

### Manufacturing process

White wine vinegar in oak barrels with concentrated grape must, "Piémontaise" specialty. The product is obtained in conformity to the Italian law D.M of minister delle Politiche Agricole Alimentari e Forestali of 26/01/2001.

*Vinegar manufactured in Italy and packaged by Huilerie Beaujolaise.*

### Ingredient

Wine vinegar, concentrate grape must, natural aroma, antioxidant sulphurous anhydride.

*We certify that there is no other ingredient in this product. There are allergens: this product contains **Sulphites**.*

### Nutritional Facts (Per 100g)

- 93 Kcal or 395 KJ ;
- **Salt** : 0.03g ;
- **Total fat** 0g ;
- **Carbohydrate** 20 g witch
  - 20g sugar
  - **Dietary fiber** <0.1g
- **Proteins** 0 g.

*These are average value; therefore they can be changed due to a normal fluctuation of raw materials.*

### Organoleptic analysis

- **Color** = pale yellow
- **taste** = delicately acid with fruity characteristics
- **Odor** = Fruity characteristics
- **Appearance** = Clear and fluid

### Storage

**Bottle:** 25cL, 50cL or 1L

**Oilcan:** 5L

Keep in a dark and dry place. Preserve between 68°F and 86°F

### Retention period

Best before 36 months