



Aceto Balsamico di Modena IGP Oro

Acetaia Malpighi

Type	Balsamic vinegar
Origin	Culinaria, Aceto Balsamico
Producer	Acetaia Malpighi Modena
Contents	25 cl
Article no	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.