



## Aceto Balsamico di Modena IGP Oro

### Acetaia Malpighi

<b>Type</b>	Aceto Balsamico
<b>Origin</b>	Culinaria, Aceto Balsamico
<b>Producer</b>	Acetaia Malpighi Modena
<b>Contents</b>	25 cl
<b>Article no</b>	82615815

### Comments

Made with must from grapes from our vineyards and wine vinegar from our production, aged in oak barrels. Round and intense taste, balanced acidity, high density. 100% NATURAL, free of caramel, colorings or additives. Ingredients: 80% cooked must, 20% wine vinegar.

### 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.