



# BALSAMIC VINEGAR OF MODENA I.G.P. 'DEL FONDATORE'

## ***SPECIFIC FEATURES:***

### ***DENOMINATION:***

BALSAMIC VINEGAR OF MODENA I.G.P. 'DEL FONDATORE'

### ***CLASSIFICATION:***

BALSAMIC VINEGAR OF MODENA, AGED FOR 5 YEARS IN OAK BARRELS.

### ***ORIGIN:***

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

### ***TASTE:***

HIGH DENSITY AND SWEETNESS.

### ***COLOUR:***

BRIGHT BROWN.

### ***FLAVOUR:***

RED FRUITS LIKE PRUNE AND CHERRY, JAM AND 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:***

RISOTTI, FRESH FILLED-PASTA, FRESH AND RIPENED CHEESES, WHITE AND RED MEAT

***DENSITY:*** ●●●●●

***AGEING:*** ●●●●●



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