About Beer with Charlie Papazian:

“The nose is very complex with a warm lovely bouquet of rose and violet. Fruity aromas of bitter orange, mango, and lytchees marry beautifully with the floral aromas. The beer is well balanced in the mouth with an interesting sensual spiced aftertaste and unexpected balsamic notes. Nora requires concentration in order for one to appreciate all of the flavours. However, it would also be perfect in a high-rate dinner with exotic and oriental food. This beer is like its brewer: eccentric and creative.”

Product Details

Style:	Egyptian Recipe
Alc./Vol.:	6.8 %
EBC:	25
Plato:	1066

Suggested Food Pairings:

- Ethnic and Spiced dishes
- Cold Cuts
- Medium Aged Cheeses
- Artichokes & Asparagus

Available Formats:

- 6 * 25.4 oz bottles
- 24 * 11.2 oz bottles
- 20L & 30L Kegs

Wayan

- Beer Collection

“Today there are more than ninety small craft breweries in Italy, some of them producing excellent beers. My favorite is the brew pub Birra Baladin, run by Teo Musso, a talented brewer in the tiny Piemontese hilltop town of Piozzo, a quick drive from the famous wine villages of Barolo and La Morra. He spent some time at Brasserie a Vapeur in Belgium, and its influence shows clearly. Musso’s well balanced beers are largely brewed in Belgian styles, and he certainly has a Belgian sense



of creativity, using herbs, spices, and unusual grains with abandon.”

~ Garrett Oliver, The Brewmaster’s Table, p. 196

Le Baladin Wayan is made of 17 different ingredients {barley, wheat, spelt, oats, rye, different types of hops & many different spices besides coriander. Teo calls it a “Saison” but it is certainly his personal definition of a saison. Aroma & palate are rather complex, ie it takes some time to find your way through it, so to speak. The different hops are barely noticeable. The balance & bitterness is by a high degree provided by those many spices some of which are very very unusual in brewing {Teo does not disclose them} . This quite unusual combination of spices & herbs greatly impacts the finish which again is very different from “regular saison-style ales”.

Product Details

Style:	Saison Style Ale
Alc./Vol.:	5.8 %
EBC:	25
Plato:	1066

Legend

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits

Birreria Le Baladin (continued)

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Tasting Notes

Flavor:	Aroma & palate are rather complex, ie it takes some time to find your way through it, so to speak. The different hops are barely noticeable. The balance & bitterness is by a high degree provided by those many spices.
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Suggested Food Pairings:

- Crustaceans
- Oysters
- Fish
- White Meats
- Fresh Cheeses

Available Formats:

- 24 * 11.2 oz bottles
- 6 * 25.4 oz bottles

Nöel

■ Beer Collection (Seasonal)

Le Baladin Noel is brewed in the tradition of an ancient winter warmer. A strong complex beer that will keep you warm during the cold months of winter and accompany any festivities.

Le Baladin Noel's is an ale with an incredible complexity of aromas: flowery of rose, hint of dried fruits, caramel tasting, banana, cherry, plum, toffee, cocoa, licorice and peppery notes. Excellent with black chocolate, a glass of Nöel is perfect for a special night.



Product Details

Style:	Winter Seasonal
Alc./Vol.:	9.0 %

Product Details

Org. Gr.:	1091
Plato:	19

Tasting Notes

Appearance:	Dark, with a good head
Aroma:	Flowery of rose, hint of dried fruits, caramel tasting, banana, cherry, plum, toffee, cocoa, licorice and peppery notes.

Suggested Food Pairings:

- Chocolate
- Rich Meats
- Blue Cheese

Available Formats:

- 6 * 25.4 oz bottles



Le Baladin Xyauyù

■ Beer Collection
■ Vintage Collection

Everything started in 2004 from one of Teos' visions: turning one of the typical flaws of beers - oxidation - into a strength. Long years of experimentations and tests culminating in the creation of a unique barley wine: Xyauyù. A peculiar name, that is difficult to forget, and comes from the innocent imagination of Wayan - Teo's second child, who was three at the time - and the name of her imaginary daughter: Xyauyù.

Since its creation, Xyauyù has won everyone over. Its success has been acknowledged by several awards and victories. So it's no surprise that master Teo has decided to grow the family of these barley wines with new, unprecedented

versions. Xyauyù soon became tree: Oro, Argento and Rame. Only the Oro version has survived, along with several special editions: Barrel, aged in rum barrels; Fumè, aged in scottish whisky barrels; Kentucky, with the infusion of strong Italian cigar and Kioke, aged in traditional Japanese barrels used to ferment soy sauce.

