

Manufacturing process

Quality aged vinegar, with a rounded and smooth, obtained from the fermentation of selected, high alcohol content table wines. The prolonged, skiful ageing in Slavonick oak and American larch vats enhances its perfume and aroma thanks to the alcoholic residue left during fermentation; A possible sedimentation means genuineness.

Vinegar manufactured in Italy and packaged by Huilerie Beaujolaise.

Ingredient

Wine, 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)

- 28 Kcal or 118 KJ ;
- Salt : 18 mg/L ;
- Total fat <0.1g ;
- Carbohydrate 0.1 g witch
 - <0.1 sugar
 - Dietary fiber <0.1g
- Proteins 0.01 g.

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

Organoleptic analysis

- Color = Red, Ruby
- Odor = smooth acid winy
- taste = smooth acid winy
- Appearance = Limpid

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