Date of creation: 23/08/2022

PEPERONEACETO - PEPPER AND BALSAMIC COMPOTE

CODE	93066
COUNTRY OF ORIGIN **	Italy, Emilia Romagna
WEIGHT	250 g

**** ATTENTION: the origin of the raw material may be different**

Peppers preserve with Balsamic Vinegar of Modena PGI

DESCRIPTION	Peppers and Balsamic Vinegar of Modena PGI
APPEARANCE	Brown in colour, it shows a jelly texture, with pieces of pepper
TASTE	It has a sweet and harmonic taste, the perfetc pairing among peppers and the Balsamic Vinegar of Modena PGI
PRODUCER	BG Villa Bisini Gambetti - Modena (MO) - Emilia Romagna
OUR SELECTION	BG corresponds to the initials of the two surnames of the family: Bisini and Gambetti. A family that handed down for generations the passion for the production of balsamic vinegar. Nazzarena, who runs today the company with her son Stefano, looks after the products very carefully, with love and respect, from production to sales, like a guardian of the ancient tradition of producing Balsamic Vinegar of Modena.
CURIOSITY	The product contains no colourings or preservatives and is made with only vegetables, sugar and balsamic vinegar
SUGGESTIONS	It is delicious served with cheeses, grilled or stewed meat and fish

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