

BALSAMIC VINEGAR OF MODENA IGP

Balsamic vinegar of Modena IGP is obtained from wine vinegar and concentrated grape must. It is characterized by a intense and persistent smell and by a pleasantly balanced bitter-sweet flavor.

Contains colorant caramel E150 D and sulfites.

The product is OGM FREE according to Reg. 1829/2003/CE – 1830/2003/CE.



Smell: characteristic, intense and persistent, pleasantly acetic

Color: intense brown

Recommended: it is ideal as finishing touch for vegetables, meat, soups, vegetables conserves. Pleasantly smell on cheese and fruit

Food preservation: preserve the product in a fresh and dry place without strong changes of temperature and without exposing it to the light of the sun

NUTRITIONAL INFORMATION

Data related to 100 ml
Energy values: 95 kcal
Protein: 2.25 g
Carbohydrates: 16 g
Sodium: 0.09 g
Total Fats: < 0.01 g

PACKAGING:

Glass bottle from lt 0,25 ----- 12 pieces/box

Glass bottle from lt 0,50 ----- 06 pieces/box