



GALATEO&friends

GAL/AC.BAL.1,2 - BALSAMIC VINEGAR OF MODENA IGP 1,25 DENSITY 250 ML

The balsamic vinegar of Modena is obtained by a slow fermentation of cooked musts coming from grapes of its place of origin which are opportunely mixed with percentages of vinegar. It is naturally aged and refined in little butts of various kinds of wood such as oak, chestnut, mulberry, etc., respecting the production area habits.

MATCHES: It is fit for various dishes, from appetizers to desserts.

INGREDIENTS: Cooked grape must (90%), vinegar (10%).

ALLERGENS: SULPHITES (The sulphite are residuals of the vinegar; they are not added artificially).

ORGANOLEPTIC PARAMETERS:

Aspect: clear and bright

Color: deep brown

Taste: balanced bitter-sweet

CHEMICAL AND PHYSICAL PARAMETRES:

Density (20°C) :1,25; Acidity: 6% min

AVERAGE NUTRITIONAL VALUES (for 100 ml)

Energy: 1252 kJ/ 293 kcal
Fat: 0 g of which saturates : 0 g
Carbohydrates: 59 g of which Sugars:
Sugars: 58
Proteins: 0.2 g
Salt: 0.09 g

COUNTRY OF ORIGIN: PRODUCED AND PACKED IN ITALY

TEMPERATURE OF STORAGE:

TO PRESERVE IN FRESH, DRY AND DARK PLACE – AVOID THERMAL SHOCK

TEMPERATURE OF STORAGE: 6°C-30°C

BEST BEFORE: N.A.

PACKING :

N°BOTTLES FOR CARTON: 6

CARTON DIMENSION: 25 cm (l) x 17 cm (w) x 13 cm (h)

N°CARTON/PALLET: 190 (19 CRT/FLOOR X 10 FLOORS)

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