

THE RANGE

EUFONICO® BALSAMIC VINEGAR 21 YEARS

Ingredients: 100% natural must of native grapes of Modena, cooked with the traditional method and certified for A.B.T.M.

Intense brown colour, thick and brilliant. Persistent, fine balsamic aromas, with an excellent acetic base. Full-bodied and intense, with a fine flavour, harmonically balanced to the taste and possessing good acidity. It goes well with fresh pasta, roasts, meat fillets, fish, foie gras, but also with Parmesan cheese, eggs, ice cream, desserts, strawberries and champagne.

Process: centuries-old tradition of product withdrawal, decanting and topping up from casks of different capacities and woods such as chestnut, mulberry, cherry, black locust, ash, oak.

Maturation and aging: the innovative underground Matildis Vinegar cellar with natural ventilation of the premises to foster the best thermal excursions.

Production 2014: 100 bottles B= 68,6 Brix A= 8,0% R= 8,6

Bottle capacity: 50 ml (1.6 fl. oz.)



Bottled and packaged by hand with the corporate seal of certification.

The packaging includes a blown gas dower with cork.

