

PS
wine

premium wine selection

Vini di Qualità



Balsamic Vinegar of Modena

Famiglia Piacentini

CLASSIFICATION	I.G.P.
TYPE	Vinegar
REGION	Emilia Romagna
PROVINCE	Modena

PRODUCTION PROCESS

Aged for several months in oak barrels, it is obtained by the carefully processing of selected raw materials. The wood aroma and the delicate fruity notes make it a pleasant product.

TASTING NOTES

It has a very intense but delicate aroma, and a taste rightly balanced between sweet and sour.

There are many uses of this vinegar: from simple condiments for raw or cooked vegetables and vinaigrette, to sauces based on balsamic, to the preparation of tasty fish dishes, meat, liver, marinade.

To be consumed preferably within 10 years.

SIZES AND PACKAGING

50 Cl bottles.