

GIUSEPPE CREMONINI

TRADITIONAL BALSAMIC VINEGAR OF MODENA P.D.O.

AGED
AT LEAST 25 YEARS



PRODUCT SHEET

PACK	CODE		CONTENTS	QUALITY
glass bottle GIUGIARO DESIGN with carton box	INT.	301113	100 ml	AGED at least 25 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 25 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