Oil & Vinegar

TRADITIONAL BALSAMIC VINEGAR OF MODENA 25 YEARS AGED - CONSORZIO



Ref: VINELL2

Volume: 100 mL

Ingredients: Must of cooked grapes

Aspect: Rich, dark glossy color, its characteristic density is found in its correct, smooth flowing syrupiness

Aroma: Characteristic and complex, penetrating bouquet with an agreable and balanced acidity

Taste: Delicate balance of sweet and sour, full-flavoured with velvet undertones

Ageing: In a series of small barrels of different kinds of wood, with no addition of aromatic substances

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: It can be served “by the spoonful” as a novel aperitif or can be used more traditionally on “flakes” of Parmigiano-Reggiano cheese; on a risotto or the well known “scaloppini”; on a fresh salad, or surprise even the most knowing palate with strawberries or ice-cream – truly delicious!

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