



TECHNICAL SHEET

PRODUCT: TRADITIONAL BALSAMIC VINEGAR OF MODENA EXTRA OLD

DESCRIPTION:	Traditional Balsamic Vinegar of Modena Extra Old with characteristics of ageing more 25 years. The taste is harmonic and ripe, the flavor is strong and persistent, the density is very high.	
PRODUCT CODE:	05	
INGREDIENTS:	100% cooked grape must of Modena (Lambrusco and Trebbiano)	
CHARACTERISTICS:	Acidity 5% - 6%	
	Density 1,34	
	100% NATURAL: no caramel, preservatives, colorants or additives.	
SUGGESTIONS USE:	parmigiano reggiano, strawberries, ice-cream, dark chocolates. Pure as digestive	



TECHNICAL AND LOGISTICS INFORMATION

SHELF LIFE:	10 years		
EAN13:	8032793910053		
SIZE:	glass bottle of 100ml		
DIMENSIONS AND WEIGHT:	BOTTLE:	cm 6x7x13h	0,63 kgs
	CARTON:	cm 53x20x22h	6,30 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	313 kcal / 1310,47 kJ
Fat	g	<0,1
- of which saturates	g	<0,01
Carbohydrates	g	78,3
- of which sugars	g	73,8
Protein	g	0,33
Salt	g	0,03