



Modena balsamic Vinegar

Modena balsamic vinegar is one of the most well-known vinegars in the world, suitable for dressing Italian dishes and all sorts of international cuisine recipes.

Our Modena vinegar was prepared in Modena (Italy) with grapes cultivated in the Emilia Romagna region.

Nota de cata

Colour: Dark mahogany.

Scent: Aromas with intense toasted notes (walnuts, coffee and liquorice) with underlying sweet notes, such as toffee and cocoa.

Flavour: Starts with a fresh taste with a marked candied flavour, highly characteristic of this type of product.

Pairing: It may be served as dressing for any meat, or to accompany a tuna fillet. It also combines with pates, giving them a truly special touch, or even with a Margarita pizza.

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