

Aceto Balsamico Giuseppe Giusti Modena

GIUSEPPE GIUSTI BIANCO DI MODENA WHITE VINEGAR DRESSING



Ref: GIU-1015

Volume: 250 ml - Champagnotta glass bottle

Ingredients: White wine vinegar, concentrated grape must

Ageing: Aged in ash barrels from the 1900's.

Taste: create this bodied condiment, with rich notes of ripe, yellow fruits and dried citrus

Serving suggestions: As an addition to seafood and vegetarian dishes, Fusion cuisine, such as salads with citric fruits.

Bianco di Modena is a versatile seasoning. Fresh and balanced, it is ideal for any recipe, thanks to the low acidity, sweet notes of ripe fruit, dried yellow fruits and citrus.