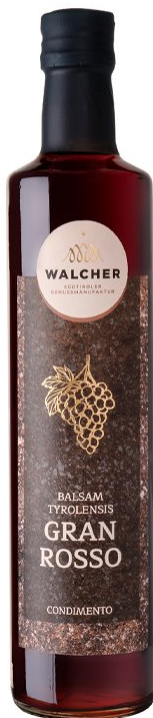




GRAN ROSSO

BALSAM TYROLENSIS

ZZZ209



Finest wine vinegar of the Lagrein variety and purest grape juice concentrate are combined in our Gran Rosso to create a top-class balsamic condiment. After a 2-year aging period in oak barrels it impresses with a fine consistency, complex structure and a balanced sweet-acid aftertaste. A unique, dark balsamic vinegar obtained from noble Lagrein wine of the region.

Acidity grade according to Slow Food: 3



Recommended for the refinement of:

Salads of all kinds, meat sauces, marinades, dressings, bulb vegetables, cooked vegetables, mozzarella, flavorful cheeses, parmesan, red meat, desserts.

Size

500ml