

CECI
1938

TERRE VERDIANE - L'ACETAIA 1813

It is said that Terre Verdiane's vinegar factory was founded when the "Grande Maestro" was tasting his vinegar and was discussing with his friends about a rather particular "barrel"... They decided to try it at a dinner with people with a "very fine palate"... That slightly acidic taste and the different texture than the other vinegars made the party fall in love. Since then, we would like to offer this "jewel" to you again.



TECHNICAL DATA

Appellation: Balsamic Condiment

Grape variety: Malvasia, Lambrusco, Trebbiano

Aging: at least 12 years in Barrels of different woods (Oak, Chestnut, Cherry, Ash, Juniper and Acacia) to acquire the precious aromas of the wood.

Density (20 ° C): Min.1.32

Acidity: Min. 4,5%

Sizes available: 200 ml

Code: A-19

— The data are intended as standard of product

TASTING NOTES

Appearance: Colour: Intense bright brown with golden reflections.

Nose: Intense, rewarding with persistent balsamic and ripe fruit notes.

Palate: Bittersweet, well balanced, intense and delicate with a fruity and wood flavour and the typical acidity of cooked must.

Suggested pairings: Given the great balance reached between density, acidity and sugars, it is recommended to use it as a "enhancer" of flavours by pouring it directly on the dishes when they are already on the table. It pairs well with grilled meats and vegetables, raw food in all its facets and is also excellent on aged cheese and in particular on Parmigiano Reggiano.



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013