



ACETO di Vino Rosso aromatizzato alle Erbe

What makes this red vinegar special is undoubtedly the blend of herbs we personally prepare and use for an infusion lasting at least eight months.

This particularly long infusion extracts the characteristic aromas of the herbs and releases intense aromatic notes of sage, rosemary, and thyme.

Four years of aging in oak wood help to smooth the tannic sharpness typical of Dolcetto di Dogliani, giving the product a decisive but never aggressive note.

Ideal for dressing salads and omelets. Perfect for marinades and *carpione*-style preparations.



CASA MATILDA

Borgata Pamparato, 1/2 12063 Dogliani
+39 338 4524202 - +39 333 4703534 - www.asidellelanghe.it