

GIUSEPPE CREMONINI

BALSAMIC VINEGAR OF MODENA P.G.I.

5 GRAPES
PURO MODENA
BARRIQUE
250 ML



This high-density (1.32) Balsamic Vinegar of Modena PGI is characterized by a production process that takes place entirely within the province of Modena. To obtain this special quality only Lambrusco I.G.T. grapes typical of the province of Modena are used. "PURO MODENA Barrique" is a dense creamy quality, with an intense aroma and vanilla notes resulting from its aging in wood. The intense vinous aroma, typical of Lambrusco wine, gives a feeling of strong acidity. The entire production chain is within the Modena area with Bureau Veritas Certification - ISO 22005: 2007 - no. 421/001 traceability.

PRODUCT SHEET

| PACK | CODES | | CONTENTS | QUALITY |
|--------------------------|-------|----------------|----------|----------------------|
| glass bottle CONTESSA | INT. | 500444 | 250 ml | Puro Modena Barrique |
| | EAN | 8033717730955 | | |
| | ITF | 28033717730959 | | |

| FLAVOURS | TASTE |
|--|-------|
| intense with fruity notes of vanilla and typical aroma of the Lambrusco wine | |

| INGREDIENTS | SUGGESTIONS |
|--|---|
| Lambrusco cooked grape must , Lambrusco wine vinegar <div> </div> <div> cooked grape must high density 100% natural 12 months aged barrique 100% Lambrusco grapes 100% Modena Certified </div> | shrimps, fresh tuna fish, Parmigiano Reggiano, risotto (rice), boiled and roasted meat, escalopes, cheese |

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 |