



FOOD WHITE SEASONING AGED

SPECIFIC FEATURES

DENOMINATION:

FOOD WHITE SEASONING AGED.

CLASSIFICATION:

FOOD BALSAMIC SEASONING INNOVATIVE, AGED FOR LITTLE TIME IN ASH BARRIQUE.

ORIGIN:

IT COMES FROM BOILED MUST OF TREBBIANO MODENESE AND WINE VINEGAR.

TASTE:

FLOWING TEXTURE.

COLOUR:

STRAW YELLOW.

FLAVOUR:

FRUITY AND INITIALLY ACIDULOUS THEN FLADES INTO A PLEASANT VANILLA NOTE DUE TO THE REFINEMENT IN BARRIQUE.

BOTTLE FOR BOX:

1 BOTTLE

SIZE:

100 ML WITH MONTE MAGICO CASE.

ANALYTIC INFORMATIONS

DIETARY VALUE PER 100ML:

ENERGY 218 KCAL = 927 (KJ)

FATS 0G, SATURATED FATS 0 G

CARBOHYDRATES 51,6 G, SUGARS 51,6 G

PROTEINS 0 G

SALT 0,04 G

ORGANIC ACID 3,8G

INGREDIENTS:

BOILED MUST CONCENTRATED, WINE VINEGAR. IT CONTAINS SULPHITES.

INFORMATIONS

SUGGESTED COMBINATIONS:

SALADS, VEGETABLES AND FISH.

DENSITY: ● ○ ○ ○ ○

AGEING: ● ○ ○ ○ ○



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