



POMME D'OR BIO

BALSAM TYROLENSIS

ZM105



Ambassador of the South Tyrolean apple paradise with pleasant fruity notes. An adequate aging period of 2 years in small oak barrels provides our Pomme d'Or with its finesse and harmony on the palate. It is considered a true allrounder in the kitchen.

Acidity grade according to Slow Food: 3



Recommended for the refinement of:

Salads, vegetables, caprese (mozzarella and tomatoes), fish entrées, cheeses, steaks, dressings.

Excellent in combination with olive oil, walnut oil or sunflower oil.

Size

250ml