

Aceto Balsamico Giuseppe Giusti Modena

GIUSEPPE GIUSTI ORGANIC BALSAMIC VINEGAR



Ref: GIU-244 (602)

Volume: 250 ml - Cubica glass bottle

Ingredients: Must of cooked grapes, aged wine vinegar all from Certified Organic production

Acidity: 6%

Ageing: In a series of small antique casks dating back to 1600-1700's. Extracted in limited quantities.

Serving suggestions: As an addition to creamy risottos, carpaccio and fish tartare, soft or mature cheeses, vanilla or cream flavored ice creams.

Balsamic Vinegar is one of the best expressions of the balance between the wisdom of generations and the consistency of nature and its rhythms. From this long experience, an organic vinegar of great body and authenticity was born, where an acute care and respect for the vineyards is at the highest of levels. The delicious balance of sweet and sour flavors is thanks to the long ageing in the barrels of the historical family acetaia.