



## BALSAMIC VINEGAR OF MODENA

**Country** | Italy

**Region** | Di Modena PGI

**Capacity** | 250 ml

**Manufacturing method** | It results from the combination of ripe wine vinegar and grape must, concentrated and cooked. Produced exclusively in the Italian region of Modena. The vinegar is aged in oak barrels for at least 6 months.

**Suggestions for Consumption** | It is ideal for seasoning salads and sauces.

Store in a cool, dry place, protected from light and heat.

**Acidity** | 6%



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