



PASSEPARTOUT LINE

PAS-AC.VINOR.L0.25 - AGED RED WINE VINEGAR 0.25 LT

The aged wine vinegar is created with select Piedmont wines. The acetification process is finalised in tiny oak barrels where the vinegar ages for another year. Ageing in wood barrels gives the vinegar its amber shades and enhances its organoleptic aspects, transferring noble tannins from the wood to the vinegar. Just a few drops are enough to enjoy its strength and well-balanced aroma.

INGREDIENTS: wine vinegar, antioxydant : E224.

Contains Sulphites

ORGANOLEPTIC PARAMETERS :

Aspect: light

Colour : red

Taste: characteristic of the wine

PHISICAL AND CHEMICAL PARAMETERS :

Acidity: 6,5%

AVERAGE NUTRITIONAL VALUES (for 100 ml)

Energy 3.451kJ/828 kcal	
Fat:	92 g
of which saturates	13 g
Carbohydrate	0 g
of which sugar:	0 g
Protein:	0 g
Salt	0 g

TEMPERATURE OF STORAGE: +6°C/+30°C

PRODUCT OF ITALY

KEEP IN FRESH AND DARK PLACE

Rev. 02 del 17/12/19