



ACETO DI CASTELLARE

When wine goes bad it becomes vinegar. Aceto di Castellare is made with carefully selected wine and based on the refined “truciolo” or “chips” production method (the wine is percolated through wooden chips). A reverse challenge focused on defeating synthetically produced vinegars. A natural, unflavoured vinegar characterised by a colour which alone invites its use to season any dish or side dish.

Tasting notes: deep red colour and characterised by a persistent length and delicacy in the mouth, which makes it intense but not aggressive, respecting the paired dishes.

Production method: “truciolo” or “chips”

Acid content: 6,5%

Ageing: in 225-litre barrels made from different woods

Number of bottles produced per years: 2 thousand,

Available formats: 0,25 l - 0,50 l

