

LABADIA



Cultus Boni



Appellation
Red Wine Vinegar

Geographical area
Italy

Fermentation
Cultus Boni Wine Vinegar is produced through the natural fermentation of carefully selected red wines. The acetification process follows the traditional slow method, allowing the product's aromatic richness and refined character to be fully preserved and enhanced. The quality of the raw materials, combined with the expertise of the vinegar maker, is essential in creating a well-balanced, intense vinegar with a distinctive character.

Acidity
7%

Ageing
The vinegar is matured in oak barrels to enhance its aroma and soften its flavour.

History
Red wine vinegar has its origins in the ancient Mediterranean civilizations, where wine was often left to ferment naturally until it turned into vinegar. Produced primarily from red wines, it retains some of the aromas and characteristics of the original grape variety while developing greater complexity and a pleasantly tangy character. The Romans already appreciated its preservative and digestive properties, using it both in cooking and as a diluted beverage. An interesting fact

is that the quality of red wine vinegar depends largely on the quality of the wine from which it is made and on its ageing period, which may take place in wooden barrels that enrich its aromatic profile. Today, red wine vinegar is an essential ingredient in European cuisine, widely used in dressings, marinades, and traditional recipes.

Tasting Notes
With a distinctive sensory profile, this red wine vinegar offers a penetrating, spicy aroma and a pleasantly balanced acidity on the palate.

Serving Suggestions
A natural complement to many traditional Italian dishes. Particularly suited for dressing fresh salads, it also pairs beautifully with red meats and grilled vegetables.

