



ACETO DI VINO da VINO SANGIOVESE TOSCANO

The Sangiovese, called for the whole of the 1800s and the first years of the 1900s Sangioveseto, basic grape par excellence of the majority of Tuscan wines, has spread throughout the Maremma, especially since the agrarian reform. From these grapes we obtain a decisive and well structured red wine, ample in bouquet, with a good acidity, suitable to be transformed in vinegar. So we decided to dedicate to this transformation a little quantity of the wine obtained from the vintage 2011.

Our Vinegar has been produced with the static fermentation traditional method, in barriques whose the filling hole is left open, covered by a simple wide weaved canvas, as to let acetic bacteria to attract oxygen inside to support transformation.

Organoleptic characteristics: consistent and strong with intense flavours.

Gastronomy: suitable for artichoke or cabbage salads, adding dried fruits, when cooking for braised red meat, big game such as wild boars, roasts and chocolate desserts



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