

## Balsamic Vinegar of Modena



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A natural and historical process...

With a deep brown colour and an aroma that is persistent, delicate and slightly acetic with woody overtones, this is vinegar with a balanced sweet & sour flavour - these are the legislated characteristics that define the Balsamic Vinegar.

It takes at least 12 years for a batch of vinegar to be produced in the Italian city of Modena - the vinegar is then shipped to Golegã and poured on to the typical Portuguese bottles. This aging process and the utmost care with which it is managed confer the DaCepa Balsamic Vinegar a distinct and noble taste that you will get to experience as soon as you get to the table.

## **Vinegars - Tradition at its best...**

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