

## BALSAMIC VINEGAR OF MODENA IGP - ANTICA



CODE	93421
COUNTRY OF ORIGIN	Italy
WEIGHT	250 ml

Balsamic Vinegar of Modena PGI produced with a unique blend

DESCRIPTION	Must obtained from typical grapes of Modena and wine vinegar
APPEARANCE	Intense dark brown
TASTE	Parfumed, persistent, with acidic and woody notes; the taste is balanced, sweet and sour
PRODUCER	BG Villa Bisini Gambetti - Modena (MO) - Emilia Romagna
CURIOSITY	According to the production technical policy, vinegar has to mature at least 60 days in barrels made of precious wood; vinegar can be further aged and if this phase lasts over three years, the product can be classified as "aged"
SUGGESTIONS	The strong taste is able to enhance the flavors of both cold and hot dishes