Wijnfiche

Aceto Balsamico Di Modena - Acetaia Le Aperte 12 | IGP - 10 cl Linea Terre Di Modena
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

This is a traditional balsamic vinegar from Modena that is produced under the control of an independent commission before being offered on the market and prepared exclusively with cooked local grape must. After a period of rest, the long stages of maturing and aging start in small barrels of different types of wood. What you get is an extraordinary product, slightly shiny brown, a viscous consistency, characteristic odor and complex, velvety, intense and persistent taste.

Taste

Balanced taste, very inviting. The strong taste of the vinegar is softened by the refinement in oak barrels, giving it a special aroma and harmony.

Food pairing

Cheese - Parmigiano | Strawberry's

General information

Viticulture: Traditional

Storage (years): > 10

