

Acetaia Malpighi presents Aged Balsamic Vinegar of Modena



Aged Balsamic Vinegar of Modena by Acetaia Malpighi

The recently released Aged Balsamic Vinegar of Modena PGI (protected geographical indication) by [Acetaia Malpighi](#), based in Modena, Italy, is made from late-ripening grapes, dried on racks, and wine vinegar aged for a long time in ancient oak barrels.

The product is "100% natural," created without the addition of caramel and colorings. High density 1.34.

"The ideal condiment for those seeking harmony of flavors and elegance in dishes," reads the press

release.

The Aged Balsamic Vinegar is available in a 250-mililliter glass bottle format, with individual case.