ACETAIA MALPIGHI®
MODENA - ITALY

TECHNICAL DATA SHEET

PRODUCT: BALSAMIC VINEGAR OF MODENA IGP - GOLD SPECIAL

DESCRIPTION:	'Gold Special' Balsamic Vinegar of Modena PGI is made using grape must and wine vinegar, aged in oak barrels. It has a full-bodied, intense flavour, balanced acidity and a high viscosity. A product, free from caramel, colourings or additives.
PRODUCT CODE:	795
INGREDIENTS:	80% cooked grape must, 20% wine vinegar. Contains no added sulphites.
ORGANOLEPTIC PROPERTIES:	Acidity: 6%
	Density: 1.34
	Appearance: clear
	Colour: deep brown
	Aroma: round and full-bodied
	Flavour: velvety and well-balanced
DIRECTIONS FOR USE:	served with shavings of Parmigiano Reggiano and pears, fresh strawberries, risotto and escalopes, foie gras, courgette flower fritters, beef carpaccio and fish tartare, sushi and sashimi.



TECHNICAL AND LOGISTICAL INFORMATION

SHELF LIFE:	10 years		
EAN13 BOTTLE:	8032793917953		
FORMAT:	250ml glass bottle		
DIMENSIONS AND WEIGHT:	**BOTTLE:**	cm 6x6x19h	0,624 kgs
	CARTON:	cm 23x16x22h	3,74 kgs
STORAGE CONDITIONS:	Store at room temperature in a dry place, away from heat sources and direct sunlight.		

NUTRITIONAL VALUES:

The figures refer to 100 ml of product:

Energy Value	kcal / kJ	1510 kJ / 355 kcal
Fats	g	<0,1
- of which saturated	g	<0,01
Carbohydrates	g	87,9
- of which sugars	g	81,9
Proteins	g	0,95
Salt	g	0,055