

# PGI BALSAMIC VINEGAR OF MODENA - Silver AGED FOR 3 YEARS

Just like the distillery's grappa, Andrea Da Ponte PGI Balsamic Vinegar of Modena is a superior product that is based on the finest traditions, made with grapes and aged in wooden barrels.

The rich, bright brown colour is complemented by a balanced aroma that is pleasantly punctuated by woody notes. There are delicious fruity sensations in the velvety, leisurely sweet and sour flavour.

Aged for three years, it has a mellow fragrance and a harmoniously balanced flavour thanks in part to three separate decanting processes that are entirely carried out by hand with consummate expertise.

## DESCRIPTION

**Ingredients:** cooked must of Trebbiano and Lambrusco grapes from Modena, wine vinegar

**Ageing:** 3 years in barrels

**Decanted:** three times

**Acidity:** min. 6%

## DECANTING

In the warmer months of the year, the temperature makes the vinegar evaporate and increases the sugar concentration while also reducing the amount of vinegar in the barrels. Each barrel is topped up to its previous level by taking vinegar from the next barrel. The level of the last barrel is topped up with cooked grape must from the latest harvest.

## SERVING SUGGESTIONS

It is ideal with salads, boiled and grilled vegetables, sauces and vinaigrettes, as well as with meat and fish dishes.



## PACKAGING

Individual 250 ml bottles with silver foil.



**ANDREA DA PONTE**  
DISTILLATORI PER VOCAZIONE DAL  
1892  
CONEGLIANO VENETO

EAN 250 ml BOTTLE



EAN 6-BOTTLE CASE



QR Code web

