

# Balsamic Vinegar

Aged 3 years



**Variety:** Agiorgitiko

Hand-picked and sorted, low-yield vineyard

Agiorgitiko is an ancient indigenous grape variety used for the production of fruity red wines with soft tannins.

**Region:** Agiorgitiko vines are cultivated exclusively within the limits of the Nemea region on the Peloponnese, where the wine PDO NEMEA is produced.

**Information:** First, a sweet vinegar is created by two traditional products from grapes of the variety Agiorgitiko, red grape vinegar and Petimezi – concentrated grape juice. Then this dynamic mixture follows the steps of PDO NEMEA wine and ages in French oak barrels for three years. The result is a balsamic vinegar with complex aromas of vanilla and spices.

**Tasting notes:** Dark brown colour, aromas of vanilla and spices. Strong sour taste combined with a well-balanced sweetness. Rich and full body with notes of ripe red fruits in the finish.

**Ingredients:** Concentrated grape juice\*, Grape vinegar\*

\*Product of organic farming

**Free from:** Vegan, Gluten Free, GMO Free

**Acidity:** 5%

**Shelf life:** 36 months

**Bottle content:** 250ml

**Packaging:** Glass bottle Dorica  
6 bottles per carton

**Label Languages:** English - Greek, English - USA  
German - French, French - Dutch

**Certification:**

Organic certified according to Reg. (EC) 834/2007  
USDA NOP, ISO 9001/2008, ISO 22000/2005



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