



## **Aceto Balsamico di Modena IGP** **tipo denso**

<b>Ingredients:</b>	cooked grape must, wine vinegar.
<b>Production area:</b>	province of Modena.
<b>Processing method:</b>	slow fermentation of cooked must matured in oak barrels for up to 3 years.
<b>Description:</b>	dense brown colour, clear and bright; pleasant and persistent aroma; high density, full-bodied and balanced; with hints of nuts and cooked grape must; sweet and sour and pleasantly acidic.
<b>Acidity:</b>	6%.
<b>Size:</b>	250 ml boxed.
<b>Food pairing:</b>	ideal as a condiment on mature cheeses (typical pairing with Parmigiano Reggiano cheese); on risotto; fresh salad, au gratin or sautéed vegetables; excellent on grilled meat or skewered prawns; surprising on strawberries and creamy ice creams.
<b>Serving temperature:</b>	room temperature.

