



TERRE BORMANE LINE

TB/RUBINO 0.5 LT-AGED RED WINE VINEGAR - 500 ML

This vinegar is made from selected wines produced by small winegrowing estates in Piemonte. The acetification process is completed in small oak kegs in which the vinegar continues its maturation for at least one year. Ageing in wooden casks gives the product its amber color and considerably improves its organoleptic qualities since the vinegar absorbs tannin from the wood. A few drops are enough to exalt its potency and harmonious aroma.

INGREDIENTS: red wine vinegar, antioxidant: E224 (potassium **metabisolfitum**)

ALLERGENS: Contains **SULPHITES**

MATCHES: it is ideal for salads, cooked vegetables, fish and meat marinades.

ORGANOLEPTIC PARAMETERS:

Aspect: clear and bright

Color: red

Taste: acid, characteristic of the wine used

CHEMICAL AND PHYSICAL PARAMETERS:

Acidity: 6,5 %

AVERAGE NUTRITIONAL VALUES (for 100 ml):

Energetic value 86 kJ/21 kcal
Fat: 0 g of which Saturates: 0 g
Carbohydrate: 0 g of which Sugar: 0 g
Protein: 0,1 g
Salt: 0,01 g

COUNTRY OF ORIGIN: ITALY

TEMPERATURE OF STORAGE: 6°C-30°C

TO PRESERVE IN FRESH AND DRY PLACE

PACKING :

N°BOTTLES FOR CARTON: 6

CARTON DIMENSION: 22 cm (l) x 15 cm (w) x 29 cm (h)

N°CARTON/PALLETT: 130 (26 CRT/FLOOR X 5 FLOORS)

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