Aceto Balsamico Giuseppe Giusti Modena

GIUSTI 2 GOLD MEDALS - AGED 8 YEARS



Ref: GIU-210

Volume: 250 mL in Champagnotta

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: 8 years in oak barrels 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: Fish and white meat main meals. Seafood stews and sweet and sour sauces for choice cuts of meat. Cheeses and meat cold cuts.

A “Classic” for the Giusti family. Good thickness, with delicate hints of sweet and ripe fruit joint with hints of licorice and black pepper. A simple taste confirms a delicious balance of flavors and an extreme versatility.

Quoted in the book “101 Things to Buy Before You Die” along side other noted brands such as Champagne Krug and Crystal,

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