

FERMENTED VINEGAR

BEER VINEGAR 250ml





A vinegar made from Doppelbock beer, an extra strong beer characterized by a very intense taste. Its distinctive scent and flavor, reminiscent of beer with malt and hop notes, make this vinegar perfect for all types of salad. Giuseppe Cremonini Beer Vinegar is part of our innovative line of fermented vinegars, rich of vitamins and antioxidants, and matured in oak barriques; these special vinegars are characterized by a pleasant, fresh and delicate aromatic scent, typical of their own variety.

Perfect to make vinaigrettes and marinades for white and red meats. Great with fresh salads and to give an innovative touch to fish dishes.

PRODUCT SHEET

PACK	CODES		CONTENTS	FLAVOUR
glass bottle PREZIOSA	INT.	500955	250 ml	a vinegar made from Doppelbock beer, an extra strong beer characterized by a very intense taste
	EAN	8033717731204		
	ITF	28033717731208		

INGREDIENTS	SUGGESTIONS
beer vinegar, sulfur dioxide	its distinctive scent and flavour, reminiscent of beer with malt and hop notes, make this vinegar perfect for all types of salad
<div>  100% natural </div> <div>  fermented in oak barriques </div>	

PALLET CONFIGURATIONS

PACKAGING	CASES PER LAYER		LAYERS PER PALLET		TOTAL CASES PER PALLET		CASE GROSS WEIGHT
	EPAL	USA	EPAL	USA	EPAL	USA	
6 bottles per case	49	59	5	6	245	354	3 kg