

THE RANGE



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

The packaging includes a blown gas dower with cork.

EUFONICO® BALSAMIC VINEGAR 9 YEARS

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

Brown colour, syrupy and brilliant, with light, moderately fine balsamic aromas and a good acetic base. Consistent and with a pleasant flavour. Harmonically balanced to the taste and possessing good acidity. It goes well with sauces, meat, fish and vegetables.

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: 700 vaselli B= 56,6 Brix A= 7,2% R= 7,9

Bottle capacity: 100 ml (3.3 fl. oz.)

