Aceto Balsamico Giuseppe Giusti Modena

GIUSTI 3 GOLD MEDALS - AGED 12 YEARS - CUBICA



Ref: GIU-340

Volume: 250 mL in Cubica

Ingredients: Must of cooked, sundried grapes, aged wine vinegar

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

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

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

Ageing: 12 years in barrels with the addition of aged balsamic vinegar extracted from a series of 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: Fresh pasta such as ravioli, selected cuts of beef, soft cheese, fresh fruit and dessert, for meditation

Dedicated to the ancestor who created the recipe, born from sweet, dried grapes. Aromas and flavors of plum jam and red fruits intertwine with a hint of honey and vanilla, for a great density and sweetness which makes it so loved.

First Prize in 2009 in the tastings organized by “Der Feinschmecker”, the most qualified “food and wine” magazine in Germany. “Riccardo Giusti 3 medals” won against 79 Balsamic Vinegars of Modena.

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