



Cultusboni

Coltibuono Red Wine Vinegar

Coltibuono vinegar is obtained, with great care and wisdom, from wines selected by the acetifier



Production area: Tuscany

Fermentation: Coltibuono's wine vinegar is obtained from the natural fermentation of the most appropriate red wines. Acetification takes place with the slow method to maximize the aromatic notes. The wisdom of the vinegar manufacturer and the quality of the raw material make the difference.

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

Tasting notes: aromatic complement of numerous traditional Italian dishes. Appreciated in seasoning raw salads.

