Aceto Balsamico Giuseppe Giusti Modena

GIUSTI 1 SILVER MEDAL AGED 6 YEARS - CUBICA



Ref: GIU-140

Volume: 250 mL in Cubica

Ingredients: Must of cooked grapes, aged wine vinegar

Aspect: Dark brown color, limpid and brilliant, homogeneous.

Aroma: Rich and persistent perfume, sweet, spicy and fruity.

Taste: Equilibrated between sweet and sour, with balsamic aromas and wood aromas.

Ageing: In French oak barrels from the 1900s with the addition of aged balsamic vinegar extracted from centuries old casks

Method and temperature of preservation: Keep the bottle in a dry and dark place not under the direct light. Keep at temperature between +4 /+30° C. Try to avoid the sudden changes of temperature.

Serving suggestions: Raw vegetables dipped into an oil and vinegar mix, ratatouille, creative salads. Sauces for light roasts and game. Red meat stews and casseroles.

The “1 Medal” is a balsamic of great taste and persistence of perfumes. The warm and fruity notes of the cooked must are well blended with a well rounded balsamic intensity.

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