

Category Vinegar: Wine Vinegar (vinegar obtained exclusively from organic wine by the fermentation process).

Description: Highest quality vinegar allowed to age in oak barrels for six months, giving it a unique aroma, a refined and balanced flavor with a long, soft and aromatic finish.

Low Acidity: 7%

Use: Due to the aging in oak barrels, the vinegar is softer and aromatic, making it an ideal condiment to flavor special dishes such as salads, sauces and roasts.

Appearance: Clear, may display some sediment or turbidity.

Color: Crystal clear, straw colour with greenish tints

Conditions of Storage: Being a natural product, ageing may result in slight clouding and deposits. Keep in a cool dry place away from light.

Validity: Indefinite

Formats: In bottle of 375 ml.

