ACETAIA MALPIGHI
MODENA - ITALY

TECHNICAL SHEET

PRODUCT: ABTRE ORO DOP

DESCRIPTION:	Traditional Balsamic Vinegar of Reggio Emilia DOP "Gold" is obtained from cooked grape must, resulting from pressing Reggio Emilian grapes: it has an intense brown color, clear, syrupy density, fragrant aroma, sweet and sour taste
PRODUCT CODE:	244
INGREDIENTS:	100% cooked grape must. Contains sulphites
CHARACTERISTICS:	Acidity: 5% - 6%
	Density: 1,34
	100% NATURAL: no caramel, preservatives, colorants or additives.
SUGGESTIONS USE:	Sublime in addition to mayonnaise to prepare sauces for boiled meat or added in drops to enrich pasta or rice salads, risotto, vegetables and scampi but also beef fillets



TECHNICAL AND LOGISTICS INFORMATION			
SHELF LIFE:	10 years		
EAN13:	8032793912446		
SIZE:	glass bottle of 100ml		
DIMENSIONS AND WEIGHT:	**BOTTLE:**	cm 4,5x4,5x16h	0,720 kgs
	CARTON:	39x36x30h	7,20 kgs
STORAGE CONDITIONS:	after opening, to keep to room temperature and to protect from direct sunlight.		

NUTRITION FACTS		
Based on 100 ml		
Energy	kcal / kJ	316 kcal / 1336 kJ
Fat	g	0
- of which saturates	g	0
Carbohydrates	g	74,5
- of which sugars	g	74,4
Protein	g	1,2
Salt	g	0,07