LABADIA

Agresto



Appellation
Condiment made from cooked grape must, spices and honey

Geographical area
Tuscany

Production method
A condiment with very ancient origins, already known in Ancient Rome as omphacium, Agresto is obtained through the slow cooking of unripe grape must enriched with vinegar, honey, spices, and aromatic herbs. This traditional preparation gives the product a unique balance of freshness and aromatic complexity.

Description
Widely used during the Middle Ages and on Renaissance tables for the preparation of sauces, Agresto is distinguished by its dark colour and characteristic sweet-and-sour flavour. Its unique taste results from the combination of unripe grapes, the sweetness of cooked must, aromatic spices, and a delicate hint of honey.

History
Agresto most likely originated from the need to make use of grapes that had not reached full ripeness. The harvested bunches were left to wither slightly before the grapes were gently pressed. The resulting must was transferred to large pots and slowly cooked, after which spices, vinegar, and aromatic herbs were added.

Today, both the traditional recipe and its production method have been preserved by only a small number of producers, most of whom are located in Tuscany.

Tasting Notes
Viscous in texture and deep dark red in colour, it offers aromas of grapes complemented by spicy notes on the nose. On the palate, the vibrant acidity of unripe grapes blends harmoniously with the sweetness of the spices and honey.

Food Pairings
A unique and flavorful condiment, ideal for salads, grilled vegetables, meat, and fish