

THE RANGE

EUFONICO® BALSAMIC VINEGAR 9 YEARS JUNIPER

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 the flavour of juniper. Harmonically balanced to the taste and possessing good acidity. It goes preferably with game, roasts and grilled meats.

Process: centuries-old tradition of product withdrawal, decanting and topping up from casks of different capacities exclusively of juniper wood, rare and protected in the European Union.

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

Production 2014: 120 bottles B= 58,0 Brix A= 7,2% R= 8,1

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.

