ACETAIA MALPIGHI®
MODENA - ITALY

TECHNICAL SHEET

PRODUCT: BALSAMIC VINEGAR OF MODENA PLATINUM

DESCRIPTION:	Balsamic Vinegar of Modena "Platinum" 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:	445
INGREDIENTS:	90% cooked grape must, 10% wine vinegar. Contains sulphites not added.
ORGANOLEPTIC PROPERTIES:	Acidity: 6%
	Density: 1,36
	Appearance: clear
	Colour: intense dark brown
	Fragrance: round and full
	Flavour: velvety and well-balanced
SUGGESTIONS USE:	on vegetable salads, mixed grilled or cooked vegetable, roasted meat, carpaccio and boiled meat, poured in droplets on risotto, buffalo mozzarella caprese, fried vegetables, fresh strawberries and vanilla ice cream



TECHNICAL AND LOGISTICS INFORMATION

SHELF LIFE:	10 years		
EAN13:	8032793914457		
SIZE:	glass bottle of 250ml		
DIMENSIONS AND WEIGHT:	**BOTTLE:**	cm 5,8x5,8x17,7h	0,624 kgs
	CARTON:	cm 23x16x22h	3,904 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	1581 kJ / 372 kcal
Fat	g	<0,1
- of which saturates	g	<0,01
Carbohydrates	g	92,1
- of which sugars	g	86,1
Protein	g	0,91
Salt	g	0,026