

ACETO BALSAMICO TRADIZIONALE DI MODENA DOP



CODE	93400
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	100 ml

The Aceto Balsamico Tradizionale di Modena DOP, guaranteed by the Consortium

DESCRIPTION	The Aceto Balsamico Tradizionale di Modena DOP, guaranteed by the Consortium. It is a cooked must obtained from the most typical grapes of Modena, Trebbiano and Lambrusco
APPEARANCE	Exceptionally thick, it is dark brown in colour, but full of warm light
TASTE	It is exceptionally sweet and thick, with a rich, complex aroma with light acidity
PRODUCER	BG Villa Bisini Gambetti - Modena (MO) - Emilia Romagna
OUR SELECTION	Aceto Balsamico Tradizionale di Modena is only bottled in the distinct bulb-shaped glass bottle of 100 ml (3.4 ounces). All of the product that is bottled must pass a sensory examination run by a panel of five tasting judges of the Consortium
CURIOSITY	Balsamic Vinegar of Modena is classified in two categories: Aceto Balsamico Tradizionale di Modena or Aceto Balsamico di Modena. Aceto Balsamico Tradizionale di Modena DOP is made from white and sugary Trebbiano grapes grown on the hills around Modena. Custom demands that the grapes are harvested as late as possible to take advantage of the warmth that nature provides there. This traditional vinegar is made from the cooked grape must and is aged for a minimum of 12 years (aged) or 25 years (extra aged). The aging process occurs inside barrels of successively smaller size of different kinds of wood, such as juniper, chesnut, mulberry and oak
SUGGESTIONS	Delicious with fresh or boiled vegetables, with meat or fish, to create flavoursome sauces and to enrich risotto or soups. Try the the typical pairings with Parmigiano Reggiano or with strawberries and vanilla ice cream