



TECHNICAL SHEET

PRODUCT: TRADITIONAL BALSAMIC VINEGAR OF MODENA AFFINATO

DESCRIPTION:	Traditional Balsamic Vinegar of Modena with characteristics of ageing more 12 years. The taste is full-bodied and strong with woody whiffs, aroma is harmonic, density is well balanced.	
PRODUCT CODE:	03	
INGREDIENTS:	100% cooked grape must of Modena (Lambrusco and Trebbiano)	
CHARACTERISTICS:	Acidity: 5% - 6%	
	Density: 1,30	
	100% NATURAL: no caramel, preservatives, colorants or additives.	
SUGGESTIONS USE:	cheeses, in particular parmigiano reggiano, tenderloin, sliced beef, risotto	



TECHNICAL AND LOGISTICS INFORMATION

SHELF LIFE:	10 years		
EAN13:	8032793910039		
SIZE:	glass bottle of 100ml		
DIMENSIONS AND WEIGHT:	BOTTLE:	cm 6x7x13h	0,622 kgs
	CARTON:	cm 53x20x22h	6,22 kgs
PALLET EPAL 120X80 :	PIECES FOR CARTON:		10
	N. CARTONS FOR PALLET:		64
	N. PIECES FOR PALLET:		640
	HEIGHT OF PALLET IN CM:		190
	GROSS WEIGHT OF PALLET IN KGS:		420
STORAGE CONDITIONS:	after opening, to keep to room temperature and to protect from direct sunlight.		

NUTRITION FACTS

Based on 100 ml

Energy	kcal / kJ	284 kcal / 1189 kJ
Fat	g	<0,1
- of which saturates	g	<0,01
Carbohydrates	g	71,1
- of which sugars	g	64
Protein	g	0,31
Salt	g	0,029