



VERRAZZANO

Vinegar

Verrazzano vinegar is obtained from natural acetic fermentation of Verrazzano wines. Aged in oak barrels for about 3 months and fined in bottle, it evokes the flavours of the Tuscan tradition. Taste balanced in acidity, intense and pleasant aroma with hints of woods used for aging and varietal fruity notes. Verrazzano vinegar is an excellent seasoning for crudités and salads.

Sizes: 500 ml



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