

BALSAMIC VINEGAR OF MODENA P.G.I.

5 GRAPES
AGED
250 ML



This precious Balsamic Vinegar of Modena PGI represents the absolute excellence of Acetaia Giuseppe Cremonini's production. This quality is characterized by a high density (1.33), obtained thanks to the use of a high percentage of selected high quality cooked grape must and high-grade wine vinegars. Aging for over three years in oak barrels gives the product a perfectly harmonious, velvety, bittersweet taste.

PRODUCT SHEET

PACK	CODES		CONTENTS	QUALITY
glass bottle CONTESSA	INT.	500443	250 ml	3 years aged
	EAN	8033717730962		
	ITF	28033717730966		

FLAVOURS	TASTE
high density and a velvety texture, with a flavor of toasted wood and vanilla	

INGREDIENTS	SUGGESTIONS
cooked grape must, wine vinegar cooked grape must high density 100% natural 3 years aged barrique	seafood salad, Parmigiano Reggiano, shellfish, fish fry, roast, fruit salad, baked pears, chocolate cakes, ice cream

PALLET CONFIGURATIONS

PACKAGING	CASES PER LAYER		LAYERS PER PALLET		TOTAL CASES PER PALLET		CASE GROSS WEIGHT
6 bottles per case	EPAL	USA	EPAL	USA	EPAL	USA	
	42	53	5	5	210	265	4 kg