

VILLA CALCINAIA

ACETO DI VINO ROSSO (VINEGAR)



Villa Calcinaia red wine vinegar is produced by blending traditional Tuscan methods and modern technology. The vinegar is made through acetous fermentation of aged estate-produced red wine and processed in modern stainless steel equipment. This eliminates the dangers of high heavy metal levels found in other vinegars processed in iron, brass or copper equipment.

The flavor and aroma of Villa Calcinaia's red wine vinegar is distinctly Tuscan, sweet and aromatic. It is well balanced with a fruity acidity.

Available in 500ml bottles

THE MARCHETTI COMPANY | SCOPERTA IMPORTING COMPANY, INC.

216 | 321 | 4162

www.tmarchettico.com