Product Details

Style:	Vintage Barley Wine
Alc./Vol.:	13.0 %
Malts:	Pilsner malt, caramalt
Hops:	Hallertau Hensbrucker, Spalt Select and East Kent Golding

Suggested Food Pairings:

- After Dinner Beer

Available Formats:

- 6 * 16.9 oz bottles



Xyauyù Barrel

■ Beer Collection
■ Vintage Collection

The idea of aging Xyauyù in rum bottles first came about in 2012. Teo contacts his friend Luca Gargano from Velier who, in 2004, on one of his research trips, came across a distillery in Trinidad: the legendary Caroni, which had been shut down the previous year but still had a valuable stock of hundreds of barrels. He decides to buy them and bring their precious contents to Europe. The story of this beer begins with the empty Caroni barrels, and the aromas of this wonderful distillate. In 2010 Teo develops a special Xyauyù Barrel Caroni label, and sells it exclusively to Velier to thank them for the valuable cooperation.

Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

Birreria Le Baladin (continued)

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Product Details

Style:	Vintage Barley Wine
Alc./Vol.:	14.0 %

Tasting Notes

Appearance	a deep ruby, clear color and has no head
Aroma	scents are reminiscent of vanilla and caramel, and are accompanied by smooth notes of wood, raisins and almonds
Flavor	While sipping it, the tastes of caramel, vanilla and fruit in syrup emerge. They blend harmoniously with the typical warmth of this barley wine with surprising notes of the best rums, in whose disused barrels Xyauyù Barrel is aged.

Available Formats:

- 2 * 16.9 oz bottles

Xyauyù Fumè

- Beer Collection
- Vintage Collection

In 2012, the Xyauyù aging experience reaches a new level with the arrival of Scottish barrels used to age great Scottish whiskies. Their distinctive peculiarity is the presence of peaty notes.

The name for this beer is not new. Xyauyù Fumè was originally produced with Lapsang



Souchong, a Chinese tea which also has smoky aromas. Apparently, Teo does have his favorite whisky, but if you want to know which one it is, you'll have to come to Piozzo and ask him.

Product Details

Style:	Vintage Barley Wine
Alc./Vol.:	14.0 %

Tasting Notes

Appearance	Dark ruby red color, clear, flat and with no head.
Aroma	Its peaty scents and malty notes - typical of whisky
Flavor	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.

Available Formats:

- 2 * 16.9 oz bottles

Xyayù Kioke

- Beer Collection
- Vintage Collection

At the end of Expo 2015, Teo receives as a gift the barrel exhibited at the Japanese pavilion. It was there to represent the tradition of the craftsmen who build the barrels for the fermentation of soy sauce. So he comes up with the idea of aging a Xyauyù in this precious barrel called Kioke. The Kioke barrel is open on top



and is produced by Yasuo Yamamoto (Yamaroku Shoyu) on the island of Shodo.

The result is a beer that originates from the combination of two great craft traditions related to the art of fermentation. Xyauyù, once fermented and aged for 18 months, is open-air aged in a new Kioke barrel, i.e. which has never been used for the fermentation of soy. The barrel gives delicate resinous notes and a slightly acidic touch, for a unique aromatic profile.

The manufacturing of Kioke barrels is disappearing in Japan, replaced by stainless steel fermentation vessels. To preserve the tradition, Yasuo Yamamoto, the last generation in a family of soy sauce producers, has decided to make them in his workshop, with the intention of being an inspiration for his colleagues and other coopers. This beer is a way to share this effort and play one of the key roles of craft products: telling stories through emotions and sharing.

Product Details

Style:	Vintage Barley Wine
Alc./Vol.:	14.0 %

Tasting Notes

Appearance	deep ruby, clear color and has no head
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Legend

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits

Birreria Le Baladin (continued)

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Tasting Notes

Aroma	scents include subtle notes of cypress berries, dates and caramel, with a faint hint of incense
Flavor	When sipped, the woody and fresh notes of cypress combine wonderfully with delicate resinous touches and a hint of umami.
Finish	The finish is vaguely herbaeous, bitter and acidic.

Available Formats:

- 2 * 16.9 oz bottles

Isaac

Beer Collection

A glass draws you in with the creamy head, the hazy and light apricot hue and a scent of yeast and citrus fruits that fade into spiced harmonies of coriander and orange peel. ISAAC is perfect for an aperitif or with fresh foods and summer dishes. Fresh to the palate with a light body, smooth and drinkable.



Product Details

Style	Witbier
Alc./Vol.	5.0%

Tasting Notes

Appearance	A glass draws you in with the creamy head, the hazy and light apricot hue
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Aroma	Plain nose of intense peach, grape, mellow and white flowers.
Flavor	Fresh to the palate with a light body, smooth and drinkable.

