Aceto Balsamico Giuseppe Giusti Modena

GIUSTI 5 GOLD MEDALS AGED 20 YEARS



Ref: GIU-540

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

Ageing: 20 years in series of antique small casks dating back to 1600-1700's. Extracted in limited quantity once a year.

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: Creamy risottos, carpaccio and tartare of raw fish, soft or mature cheeses, vanilla or cream flavoured ice cream.

The ultimate pride and expression of the art of Giusti vinegars. Of great body and concentration, with a bouquet of aromas of extraordinary complexity. Notes of plum, black berries and a sweet spiciness, infused by the fragrance of ancient woods.

"Crystal Award" 2008 at the Superior Taste Awards conferred by a panel of 43 "3 Michelin star" chefs, for having achieved

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