



## Cavazzone Balsamic Vinegar "Classico"



CATEGORY:	Balsamic dressing
INGREDIENTS:	Cooked white grapes must and wine vinegar.
PRODUCTION:	Must from white grapes of our land, cooked, fermented, acetified with wine vinegar and matured in durmast and chestnut wooden barrels. Natural product free from caramel, preservatives colors or any other artificial ingredients. It is the youngest product of our farm. The production and ageing take place in the Vinegar Loft of the Corte del Cavazzone, an ancient and historical farm on the hills, 15 kilometers (10 miles) south of Reggio Emilia.
ALLERGENS:	Gluten free. It may contain non-added sulphites.
CHARACTERISTICS:	Glossy dark brown liquid with an intense scent and an appetizing flavor with a sour touch.
EXPIRY:	This product does not expire; we give a conventional indication of 10 years according to the law.
CONSERVATION:	Can be kept at room temperature. The bottle should always be closed after use
CONTAINER:	in glass bottles containing <b>250 milliliters</b> or <b>500 milliliters</b> of product with label in Italian, English and German, resin cork with dispenser. The total weight is <b>580 grams</b> for the 250 ml and <b>1008 grams</b> for the 500 ml.
USE:	Suitable for mixing with olive oil, salt to dip raw or grilled vegetables in, seasoning of salads, on game, roast meats, steaks etc



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