ACETAIA MALPIGHI®
MODENA - ITALY

TECHNICAL SHEET

PRODUCT: BALSAMIC VINEGAR OF MODENA BRONZE

DESCRIPTION:	Balsamic Vinegar of Modena "Bronze" is realized using the must of grapes from our vines and wine vinegar produced by us, aged in Durmast barrels. A product, without any caramel, colouring agents or additives.

PRODUCT CODE:	288
INGREDIENTS:	60% cooked grape must, 40% wine vinegar. Contains sulphites not added
ORGANOLEPTIC PROPERTIES:	Acidity: 6%
	Density: 1,22
	Appearance: clear
	Colour: dark brown
	Fragrance: pungent but round
	Flavour: classic, pungent and flowing
SUGGESTIONS USE:	on salads and raw or cooked vegetables, roasted meat, carpaccio and boiled meat, poured in droplets on risotto, buffalo mozzarella caprese, fried vegetables, fresh strawberries and artisanal vanilla ice cream.



TECHNICAL AND LOGISTICS INFORMATION

SHELF LIFE:	10 years		
EAN13:	8032793912880		
SIZE:	glass bottle of 250ml		
DIMENSIONS AND WEIGHT:	**BOTTLE:**	cm 6x6x19h	0,562 kgs
	CARTON:	cm 23x16x22h	3,37 kgs
STORAGE CONDITIONS:	after opening, to keep to room temperature and to protect from direct sunlight.		

NUTRITION FACTS

Based on 100 ml

Energy	kJ / kcal	1023 kJ / 240 kcal
Fat	g	<0,1
- of which saturates	g	<0,01
Carbohydrates	g	59,4
- of which sugars	g	53,2
Protein	g	0,81
Salt	g	0,025