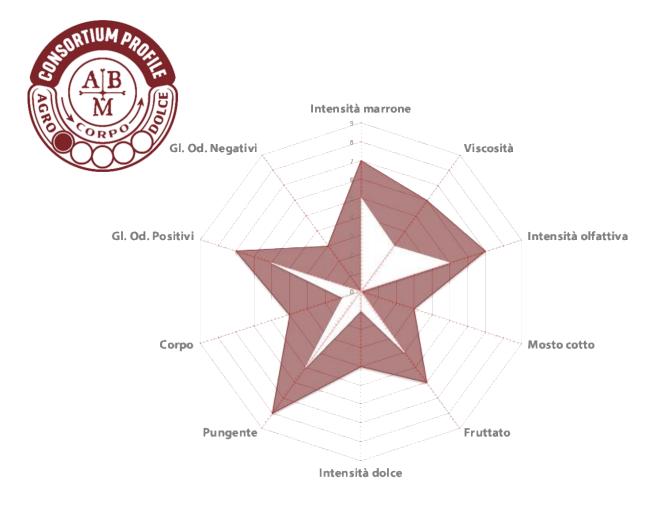
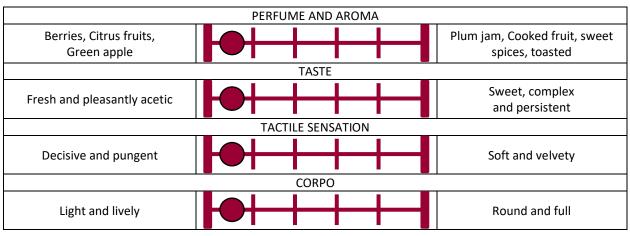
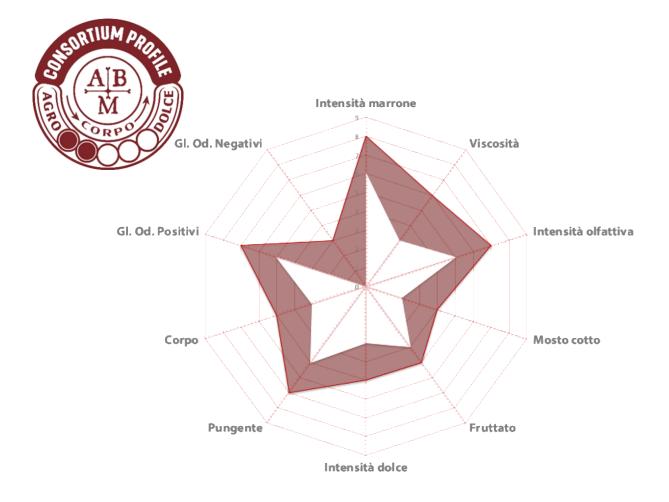
1 Seal

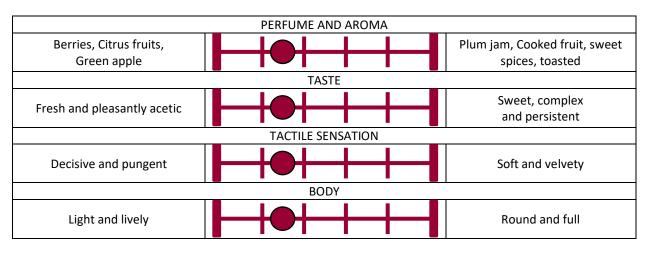
Main features: high tactile smoothness in relation to a liquid body, balance shifted towards the acidity at the taste level and towards the fruity at the aromatic level. Ideal use: condiment with a significant contribution of freshness and acidity accompanied by a light body and structure, perfect for vinaigrettes, marinades and sauces.



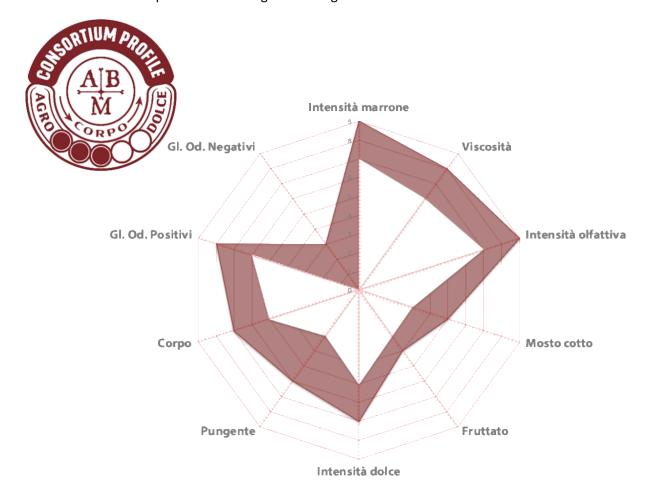


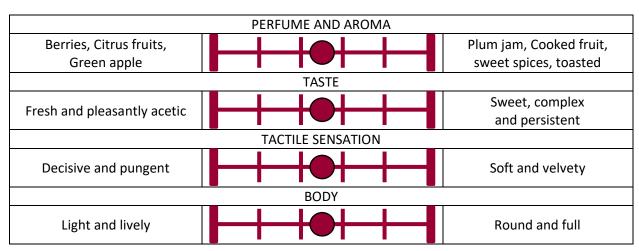
Main features: at the taste level it still stands out the fresh acidity, but with greater perception of the body and the sweet trend. Still quite pungent, at the aromatic level the fruity prevails but with the cooked must slightly more evident. Ideal use: excellent as a condiment but, in this case, with a more structured and less assertive back note.



