

SAN FANTINO Aromatic red wine vinegar

Year: 2009

Production: 800 litres

Price: 7 euro for a 375 ml bottle

In 2009 a disaster struck San Fantino, a large quantity of great wines, merlot, cabernet sauvignon, sirah and pinot noir became acidic. We put the wine in demi johns and moved it to the attic and added a 30 year old mother of vinegar, bay leaves, myrtle berries and fennel flowers to it.



After 4 years we transferred it to barriques adding oak chippings to oxydise it and reduce the pungency

The vinegar is now ready. Acidity is gentle, colour is amber and taste is exceptional.

