



# “30 VENDEMMIE” FOOD SEASONING

## *SPECIF FEATURES*

### *DENOMINATION:*

“30 VENDEMMIE” FOOD SEASONING.

### *CLASSIFICATION:*

SWEET AND SOUR CONDIMENT, AGED FOR 30 YEARS.

### *ORIGIN:*

IT COMES FROM TREBBIANO MODENESE BOILED MUST, LONG-AGED IN WOOD PRECIOUS BARRELS.

### *TASTE:*

FULL-BODIED AND RICH .

### *COLOUR:*

BRIGHT BROWN.

### *FLAVOURS:*

BARRIES AND CHERRIES ALTERNATE WITH A SUBTLE ACID NOTE THAT BELANCES FOR THE SWEETNESS OF GRAPE MUST.

### *BOTTLES FOR BOX:*

1 BOTTLE

### *SIZE:*

STACKABLE 250ML

## *ANALYTIC INFORMATIONS*

### *DIETALY VALUE PER 100ML:*

ENERGY 354 KCAL = 1467 (KJ)

FATS 0G, SATURATED FATS 0 G

CARBOHYDRATES 82,2 G, SUGARS 82,2 G

PROTEINS 0,5 G

SALT 0.12G

ORGANIC ACID 4,7G

### *INGREDIENTS:*

BOILED MUST FERMETED. IT CONTAINES SULPHITES.

## *INFORMATIONS*

### *SUGGESTED COMBINATION:*

MEAT, DESSERT, FRESH FRUIT, FILLED PASTA AND CHEESES.

*DENSITY:* ●●●●●

*AGEING:* ●●●●●



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