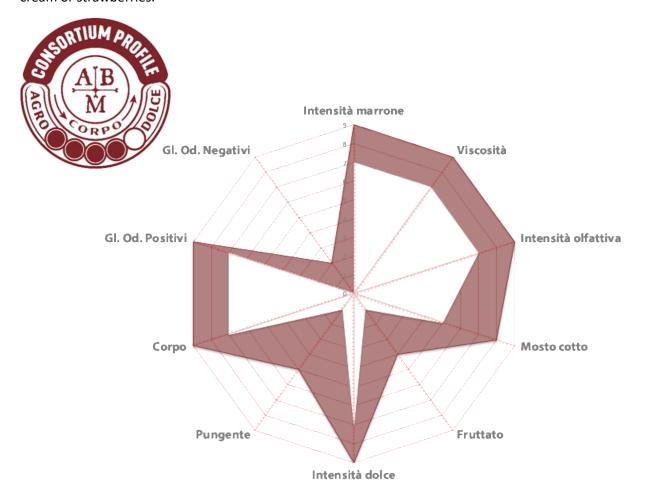


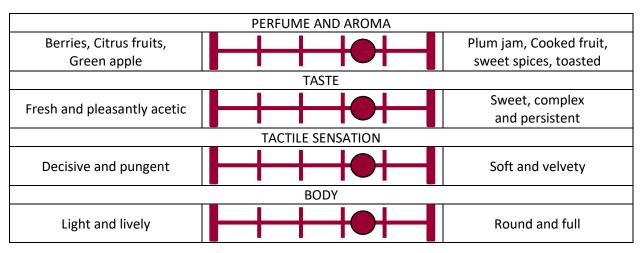
Main features: the density begins to be observable to the eye with greater resistance to rotation in the tasting glass, and with olfactory and taste perception in balance between acid and sweet. Even at the aromatic level we do not have prevalence, you can perceive both fruity and cooked must. Already more complex product at the aromatic and structural level. Ideal use: to be used also in cooking to create richer sauces and a rounder profile for dressings and vinaigrettes.



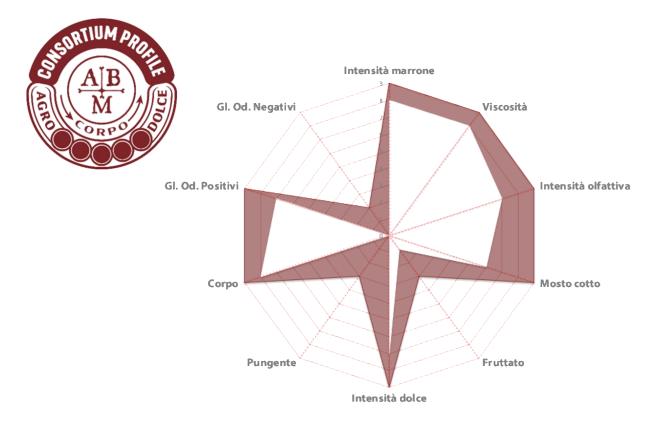


Main features: at the tactile level the density is more perceptible with the sweet prevailing over the acid which limits the pungency. While, at the aromatic level, it is the cooked must combined with the notes of spicy that triumphs over the fruity. Increasing complexity increases the option for usage. Ideal uses: in various ways to finish a dish, for example in seasoning risottos, fish, white or red meat but also on ice cream or strawberries.





Main features: the density increases considerably until it reaches high levels and is manifested by the long persistence after rotation in the tasting glass. To the taste, it reveals a barely perceptible pungency, a remarkable sweetness that prevails over acidity, and an exceptionally round and full body. At the aromatic level we have a clear prevalence of spices and cooked must on fruity. The taste perceptions of the sweetness with the notably higher density, linked to an aromatic profile characterized by hints of toast and spices suggest different types of combinations. Ideal use: pairing with aged and blue cheeses, cured meat, ice cream preferably cream, hazelnut or pistachio and with desserts based on egg or chocolate.



PERFUME AND AROMA		
Berries, Citrus fruits,		Plum jam, Cooked fruit,
Green apple		sweet spices, toasted
TASTE AND TASTE		
Fresh and pleasantly acetic		Sweet, complex
		and persistent
TACTILE SENSATION		
Decisive and pungent		Soft and velvety
		Soft and vervety
Body		
Light and lively		Round and full