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Balsamic Vinegar of Modena - cl 25

The practice of cooking must dates back to the ancient Romans, but it was only towards the end of the XIII Century that the art of vinegar production was developed at the court of Estensi in Modena. Specific regulations, published in 1965, were perfected by producers in 1994 and, after a long procedure, its value was also recognized by the European Union which entered it in IGP product register in 2009. Resulting from an ancient process of slow acidification, Aceto Balsamico Bio di Modena Bottega has an unmistakable bouquet and a round, full taste.

Production Area: Modena (Emilia Romagna), Italy

Characteristics:

This prestigious vinegar is produced using concentrated organic grape must which can derive only from seven vines typical of the areas of Modena and Reggio Emilia. After the addition of a small percentage of vinegar from organic wine, as foreseen by the regulations, maturing process takes place, lasting for 6 months in containers made from wood like oak, chestnut, mulberry or juniper. The long aging in wood makes the vinegar even more perfumed, giving it its characteristic dark color. At the end of the aging period, a group of technicians and tasters carries out an analytical and organoleptic test, after which the product can be IGP certified. Aceto Balsamico Bio di Modena Bottega is the result of skillful mixing of organic wine vinegar and organic must, without any addition of preservatives or dyes.

Organoleptic Characteristics:

Color and Appearance: Brown.

Bouquet: Intense and pleasantly acetic perfume.

Taste: Full on the palate, it is characterized by a perfect balance between sour and sweet notes and by a soft, smooth taste.

Chemical Characteristics:

Acidity: 6%

Serving Suggestions: Aceto Balsamico Bio di Modena Bottega is perfect as a dressing for salads and raw or cooked vegetables, with crudités and to marinate meat or fish. It can also be used to add a special touch to risotto, soups, seafood, cheeses (ideal with Parmigiano Reggiano), fruit (particularly raspberries) and ice cream.

Enjoy it within: 5 years.

