Wijnfiche

Aceto Balsamico Di Modena - Acetaia Le Aperte | IGP - 25 cl Linea Chef - Etichetta Viola
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
Ripe grapes are pressed with the skin into pulp (must). These musts are cooked into a thick substance. The maturation is done in oak barrels. The thicker the balsamic vinegar, the longer it has been preserved. People sometimes switch barrels during ripening to obtain a more complex taste.

Taste
The balsamic vinegar has a fresh and intense taste. It gives a nicely balanced and robust touch to your dishes.

Food pairing
Pizza | Meat - grilled | Risotto | Summer fruit salad | Cheese - soft

General information
Grape varieties: Trebbiano (100%)
Viticulture: Traditional
Storage (years): > 10
Taste profile: Aceto Balsamico

