

Duchessa Carlotta

BALSAMIC VINEGAR OF MODENA IGP 250 ML



Ref: DUC-835

Size: 250 ml glass bottle

This is a IGP Balsamic Vinegar of Modenais made without adding any additional sugar. With a good density and persistence of perfumes, it adds color and enriches a wide variety of daily dishes. For whom want a good bouquet of aromas and balanced with a mild pleasant balsamic acidity.

Ingredients: Must of cooked grapes, aged wine vinegar.

Ageing: In a old oak barrels with the addition of aged balsamic vinegar

Serving suggestions: Raw vegetables dressed with an oil and vinegar dressing, ratatouille, and creative salads. Sauces for light roasts and game, red meat stews and casseroles.