ORO Aceto Balsamico di Modena IGP (250 ml)

Speciality from Italy

Erzeuger und Abfüller: Maletti & Regnani - Via Canale 35 - 41019 Soliera (MO) - Italia - +39 059 563876

Net filling quantity: 0.25 litres

Ingredients: Boiled grape must, wine vinegar. Contains no caramel and no additional antioxidants.

Colour: Dark brown that tends to black.

Aroma: The smell is clearly defined with fine woody notes and a pronounced but not intrusive intensity.

Taste: The “Oro” Aceto Balsamico di Modena distinguishes itself through a finely balanced interplay of sweet and savoury notes, complemented by a distinctly perceptible fruity undertone. Its acidity, at approximately 6%, is harmoniously countered by a natural sweetness, resulting in a well-rounded flavour profile. On the palate, it unfolds with a rich, full-bodied taste and lingering presence, allowing the vinegar to serve not merely as a seasoning, but as a characterful culinary accent. The texture is strikingly thick and velvety, reminiscent of a syrup. This viscosity is achieved through a patented production process that forgoes all additives—a hallmark of quality evocative of DOP-category products.

Acidity: 6%

Allergens: Contains sulphites.

Imprint:
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