

BALSAMIC VINEGAR OF MODENA I.G.P.

Cubic bottle with pouring cap 250 ml

Dense and shiny, with its bitter-sweet flavor, our Modena IGP Balsamic Vinegar has a dark intense color, a fresh smell and a delicate taste thanks to the many years of maturation. The persistent smells and the marked flavors come from the aging in oak barrels that are never completely emptied, so that aromas keep on recirculating. The sweet flavor of the cooked must acquires a pleasantly woody aftertaste, that gives to the palate the beloved excellent taste. Necessary in the kitchen, our vinegar is also perfect for the most raffinate and particular recipes. Our vinegar is 100% natural. It does not contain any preservatives, colorants, thickeners or sulphites.



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