

BALSAMIC GRAPE CONDIMENT

GOURMET PRODUCT



Product type: Condiment produced with non-fermented white grape must cooked over a low heat and enriched with centenary balsamic ferments, according to the traditional procedure. The aging period in casks of different types of wood accentuates the concentration and the aromas. Since it is produced from grape must and not wine (as opposed to regular, vinegar-based condiments) its flavour remains pleasantly bitter-sweet, with nuances and aromas of the various woods in which it ages

Use: we recommend using Grape Condiment with salads and meat as is. It is also recommended for “daring experimentation” with ethnic dishes

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, making it easy to distribute over foods

Anecdotes: part of the Lungarotti Specialties 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: 250 ml