

## BALSAMIC GRAPE CONDIMENT

GOURMET PRODUCT



**Product type:** Condiment produced with non-fermented grape must cooked over a low heat and enriched with centuries-old balsamic ferments, according to the traditional procedure. The aging period of over 10 years in casks of decreasing size made of 7 different types of wood – oak, chestnut, cherry, ash, acacia, mulberry and juniper – accentuates the concentration and the aromas. Since it is produced from grape juice and not wine as opposed to the regular condiments, that are based on wine vinegar) its flavour remains pleasantly bitter-sweet, with nuances and aromas of the various woods. In cooking it is an excellent condiment to use raw for dishes of haute cuisine: due to its concentration, just a few drops are needed to enrich even the simplest recipes

**Grape varieties:** Trebbiano and Grechetto harvested between September and October

**Use:** we recommend using Grape Condiment by drops and always raw: in salads after the salt and before the oil, in hot or cooked dishes, just before serving, on fruits and dessert before adding sugar

**Focus:** a gourmet product that is not part of the traditional balsamic vinegar category since it is produced outside of the Modena area; it is, however, produced using the traditional method. This condiment is distinguished by its fluidity which makes it easy to distribute over foods

**Anecdotes:** part of the Lungarotti Specialities line because it is a good match with wines. It allows one to enjoy and foods dressed with the condiment because the combination of flavours and aromas dressed with other types of vinegar would not match with the wines

**Format:** packaged in a blown-glass cruet in an elegant gift box (130ml)