

ACETO BALSAMICO DI MODENA IGP

CORTE DEL TIPICO



PRODUCT DESCRIPTION

Balsamic Vinegar from Modena IGP.

PRODUCTION

Trebbiano and Lambrusco grapes from Modena are "soft" pressed and their must is cooked in open steel boilers for a long time (36-48 hours), until the must is reduced by 50% or more. This is then matured in a set of at least 7 wooden barrels of decreasing size (from 60 to 10 litres), made from different kinds of wood (oak, cherry, ash, chestnut, mulberry, black locust, juniper), filled to just 3/4 of their capacity. Barrel sets are housed in attics (boiling hot in the summer, freezing cold in the winter). Years of ageing follows before the finished product is ready.

NUTRITIONAL VALUES (per 100 g of product)

Energy 1033 kJ / 243 kcal

Fat 0 g

Carbohydrate 55,3 g

Protein 0,9 g

Salt 0,06 g

Acidity 6%

PAIRINGS

- Salads and vegetables.
- Crudit  dips.
- Meat or fish marinades.

SIZES

- 250 ml (pack of 12 pieces)
- 500 ml (pack of 12 pieces)