



Cavazzone Balsamic Vinegar "Classico"



CATEGORY:	Balsamic dressing/condiment
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 the Vinegar loft of the ancient and historic Tenuta Agricola del Cavazzone, located at 450 m above sea level, in the Terre Matildiche area, 15 km from the city of Reggio Emilia.
ALLERGENS:	Gluten free. It may contain no added sulphites.
CHARACTERISTICS:	Glossy dark brown liquid with an intense scent and an appetizing flavor with a sweet sour touch.
EXPIRY:	The product has no expiry date. We indicate conventionally 10 years according to the prescriptions of law.
CONSERVATION:	At room temperature. The bottle always has to be closed after use. If the product should crystallize, to dissolve it is enough to put the bottle in a water bath for a few minutes.
CONTAINER:	In glass bottle of 200 ml and 500 ml supplied with label with information in Italian, English and German. Resin cap with dispenser. Weight of the packages respectively 580 gr and 1285 gr.
USE:	Suitable for dips, salads, for cooking game, poultry, roasts, escalopes, in mayonnaise, for sweet and sour onions.

