

*Aceto Balsamico Giuseppe Giusti Modena*

## GIUSTI 4 GOLD MEDALS AGED 15 YEARS - CUBICA



Ref: GIU-440

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: 15 years in series of antique small casks dating back to 1800's. Extracted once a year in a limited quantity.

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: Pasta with meat sauces, mature cheeses and savory fondues. Polenta and mushrooms. Grilled meats.

This special quality of Balsamic Vinegar of Modena is a limited production created to celebrate the four centuries of Giusti's activities. Fourth Centenary, obtained from the most precious grapes, is aged for many years in precious barrels dating back to the 1800's, drawing aromas and flavors left centuries before.

Deeply aromatic, with scents of ripe fruits, notes of tobacco, roasted coffee and hints of wood, by the long ageing. The taste is