



GALATEO&FRIENDS LINE

BAROLO VINEGAR D.O.C.G. AGED – 100 ML
(GROSS WEIGHT:0.353 KG – NET WEIGHT: 0.100 KG)

Produced with D.O.C.G. (denomination of origin certified and guaranteed) Barolo wine according to the traditional system and matured in oak casks. It is excellent to cook fowl, kidneys with onion and salads. A great high-quality product, beautifully clear and bright, of a nice red with an orange shade. Its markedly sour aroma and the distinct characteristics of its taste recall the body and the peculiarities of the wine it is made with.

INGREDIENTS: Barolo vinegar D.O.C.G. Antioxidant: E224

MATCHES : these vinegar is ideal in the preparation of mayonnaise, cooked vegetables and fish and meat marinades.

ALLERGENS : Contains **Sulphites**

ORGANOLEPTIC PARAMETERS :

Aspect: light

Colour : red

Taste: characteristic of the wine Barolo

PHISICAL AND CHEMICAL PARAMETERS : Acidity: 6,5%

AVERAGE NUTRITIONAL VALUES (for 100 ml)

ENERGY:	118 kJ/ 28 kcal
FAT	0 g
of which SATURATES	0 g
Carbohydrates	0,10 g
of which saturates	0,10 g
Protein	0,01 g
Salt	0.045 g

COUNTRY OF ORIGIN: PRODUCT AND PACKED IN ITALY

TEMPERATURE OF STORAGE: + 6°C/ + 25°C

KEEP IN FRESH AND DARK PLACE. AVOID THE THERMAL SHOCK

BEST BEFORE: N.A.

PACKING :

N°BOTTLES FOR CARTON: 6

CARTON DIMENSION: 21.5 cm (l) x 14.5 cm (w) x 10.5 cm (h)

N°CARTON/PALLET: 290 (29 CRT/FLOOR X 10 FLOORS)

REV 04 del 25/02/2021