

PGI BALSAMIC VINEGAR OF MODENA - Bronze AGED FOR 2 YEARS

New Da Ponte PGI Balsamic Vinegar of Modena stems from our great dedication to grapes and traditions. Featuring a rich, polished brown hue and fragrant, woody notes, it has a blend of sweet and sour aromas that are also delightfully reflected in a beautifully balanced way on the palate, alongside the typical fruity flavour of cooked grape must.

A key part in the creation of this exceptional product is played by two years of ageing in barrels and two separate decanting processes, which are essential in order to bring about transformations among micro-organisms that lead to truly harmonious flavours and an unparalleled fragrance.

DESCRIPTION

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

Ageing: 2 years in barrels

Decanted: twice

Acidity: min. 6%

DECANTING

After the summer temperatures have increased the sugar concentration in the vinegar by reducing the amounts in the barrels, during the first few months of cold weather each barrel is topped up to its previous level by taking as much as necessary from the next one. The level of the last barrel in the line is topped up with cooked grape must from the latest harvest.

SERVING SUGGESTIONS

It can be used for dressing salads and in sauces and dips for vegetables. It is also an outstanding way to add an original touch to meat and fish dishes.



PACKAGING

Individual 250 ml bottles with copper foil.



ANDREA DA PONTE
DISTILLATORI PER VOCAZIONE DAL
1892
CONEGLIANO VENETO

EAN 250 ml BOTTLE



EAN 6-BOTTLE CASE



QR Code web

