



250 ML I.G.P. BALSAMIC VINEGAR OF MODENA "MONTE MAGICO"

SPECIFIC FEATURES

DENOMINATION:

ACETO BALSAMICO I.G.P. DI MODENA 250ML ACETAIA CAVANI FROM "MONTE MAGICO" ESTATE.

CLASSIFICATION:

BALSAMIC VINEGAR OF MODENA I.G.P., 3 YEARS AGED.

ORIGIN:

IT COMES FROM BOILED MUST BY FIRE AND WINE VINEGAR AGED IN DURMAST BARREL.

TASTE:

IT STANDS OUT TO OTHER CONDIMENTS THANKS TO ITS SWEET AND SOUR BALANCE.

BOTTLE PER BOX:

1 BOTTLE.

BOTTLE OF:

250 ML.

ANALYTIC INFORMATION

DIETARY VALUE PER 100 ML:

ENERGY 241 Kcal = 1027 (kJ)

FATS 0g, SATURATED FATS 0g

CARBOHYDRATES 55.5g, SUGARS 55.5g

PROTEINS 0.3g

SALT 0.06g

ORGANIC ACIDS 4.7g

INGREDIENTS:

BOILED MUST AND WINE VINEGAR.

IT CONTAINS SULPHITES.



INFORMATION

SUGGESTED COMBINATIONS:

THANKS TO ITS SWEETNESS AND ITS LIGHT VANILLA AROMA, IT IS IDEAL TO A DAILY USE IN COOKING.

DENSITY:

3/5

AGEING:

2/5.