



# 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:**

STACKABLE 250ML

## **ANALYTIC INFORMATIONS:**

### **DIETARY VALUES PER 100ML:**

ENERGY 241 Kcal = 1027 (kJ)

FATS 0g, SATURATED FATS 0g

CARBOHYDRATES 55,5g, SUGARS 55,5g

PROTEINS 0,3g

SALT 0,06g

ORGANIC ACID 4,7g

### **INGREDIENTS:**

BOILED MUST, WINE VINEGAR. IT CONTAINS SULPHITES.

## **INFORMATIONS**

### **SUGGESTED COMBINATIONS:**

PREPARATIONS, MARINATING AND USE DURING COOKING.

**DENSITY:** ●●●●●

**AGEING:** ●●●●●



Elite Wine  
Via Cimitero, 30  
41014 Castelvetro di Modena (MO) ITALY  
[info@elitewine.it](mailto:info@elitewine.it) [www.elitewine.it](http://www.elitewine.it)  
+39 3386788450

