

CAVAZZONE



## **Balsamico del Cavazzone "Gran Riserva Antiche Botti"**



CATEGORY:	Balsamic dressing/condiment
INGREDIENTS:	Only cooked must from white grapes.
PRODUCTION:	Must from white grapes of our Land, cooked, fermented, acetified and matured in wooden barrels of different kinds of fine wood (oak, mulberry, chestnut, juniper, cherry tree) each of them transfers their specific aroma to the vinegar. The barrels are arranged in decreasing order of size in airy loft. Natural product free from caramel, preservatives colors or any other artificial ingredients. This product has an aging process of over 25 years. It is the jewel and the pride of the Farm. Production and aging take place in the ancient Vinegar loft of the Corte del Cavazzone, a historic Agricultural estate at 450 m above sea level, in the Terre Matildiche area, 15 km from the city of Reggio Emilia.
ALLERGENS:	Gluten free.
CHARACTERISTICS:	It is a complex product, with a velvet dark brown color, a very intensive and lingering flavor, rich in fragrances from the different woods where it is contained. The scent is strong, well defined and persistent. Perfectly harmonious and balanced.
EXPIRY:	The product has no expiry date. We indicate conventionally 10 years according to the prescriptions of law.
CONSERVATION:	At room temperature. The bottle must always be closed after use. In the event that the product should crystallize, to dissolve it is sufficient to put the bottle in a water bath for a few minutes.
CONTAINER:	It comes in a prestigious packaging, in a glass bottle of 100 ml rounded triangular shape with the image of the "Belvedere", another jewel and symbol of Cavazzone. Supplied with a label with information in Italian, English and German, resin cap and gold-colored sealing wax in a cylindrical box of very elegant dark brown and ivory printed cardboard. Numbered specimens. Package weight 495 gr.
USE:	It prefers aged cheeses and desserts: on flakes of Parmigiano Reggiano over 24 months, on ice cream (cream, strawberry, milk cream); it goes well with fresh strawberries, panna cotta, chocolate pudding. It is also an elixir to be tasted at the end of a meal as a digestive. <b>DO NOT USE IN COOKING.</b>



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