



BALSAMIC VINEGAR OF MODENA I.G.P.

SPECIFIC FEATURES:

DENOMINATION:

BALSAMIC VINEGAR OF MODENA I.G.P.

CLASSIFICATION:

BALSAMIC VINEGAR OF MODENA, AGED FOR 3 YEARS IN OAK BARRELS.

ORIGIN:

THIS PRODUCT COMES FROM BOILED MUST OF TREBBIANO MODENESE AND WINE VINEGAR.

TASTE:

INTENSE AND ACIDULOUS.

COLOUR:

LIGHT BROWN.

FLAVOUR:

SWEET AND WITH A NOTE OF VANILLA.

BOTTLES FOR BOX:

1 BOTTLE

SIZE:

250ML

ANALYTIC INFORMATIONS:

DIETARY VALUES PER 100ML:

ENERGY 241 Kcal = 1027 (kJ)

FATS 0g, SATURATED FATS 0 g

CARBOHYDRATES 55,5 g, SUGARS 55,5 g

PROTEINS 0,3 g

SALT 0,06 g

ORGANIC ACID 4,7g

ACIDITY 6%

INGREDIENTS:

BOILED MUST, WINE VINEGAR. IT CONTAINS SULPHITES.

INFORMATIONS

SUGGESTED COMBINATIONS:

PREPARATIONS, MARINATING AND USE DURING COOKING.

DENSITY: ●●●●●

AGEING: ●●●●●



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