



GALATEO&FRIENDS LINE

GAL/AC.BAROLO 1L – ACETO DI VINO BAROLO

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.

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 SATURATED	0 g
CARBOHYDRATES	0,10 g
Of which sugars	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

STORE IN A COOL AND DARK PLACE, AWAY FROM HEAT AND LIGHT SOURCES

AVOID THE THERMAL SHOCK

PACKING :

N°BOTTLES FOR CARTON: 6

CARTON DIMENSION: 28.5 cm (l) x 19.5 cm (w) x 28.5 cm (h)

N°CARTON/PALLET: 64 (16 CRT/FLOOR X 4 FLOORS)

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