



Aceto Balsamico Trad. di Modena DOP

Acetaia Malpighi

Type	Balsamic vinegar
Origin	Italy
Producer	Acetaia Malpighi Modena
Contents	100 ml
Article no	82617819

Comments

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

Pairing

Suitable for any type of dish, poured raw in small drops over pasta dishes, red meat, fish and shellfish.

Tasting notes

Traditional Balsamic Vinegar of Modena DOP with characteristics of aging of more than 12 years. It has a full-bodied and robust taste, with notes of wood, a harmonious fragrance and a balanced density.