



# ACETO DI VINO ottenuto da VINO ANSONICA TOSCANA

Ansonica, a typical Mediterranean coastal grape variety of Eastern origin, has been cultivated for centuries in Sicily (where it is known as Inzolia).

It was introduced to the island of Elba, the island of Giglio, and the Argentario coasts in the 16th century. Its grapes produce a well-structured wine with long persistence and good sapidity, making it suitable for vinegar production. We have therefore decided to dedicate part of the wine from our grapes to this transformation.

**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:**

A bold yet delicate and rounded vinegar, particularly suitable for seasoning raw vegetables, it pairs well with fish-based recipes, delicate marinades, octopus or shellfish salads, and for preparing pickles



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