

# Coltibuono



ACETO DI VINO



## RED WINE VINEGAR

This red wine vinegar is a product that reflects Coltibuono's vast experience in the field of fermentation. It is made with great care from specially selected wines that are allowed to filter through wood shavings impregnated with vinegar culture. Its complexity is further enhanced by further maturing in cask.

**Production area:** Tuscany

**Fermentation:** Coltibuono's wine vinegar is obtained from the natural fermentation of the most appropriate Tuscan wines. Acetification occurs through the slow filtering of the wine through a layer of wood shavings

**Annual production in bottles:** 8.500

**Acidity:** 7%

**Description:** The vinegar is matured in oak barrels in order to exalt the aroma and soften the taste