

Coltibuono



ACETO BALSAMICO

BALSAMIC VINEGAR DI MODENA

Lorenza de' Medici



Lorenza de' Medici presents a quality Balsamic Vinegar which has been aged in small casks of oak, chestnut, jasmine, juniper and cherry wood. The organic characteristics of the vinegar alter with time according to the type of wood of the cask. The slow release of the essential essences of the wood endows the product with its own unique and precious aromatic complexity.

Production area: Emilia Romagna

Fermentation: The best Balsamic Vinegars of Modena, which have excellent organoleptic features, are made using top quality raw materials (cooked must and aged wine vinegar), which are produced on the premises and aged for a suitable amount of time in wooden barrels before being bottled and made available for consumption. Balsamic Vinegar of Modena “Lorenza de' Medici” contains no caramel.

Annual production in bottles: 7.000

Acidity: 6%

Description: The gradual transfer of woody essences gives this product an aromatic complexity, intense bouquet and silky aftertaste.