ACETAIA MALPIGHI® MODENA - ITALY

TECHNICAL SHEET

PRODUCT: BALSAMIC VINEGAR OF MODENA INVECCHIATO

DESCRIPTION:	Balsamic Vinegar of Modena made using the cooked must obtained from late grapes, dried on racks , and wine vinegar aged for over three years in ancient oak barrels. A product , without caramel, colorings or additives. An ideal condiment for those seeking harmony of flavors and elegance in dishes.
PRODUCT CODE:	753
INGREDIENTS:	80% cooked grape must, 20% wine vinegar. Contains not added sulphites.
ORGANOLEPTIC PROPERTIES:	Acidity: 6% Density: 1,34 Appearance: clear Colour: intense dark brown Fragrance: round and full Flavour: velvety and well-balanced
SUGGESTIONS FOR USE:	Perfect for drizzling over shavings of aged Pecorino, fresh fruit – especially apples and raspberries – creamy risottos, slices of duck breast, liver pâté, zucchini and artichoke fritters, beef carpaccio, tuna tartare, as well as sushi and sashimi.



TECHNICAL AND LOGISTICS INFORMATION			
SHELF LIFE:	10 years		
EAN13:	8032793917533		
SIZE:	glass bottle of 250ml		
DIMENSIONS AND WEIGHT:	**BOTTLE:**	cm 6x6x19h	0,588 kgs
	CARTON:	cm 23x16x22h	3,528 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	1436 kJ / 338 kcal
Fat	g	<0,1
- of which saturates	g	<0,01
Carbohydrates	g	80
- of which sugars	g	77
Protein	g	0,3
Salt	g	0,012