



Aceto Balsamico di Modena IGP Biologico

Acetaia Malpighi

Type	Balsamic vinegar
Origin	Italy
Producer	Acetaia Malpighi Modena
Contents	25 cl
Article no	82920819

Comments

100 ml glass bottle designed by Giorgetto Giugiaro, Malpighi white case, measuring cap TIC and recipe book.

Pairing

To be enjoyed raw with meat and fish dishes, cheeses (fresh and aged), desserts, strawberries, fruit salads, artisan ice cream and dark chocolate flakes. Excellent in its pure form, as a digestif. Exclusively with white porcelain or plastic spoons.

Tasting notes

An exclusive selection of traditional balsamic vinegars from Modena, aged for a long time in old cherry wood barrels, whose properties give the product sweetness and soft undertones of flavor. The selection is available in a limited series.