

Aceto Balsamico Giuseppe Giusti Modena

WHITE SALT OF SICILY WITH BALSAMIC VINEGAR OF MODENA



Ref: GIU-G30

Volume: 153 g - glass jar

Ingredients: Coarse rock salt from Sicily, Balsamic Vinegar of Modena

Sapidity of Balsamic Vinegar

Natural sea salt 100% pure, produced in the historic and famous Sicilian salterns, with the addition of precious Balsamic Vinegar of Modena. The result is a salt of excellent quality, with an enveloping complexity thanks to the union with a high quality Balsamic Vinegar, aged in old barrels of the family, dating back to 800 and 900. Ideal for flavoring any kind of food. In particular, it is recommended for pasta, risotto, meat, fish and salads.