ACETAIA MALPIGHI®
MODENA - ITALY

TECHNICAL SHEET

PRODUCT: BALSAMIC VINEGAR OF MODENA GOLD

DESCRIPTION:	Balsamic Vinegar of Modena "Gold" is realized using the must of grapes from our vines and wine vinegar produced by us, aged in Durmast barrels. It has got a round and intense flavour, balanced sourness, high density. A product, without any caramel, colouring agents or additives.	
PRODUCT CODE:	693	
INGREDIENTS:	80% cooked grape must, 20% wine vinegar. Contains sulphites not added	
ORGANOLEPTIC PROPERTIES:	Acidity: 6%	
	Density: 1,34	
	Appearance: clear	
	Colour: intense dark brown	
	Fragrance: round and full	
	Flavour: velvety and well-balanced	
SUGGESTIONS USE:	on Parmesan cheese flakes and pears, fresh strawberries, risotto and scaloppine, foie gras, pancakes with pumpkin flowers, meat carpaccio and fish tartare, sushi and sashimi	

TECHNICAL AND LOGISTICS INFORMATION			
SHELF LIFE:	10 years		
EAN13:	8032793912316		
SIZE:	glass bottle of 250ml		
DIMENSIONS AND WEIGHT:	**BOTTLE:**	cm 5,8x5,8x17,7h	0,62 kgs
	CARTON:	cm 23x16x22h	3,88 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	1510 kJ / 355 kcal
Fat	g	<0,1
- of which saturates	g	<0,01
Carbohydrates	g	87,9
- of which sugars	g	81,9
Protein	g	0,95
Salt	g	0,024