

# THE RANGE

## EUFONICO® BALSAMIC VINEGAR 35 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. Characterised by fine balsamic aromas, full and prolonged, with balanced acidity. Full-bodied and intense, with an exquisite flavour. It goes well with fresh pasta, roasts, meat fillets, fish, foie gras, but also with Parmesan cheese, eggs, ice cream, strawberries and champagne. It can also be savoured as a dessert at the end of the meal, or alone as an elixir of life.

**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:** 380 bottles B= 70,8 Brix A= 8,4% R= 8,5

**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.*

