

TASTE OF ITALY

Baladin Birra Nazionale

Birrificio Le Baladin, Piozzo, Italy

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.

Salute!

Alcohol content: 6.5% by volume

Original Gravity: 13.7

Color EBC: 5

Bitterness units: IBU 27

Serving temperature: 8/10°C

Formats:

12*11.2 oz (330 ml) bottles

Bottle EAN code: 8032942299336

Box 330 ml (12 bottles): 8032942299305

20Liter & 30Liter kegs from our temperature controlled tank container

ALL ITALIAN Ingredients



Piozzo and Melfi barley fields



For NAZIONALE USA Baladin uses 2 types of hops: Cascade and Magnum, are 80% produced by us in Piedmont and the remaining 20% arrives from our farms in EMILIA-ROMAGNA.



Italian Coriander and Bergamot Peel from Calabria

