



# 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:*

STACKABLE 250ML

## *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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