

Traditional Balsamic Vinegar of Reggio Emilia DOP

Fruit of a long and learned ageing process of cooked grape must in precious wooden barrels, this vinegar has a dark, brown, clear and shiny colour, according to these characteristics and to the ageing period it is classified in three categories: red lobster, silver and gold.



Data Sheet

Bottle: 100 ml.

Classification: Traditional Balsamic Vinegar of Reggio Emilia DOP

Area of production: Reggio Emilia

Place: La Rampata

Vines: Trebbiano

Ageing: Red label 12/20 years, Silver label 20/25 years, Gold label more than 25 years

Pairings

The Aragosta Label has a more pronounced sensation of volatile acidity. It is perfect on fish or carpaccio, on raw vegetables and with fresh quality chesses.

The Silver Label has an intense and rich perfume with a distinct lean towards sweetness. Is a marvellous addition to mayonnaise and sauces for boiled meats or fish. It goes really well on risotto with fillet steaks or with goose liver. It is also ideal with fully-flavoured mature cheeses, Parmigiano Reggiano especially.

The Gold Label, for those who prefer savouries will relish it with their best, mature cheese. Dessert lovers will savour its combination with custard cream, chocolate desserts, ice cream and fruits of the forest and as the supreme ingredient in fillings for panettone and strudel. To experience the full complexity of its noble and highly intense combination of perfumes and scents, try some on its own on a ceramic teaspoon: it should be sipped like a wine for meditation at the end of a meal.