Wijnfiche

Aceto Balsamico Di Modena - Acetaia Le Aperte | IGP - 25 cl Etichetta Bianca 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

Balsamic is made in the Italian province of Modena, between Parma and Bologna. Ripe grapes are pressed with the skin into pulp (must). This must is cooked into a thick substance. The maturation is done in oak barrels. The thicker the balsamic vinegar, the more matured it is. People sometimes switch barrels during ripening to obtain a more complex taste.

Taste

This balsamic vinegar has a harmonious taste, and is suitable for daily use and a good companion for seasonal vegetables, grilled meat and risotto.

Food pairing

Meat - grilled | Risotto | Vegetable platter | Charcuterie

General information

Viticulture: Traditional

Storage (years): > 10

Taste profile: Aceto Balsamico

