

# EXTRAVECCHIO - 25 Years Balsamic Vinegar “Tradizionale di Modena DOP”

100% MADE IN ITALY



The Balsamic Vinegar “Tradizionale di Modena DOP” owes its flavour tanks to the cooking of musts obtained from a typical grape variety grown in Modena countryside and the climate characteristics which make possible an unique and particular processes that during aging gift the product of an intense and unmistakable aroma. Its particular characteristic in exalting the perfumes and flavours of the dishes in which it is added, makes the Balsamic Vinegar “Tradizionale di Modena DOP” one of the most appreciated products of the traditional Emilian cuisine. It is packaged in 100 ml Giugiaro ampoule, kept in a precious box set with booklet.

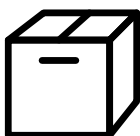
## NUTRITION FACTS (AVERAGE VALUE)

|                | EU<br>per 100 g   |
|----------------|-------------------|
| ENERGY         | 1384 kj - 325Kcal |
| fat            | 0 g               |
| saturated fat  | 0 g               |
| carbohydrates  | 74 g              |
| of wich sugars | 74 g              |
| protein        | 1,2 g             |
| salt           | 0 g               |

**Ingredients:** Cooked musts of traditional Modena grape Trebbiano. \*Sulphites



EU



## CARDBOARD BOX

6 units per box

|        |         |            |
|--------|---------|------------|
| width  | 19 cm   | 7,48 inch  |
| length | 53,5 cm | 21,06 inch |
| height | 21 cm   | 8,26 inch  |
| weight | 3,9 kg  | 3,9 kg     |

GTIN 14

EU



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## UNIT

|        |          |           |
|--------|----------|-----------|
| width  | 11,5 cm  | 4,52 inch |
| length | 8 cm     | 3,14 inch |
| height | 22,3 cm  | 8,77 inch |
| weight | 0,600 kg | 1,32 lb   |

## CERTIFICATIONS



STORAGE CONDITION : STORE AWAY FROM DIRECT LIGHT AND HEAT SOURCES IN A DRY, COOL, WELL VENTILATED PLACES AVOIDING WET PLACES

SHELF LIFE : 10 YEARS