



MASSERIA
BARONE MELODIA

WINES & VINEYARDS

I.G.P. BALSAMIC VINEGAR OF MODENA "PLATINUM"

PROTECTED GEOGRAPHICAL INDICATION

THE TRIUMPH OF PLEASURE AND ELEGANCE. "PLATINUM" SPECIAL BLEND OF MUST AND VINEGAR IS THE SIMPLE RECIPE FOR AN INIMITABLE BALSAMIC VINEGAR. IT'S VERY LOW ACIDITY GUARANTEES A SWEET AND PLEASANT BODY, THE FLOW OF TIME AND THE WOOD OF THE BARRIQUE IS THE SECRET FOR THIS VERY REFINED SEASONING, WHICH WILL ENHANCE THE FLAVOR OF EVERY TYPE OF FOOD. PRODUCED IN ACCORDANCE WITH MODENA PGI STANDARDS AND CSQA CERTIFICATES.

PRODUCTION AREA

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

GRAPE MUST

FROM GRAPEVINE SALAMINO SANTA CROCE.

INGREDIENTS

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

ACIDITY DENSITY

6% 1,28 – FLUID

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 AMBER COLOR, BUT BRILLIANT. AN ELEGANT AROMA, SWEET AND FRUITY. REFINED, SWEET, AND WITH PERSISTENT HINTS OF FRUIT 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.

PRODUCT OF ITALY



EAN CODE	BOTTLE	PIECES PER BOX	BOXES PER PALLET	BOXES PER LAYER
8051499071158	250ML	6	120	24

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

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