




LUNGAROTTI

GRAPE CONDIMENT

GOURMET PRODUCT

Product type: condiment produced with non-fermented white grape must.

Grape varieties: Trebbiano and Grechetto harvested late September.

Method: the non-fermented white grape must cooked over a low heat using a bain-marie and is enriched with balsamic ferments according to the traditional method. The aging period in casks of different types of wood accentuates its concentration and aromas. Its origin from grape must and not from wine (contrary to normal condiments based on wine vinegar) leaves a pleasantly sweet-sour flavour with lingering nuances of the various woods in which it ages.

Appearance: dark and luminous brown; it is fluid but not dense because the must is cooked over a bain-marie and not over direct heat.

Scent: intense and characteristic of grapes and berries.

Flavour: decisive and enveloping flavour in a perfect sweet-and-sour balance.

Food pairings: excellent for salads and meats, both white and red, to be used only raw. It also lends itself to “daring” experiments with ethnic dishes.

Anecdotes: a gourmet product that is not part of the traditional balsamic vinegar category since it is produced outside the Modena area. It is, however, produced using the traditional method. Its fluidity makes it easy to distribute over foods.

Format: 250 ml.