Wijnfiche

Aceto Balsamico Di Modena - Acetaia Le Aperte | IGP - 25 cl Etichetta Nera VINEGAR —

Domain

Acetaia Le Aperte

The domain Le Aperte is located in the province of Modena, in the north of Italy, between Parma and Bologna. The domain owes its name to the open space in which it is located. The soil is very rich in clay, which is very suitable for sweet grapes, which in turn is the recipe for a good Balsamic di Modena. Le Aperte prides itself on using only grapes from its own domain.

Vinification

Trebbiano grapes are used for this aromatic vinegar. The must is cooked to evaporate the moisture so that it gets a dark color. After cooling, old Balsamic vinegar is added. The mixture is then fermented in wooden barrels, where sugar is converted into alcohol, and then into acetic acid. This system of wooden barrels, with young and old Balsamic vinegar, is comparable to the Spanish Solera system. This bottle contains 6 year old balsamic vinegar, aged in wooden barrels of 225 liters.

Taste

The Balsamic vinegar is thick and creamy. He can take desserts and other dishes to a higher level. You can also enjoy this Balsamic vinegar.

Food pairing

Salades | Dessert - red fruit | Cheese - Parmigiano | Carpaccio | cake | Bistecca alla Fiorentina

General information

Grape varieties: Trebbiano (100%)

Viticulture: Traditional

Storage (years): > 10

Taste profile: Aceto Balsamico

