




LUNGAROTTI

“IL”

GOURMET PRODUCT

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

Grape varieties: Trebbiano harvested in late September.

Method: the non-fermented white grape must is slowly cooked over low heat and enriched with balsamic ferments. For more than twelve years it is aged in small casks of decreasing capacity made of different woods - oak, cherry, chestnut, ash, locust, mulberry and juniper – bringing about a progressive concentration in mass and in aromas.

Characteristics: luminous brown colour; it is fluid and not viscous.

Scent: inebriating and complex.

Flavour: its origin from grape juice and not from wine - contrary to normal condiments based on wine vinegar – leaves an intense and pleasantly sweet-sour taste with nuances coming from the various woods in which it is aged.

Food pairings: it is recommended to use “IL” Condiment by the drop and always raw: in salads after the salt and before the oil, in warm or cooked dishes just before serving, on fruit and desserts before the sugar. Some suggested dishes are a simple seared beef filet dressed with a sprig of rosemary, sea salt, our extra virgin organic olive oil and a few drops of “IL” Balsamic Condiment. It can also be tried on aged cheeses, with a few drops, or even on vanilla ice cream.

Part of the Lungarotti specialities line because of its ideal matching with wine. Indeed, wine can be enjoyed and pairings can be appreciated with this condiment on foods that, were they dressed with wine vinegar, would not be suitable for pairing with wine.

Anecdotes: a gourmet product that is not part of the traditional balsamic vinegar category since it is produced in Torgiano, Umbria; it is however obtained using the traditional method with centenary balsamic ferments. It is distinguished by its fluidity which allows for easy distribution on foods. Given its significant concentration just a few drops are needed to enrich even the simplest of recipes.

Format: 130 ml, blown-glass cruet in an elegant gift box.