

*Aceto Balsamico Giuseppe Giusti Modena*

## GIUSTI 1 SILVER MEDAL AGED 6 YEARS - CUBICA



**Ref:** GIU-140

**Volume:** 250 mL in Cubica

**Ingredients:** Must of cooked grapes, aged wine vinegar

**Aspect:** Dark brown color, limpid and brilliant, homogeneous.

**Aroma:** Rich and persistent perfume, sweet, spicy and fruity.

**Taste:** Equilibrated between sweet and sour, with balsamic aromas and wood aromas.

**Ageing:** In French oak barrels from the 1900s with the addition of aged balsamic vinegar extracted from centuries old casks

**Method and temperature of preservation:** Keep the bottle in a dry and dark place not under the direct light. Keep at temperature between +4 /+30° C. Try to avoid the sudden changes of temperature.

**Serving suggestions:** Raw vegetables dipped into an oil and vinegar mix, ratatouille, creative salads. Sauces for light roasts and game. Red meat stews and casseroles.

The "1 Medal" is a balsamic of great taste and persistence of perfumes. The warm and fruity notes of the cooked must are well blended with a well rounded balsamic intensity.