

## TRADITIONAL BALSAMIC VINEGAR OF MODENA P.D.O.

AGED  
AT LEAST 12 YEARS

### PRODUCT SHEET

PACK	CODE		CONTENTS	QUALITY
glass bottle GIUGIARO DESIGN with carton box	INT.	301188	100 ml	AGED at least 12 years
	EAN	-		
	ITF	-		

#### FLAVOUR

Characteristic taste, sweet sour and well balanced, with appreciable acidity, lively, frank, full, velvety, intense and persistent

#### INGREDIENTS

100% cooked grape must



cooked  
grape  
must



100%  
natural



aged at least 12 years  
in different small  
wood barrels

#### SUGGESTIONS

to use it raw, adding it at the last moment, in order to enjoy it at its best and not losing its great heritage of aromas and flavors it offers. Ideal on strawberries, to cream up the ice cream, with Parmigiano Reggiano, meat tartare and risotto. Excellent with dark chocolate based desserts

### PALLET CONFIGURATIONS

PACKAGING	CASES PER LAYER		LAYERS PER PALLET		TOTAL CASES PER PALLET		CASE GROSS WEIGHT
	EPAL	USA	EPAL	USA	EPAL	USA	
10 carton boxes per case	8	-	6	-	48	-	4 kg

