



Aceto Balsamico di Modena IGP Invecchiato

Acetaia Malpighi

Type	Balsamic vinegar
Origin	Italy
Producer	Acetaia Malpighi Modena
Contents	25 cl
Article no	82616848

Comments

The top product from our Aceto Balsamico di Modena IGP range. Made from grape must from our vineyards and only 10% wine vinegar from our production. Aged for a long time in oak barrels. 100% NATURAL, free of caramel, dyes or additives.

Pairing

Parmigiano Reggiano and pear flakes, fresh strawberries, risottos and scallops, foie gras, pancakes with zucchini flowers, meat carpaccio and fish tartare, sushi and sashimi.