

Moletto Olive Oil & Balsamic Vinegar



Extra Virgin Olive Oil:

On the sunny slopes of Pisano Mountain are picked the olives which, after being crushed and squeezed using “Molazze” - stone oil-mills similar to those used in Roman times—give life to the creation of superb extra virgin olive oil. Translucent leaf green with golden tones, this olive oil has a bouquet that is fruity and delicate. Its taste is full bodied and mildly spicy on the palate. Perfect.



Balsamic Vinegar of Modena:

The Balsamic Vinegar of Modena is produced from the fermented must of the best selected grapes which grow between the rivers Secchia and Panaro, in the province of Medena. The juice is boiled slowly over a low heat for at least 12 hours, after which it is put into special decanting containers for about 6 months, and then transferred into fermentation casks for 3 years. The vinegar is then transferred into smaller and smaller wooden casks, so as to absorb the aromas of the woods, enhancing its flavor day by day. The color becomes a deep dark brown with a fluid, syrupy texture. The bouquet is complex and penetrating with a pleasing acidity. The vinegar has a well balanced sweet and sour taste, generously full and savory with velvet tones.

Moletto

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