

PGI BALSAMIC VINEGAR OF MODENA - Gold AGED FOR 6 YEARS

Andrea Da Ponte PGI Balsamic Vinegar of Modena is a real delight for lovers of culinary creations and the finest Italian traditions. Masterfully made, it has a rich colour to go with fruity notes, woody scents and pleasant sweet and sour aromas.

It is aged for six years in wooden barrels and decanted no fewer than six times, leading to transformations among micro-organisms that produce the pleasantly leisurely fruity, sweet and sour sensations typically associated with cooked grape must.

It is great for use when cooking and makes an exquisite, original gift, especially for lovers of the sublime flavours that can only stem from experience and love for a local area.

DESCRIPTION

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

Ageing: 6 years in barrels

Decanted: six times

Acidity: min. 6%

DECANTING

High temperatures in the summer months causes evaporation, so the amount in each barrel is topped up to its previous level by taking the necessary amount of vinegar from the next barrel. The last barrel is topped up to the ideal level by pouring in cooked must made with grapes from the latest harvest.

SERVING SUGGESTIONS

It is ready for use on countless items, including salad, cooked vegetables, meat, fish, deli meats, potatoes, omelettes, risotto, pizza, cheese, fruit salad, strawberries, ice cream and cheesecake.



PACKAGING

Individual 250 ml bottles with golden foil.



ANDREA DA PONTE
DISTILLATORI PER VOCAZIONE DAL
1892
CONEGLIANO VENETO

EAN 250 ml BOTTLE



EAN 6-BOTTLE CASE



QR Code web

