

CONDIMENTO BALSAMICO

AVERAGE AGE OF VINEYARDS: 25 years

ALTITUDE: 450 m a.s.l.

VINEYARD LOCATION: On the east side of the Montepulciano hill

EXPOSURE: South – West

SOIL: Medium-textured with a good presence of clay

GRAPE VARIETY: Sangiovese must

ORGANOLEPTIC DESCRIPTION:

APPEARANCE: Clear and brilliant

COLOR: Intense brown

ODOR: Pleasantly vinegary, characteristic, persistent

TASTE: Well-balanced sweet and sour, pleasant, and characteristic

SUGGESTED PAIRINGS: This Balsamic Condiment pairs well with Parmigiano Reggiano, Parmesan risotto, strawberry risotto, fresh and cooked vegetables. It's perfect with game meat and tartare, and pairs wonderfully with sea bream or amberjack carpaccio. The classic pairing is with strawberries and vanilla or chocolate ice cream.

WINEMAKING: The Organic Balsamic Condiment is made from cooked must of organic grapes from our estate, blended with organic wine vinegar.

