



Balsamic Grape vinegar

GRAPE VARIETY: traditional indigenous grapes

PROCESS:

The harvest occurs between September and October.

The cooking process of the must is very slow, it takes 24 hours over a direct flame. The fermentation occurs in open air.

The cooked must matures in oaks and stays there until springtime.

Then we put the must in a stainless steel tank called "Badessa", where a selection of 100 years old bacteria starts the acetic fermentation.

After about 10 years the must becomes vinegar and it passes through a series of little barrels in different types of wood: chestnut, oak, mulberry, locust and cherry. These barrels have different decreasing sizes: from 75lt to 10 lt.

BOTTLE SIZE: 100 ml

ORGANOLEPTIC CHARACTERISTICS

COLOUR: bright dark brown

BOUQUET: very intense to the nose, there are different essences coming from the barrels

DENSITY: very dense with a fine concentration

TASTE: full bodied; right balance between sweet and sour.
Elegant style, refined and good lingering.

The taste is slightly sweetish and rich in aromatic nuances.

HOW TO SERVE

BEST SERVED WITH: you can use it on top of all kinds of salads and vegetables. We recommend to use it on grilled meat. Perfect also with raw tuna, with parmesan cheese or on omelettes.

Unforgettable on the foie gras, on the carpaccio, on the steamed lobsters and on the ice-cream and strawberries.
It's good also as natural digestive after a generous meal.

SERVING TEMPERATURE: room temperature

Bottle size



100 ML



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