



Aceto Balsamico Extravecchio Modena DOP

Acetaia Malpighi

Type	Balsamic vinegar
Origin	Culinaria, Aceto Balsamico
Producer	Acetaia Malpighi Modena
Contents	100 ml
Article no	82618819

Comments

100 ml glass bottle designed by Giorgetto Giugiaro, box of the Consortium of Producers Ancient Acetaie, measuring cap TIC and recipe book.

Pairing

Perfect to be enjoyed in drops with white porcelain or plastic (but not aluminium) teaspoons at the end of the meal as a digestif. It comes out at its best when used raw and poured in small drops on top of Parmesan cheese flakes, fresh strawberries, vanilla ice cream. It is an original ingredient for sophisticated cocktails. It doesn't cover up the aromas, but emphasizes them.

Tasting notes

Traditional Balsamic Vinegar of Modena DOP with characteristics of aging of more than 25 years. With a completely harmonious and mature taste, it is characterized by its high density and the intense and persistent fragrance.