

*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.