Suggested Food Pairings:

- Aperitif
- Light vegetarian hors d'oeuvre
- Fish
- aubergine and parmesan flan with tomato sorbet

Available Formats:

- 24 * 11.2oz bottles
- 6 * 25.4 oz bottles
- 20L & 30L Kegs

Leön

Beer Collection

Dark, with a good head, Leön 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.



Product Details

Style	Italian Specialty brew
Alc./Vol.	5.0%

Tasting Notes

Appearance	Dark, with a good head
Aroma	chocolate notes mixed with the aromas of dried fruit, licorice and toffee

Available Formats:

- 24 * 11.2 oz bottles

Birra Nazionale

Beer Collection

Nazionale is the result of a search that started a few years ago at Birreria Le Baladin to create an artisanal beer made with 100% Italian ingredients. This quest led the brewery to collaborating with grain farmers throughout the country and helping to establish some of the first hop farms in the Mediterranean country. Thanks to the cooperation with the Agricultural Institute of



Cussanio, and "Tecnogranda" in Cuneo, Baladin Nazionale is the FIRST 100% ITALIAN BEER obtained solely from Italian raw materials.

The barley is grown and malted in Basilicata, in southern Italy. The hops used, Cascade and Magnum, are 80% produced in an experimental field in the town of Cussanio, in Piedmont and the remaining 20% are from Emilia-Romagna.

While the spices used in the recipe, Bergamot peel and Coriander hail from the southern Italian region of Calabria.

Nazionale is a delicate and accessible beer where the ingredients meet in a harmonious and original way, giving life to what, for us, is the first true

"100% Italian ALE" in name, intent and fact!

Nazionale is excellent as an aperitif and goes well with nearly any dish.

Product Details

Style	w/100% Italian ingredients
Alc./Vol.	5.0%

Tasting Notes

Appearance	Dark, with a good head
Aroma	chocolate notes mixed with the aromas of dried fruit, licorice and toffee

Available Formats:

- 24 * 11.2 oz. Bottle(s)
- 24 * 11.2 oz. Can(s)
- 20L & 30L Keg



Legend

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits

Birreria Le Baladin (continued)

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Nöel Chocolat

■ Beer Collection
■ Vintage Collection

A dark brown beer, reminiscent of a monk's tunic, it has a thick and persistent head. Scents of chocolate blend with gentle roasted and nutty notes released by the cereals used in the recipe.

The skillful use of Criollo cocoa by Domori, in its rare, refined and aromatic Chuao variety, characterizes Nöel Chocolat from the very first sip, and bring out pleasant and warm chocolate notes. These are perfectly counterbalanced by hints of roasted cereals, which evoke the taste of nuts. The bitter note of hops leaves a balanced bitter-sweet aftertaste, which satisfies the palate at every sip.

We thank chocolate master Gianluca Franzoni for roasting the beans of this valuable and ancient cocoa, making our Christmas beer truly unique.

Product Details

Style	Winter Seasonal
Alc./Vol.	8.5%

Tasting Notes

Appearance	A dark brown beer, reminiscent of a monk's tunic, it has a thick and persistent head.
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Aroma	Scents of chocolate blend with gentle roasted and nutty notes released by the cereals used in the recipe.
Flavor	Chuao variety, characterizes Nöel Chocolat from the very first sip, and bring out pleasant and warm chocolate notes. These are perfectly counterbalanced by hints of roasted cereals, which evoke the taste of nuts.
Finish	The bitter note of hops leaves a balanced bitter-sweet aftertaste, which satisfies the palate at every sip.

Suggested Food Pairings:

- spicy dishes
- perfect with Christmas desserts, such as classic panettone, or made with cinnamon and orange.

Available Formats:

- 6 * 25.4 oz bottle

L'IPPA

■ Beer Collection
■ Vintage Collection

Teo Musso interprets the India Pale Ale style with 100% Italian ingredients. And he does it his own way, with a personal touch that strays away from his usual reference styles. IPPA is part of the From the Earth to Beer project, created to promote Italian agricultural products.

The four hops (Cascade, Chinook, Comet e Magnum) that define the bouquet of this beer have all been planted and grown in Italy. The particular soil composition gives them peculiar

aromatic nuances, which make for a beer with unique scents and tastes. Baladin had never made an IPA before.

It's doing it now, with a beer that does not try to be extreme and speaks Italian.

Product Details

Style	Italian IPA
Alc./Vol.	5.5%

Tasting Notes

Appearance	bright amber color and a white head
Aroma	Distinct citrusy notes of tangerine are complemented by notes of melon and mango.
Flavor	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.
Finish	surprisingly easy to drink and leaves your mouth clean and satisfied, thanks to its balanced bitterness and the harmonious use of hops.

Suggested Food Pairings:

- Try it with grilled meat
- burgers and delicious street food in general

Available Formats:

- 24 * 11.2 oz bottles



Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

