

## ACETO BALCANICO

Aceto Balcanico San Mauro is an aromatic vinegar: it is a combination of wine must and pure wine vinegar together with Mediterranean herbs and spices according to an old family recipe. The production process of our vinegar starts from wine must with a relatively high content of unfermented sugars and the addition of wine vinegar from the specific fermentation of Momjan Muscat.

This mixture is refined inside 250l Slavonian oak barrels of strong toasting, with addition of Mediterranean herbs and spices typical of northern Istria. Ageing the vinegar in wood takes a minimum of one year to harmoniously blend all the ingredients. Next follows the process of pouring into stainless steel tanks in order to facilitate natural settling and chemical stabilization, thus giving our product its characteristic, original and defined aroma and taste even before final bottling.

Thanks to its rich aromatic flavour, Aceto Balcanico SanMauro can be well used in a variety of international cooking contexts. It has a sweet nose with notes of vanilla, dried herbs and roasted coffee. The taste is intense and aromatic: lucky combination of muscat wine, vanilla and smoked meat together with typical local aromas where rosemary predominates. The same density of our vinegar is relatively low, with a high capacity to adhere to the ingredients to be seasoned.



<i>Food pairings</i>	with mature and spicy cheeses as well as several kinds of salads
<i>Ingredients</i>	wine vinegar, wine must sugar, caramel and sulphites
<i>Production</i>	must & vinegar from 2021 harvest
<i>Ageing</i>	12 months in 250l oak barrels
<i>Maturation/ Finishing</i>	natural deposition and stabilisation
<i>Packaging methods</i>	bottling, corking, label
<i>Packaging material</i>	glass, ALU cap with dispenser, paper label, clear PVC tap
<i>Total vinegar acidity</i>	min. 6 g/l
<i>Total sugar</i>	80 g/l
<i>Alcohol content</i>	0,5 % vol.
<i>Bottle format</i>	0,50 L Bordeaux-type bottle
<i>Yearly production</i>	500 L
<i>Nr. of bottles per year</i>	1000
<i>Conservation recommended</i>	at room temperature
<i>Serving temperature</i>	16-20 °C
<i>Ageing inside bottle</i>	until 36 months

Contains sulphites. Keep in a dry and dark place, away from heat and direct sunlight.