

CAVAZZONE



Balsamico del Cavazzone "Gran Riserva"



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 12 years. 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 case the product should crystallize, to dissolve it is enough to put for some minutes the bottle in a water bath.
CONTAINER:	It comes in a prestigious packaging, in a glass bottle of 100 ml rounded triangular shape with the image of the "Belvedere", jewel and symbol of Cavazzone, printed in silk-screen. It comes with a label with information in Italian, English and German, a red resin and sealing wax cap in a very elegant, ivory and dark brown cylindrical printed cardboard box. Package weight 495 gr.
USE:	Due to its characteristic and delicate acidity it is very suitable for head courses: even simple appetizers, omelettes and risottos, on all pumpkin-based dishes, baked or grilled meats, raw and baked fish or grilled shellfish, vegetables pinzimonio, grilled or baked. DO NOT USE IN COOKING.



Società Agricola e Agrituristica Cavazzone - Via Cavazzone, 4 - 42030 Viano - Reggio Emilia (IT)

Tel. +39 0522 858100 - Fax +39 0522 858621

P. IVA 01348210350

info@cavazzone.it - www.cavazzone.it