



MASSERIA  
BARONE MELODIA

WINES & VINEYARDS

## I.G.P. BALSAMIC VINEGAR OF MODENA "ORO"

### PROTECTED GEOGRAPHICAL INDICATION

"ORO": THE EXCELLENCE OF BALSAMIC VINEGAR. OBTAINED AFTER A LONG PERIOD OF AGEING IN OAK BARRIQUES, WHERE THE TANNINS AND THE ESSENCE OF THE WOOD GIVE BIRTH TO THIS EXTRAORDINARY PRODUCT. PRODUCED IN ACCORDANCE WITH MODENA PGI STANDARDS AND CSQA CERTIFICATES. THIS GUARANTEES THAT THIS BALSAMIC VINEGAR'S PRODUCTION AND MATURATION WAS ATTAINED ABIDING BY THE TRADITIONS OF ITS TERRITORY OF ORIGIN.

#### PRODUCTION AREA

CARPI (MODENA - ITALY), 26 METERS ABOVE THE SEA LEVEL.

#### GRAPE MUST

FROM GRAPEVINE SALAMINO SANTA CROCE.

#### INGREDIENTS

COOKED GRAPE MUST (80%), WINE VINEGAR (20%)

#### ACIDITY DENSITY

6% 1,35 - VERY DENSE

#### PROCESSING

MUST IS COOKED OVER LOW HEAT, IN AN OPEN-AIR AREA. SLOW ALCOHOLIC FERMENTATION OF THE MUST, FOLLOWED BY NATURAL ACETIFICATION BY ADDING WINE VINEGAR IN OAK BARRIQUES.

#### TASTING NOTES

THICK, BROWNISH, BUT BRILLIANT COLOR. AN ELEGANT INTENSE AND COMPLEX AROMA, PLEASANT AND FRUITY WITH NOTES OF WOOD. HARMONIC AND ROUND, BALANCED AND PERSISTENT AT THE PALATE.

#### FOOD PAIRING

A UNIQUE SEASONING IDEAL TO ENHANCE THE TASTE OF AGED CHEESES, RISOTTO, FRESH SALADS, CARPACCIO, GRILLED RED OR WHITE MEAT, AND ALSO ON STRAWBERRIES AND ICE CREAM.

EXCELLENT TO DECORATE DISHES AT THE END OF THE PREPARATION.



### PRODUCT OF ITALY

EAN CODE	BOTTLE	PIECES PER BOX	BOXES PER PALLET	BOXES PER LAYER
8051499071165	250ML	6	120	24

MASSERIA BARONE MELODIA IS A REGISTERED TRADEMARK EXCLUSIVELY LICENSED TO CICAS SRL

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