

LABADIA



Agresto

Condiment based on grape must

A condiment with ancient origins, already known in Ancient Rome under the name *omphacium*, Agresto is made by cooking unripe grapes with the addition of vinegar, honey, spices, and aromatic herbs.



History: Most likely, Agresto was created out of the need to make use of grapes that had not reached full ripeness.

The harvested grape clusters were left to wither. The grapes were then gently pressed, and the resulting must was transferred into large pots for cooking. Spices, vinegar, and herbs were then added.

This recipe and method of preparation have become the heritage of only a few producers today, mainly located in Tuscany.

Description: Widely used during the Middle Ages and on Renaissance tables to prepare sauces, Agresto has a dark color and a distinctive sweet-and-sour flavor, the result of combining unripe grapes with the sweetness of cooked must and spicy aromas.

Pairings: A unique and flavorful condiment, ideal for salads, grilled vegetables, meat, and fish

