ACETAIA MALPIGHI®
MODENA - ITALY

TECHNICAL SHEET

PRODUCT: BALSAMIC VINEGAR OF MODENA SILVER

DESCRIPTION:	Balsamic Vinegar of Modena "Silver" 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:	697	
INGREDIENTS:	70% cooked grape must, 30% wine vinegar. Contains sulphites not added	
ORGANOLEPTIC PROPERTIES:	Acidity: 6%	
	Density: 1,28	
	Appearance: clear	
	Colour: dark brown	
	Fragrance: pungent but well-balanced	
	Flavour: classic and intense	
SUGGESTIONS USE:	On vegetable salads, omelette, Buffalo mozzarella and tomatoes caprese, roasted meat, carpaccio and boiled meat, fried and in batter food, semifreddo and fresh fruit salads.	

TECHNICAL AND LOGISTICS INFORMATION			
SHELF LIFE:	10 years		
EAN13:	8032793912347		
SIZE:	glass bottle of 250ml		
DIMENSIONS AND WEIGHT:	**BOTTLE:**	cm 5,8x5,8x17,7h	0,604 kgs
	CARTON:	cm 23x16x22h	3,78 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	1364 kJ / 321 kcal
Fat	g	<0,1
- of which saturates	g	<0,01
Carbohydrates	g	79,4
- of which sugars	g	72,8
Protein	g	0,84
Salt	g	0,024