

CAVAZZONE



Cavazzone Balsamic Vinegar "Selezione"



- 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. Aging takes place in the Vinegar loft of the Corte del Cavazzone, an ancient and 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. It may contain no added sulphites.
- CHARACTERISTICS:** Glossy dark brown liquid with a full-bodied sweet and sour flavor and the ideal balance between acidity and density.
- EXPIRY:** This product does not expire; we indicate conventionally 10 years according to the prescription of law.
- CONSERVATION:** At room temperature. The bottle always has to 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:** In a square glass bottle of **50 ml, 100 ml or 250 ml** supplied with a label with information in Italian, English and German. The 50 ml pack closed with a resin cap, the 100 ml and 250 ml pack closed with resin cap and dispenser, with red sealing wax and in a dark brown and ivory printed cardboard box. Package weight of **146 gr, 295 gr and 630 gr** respectively.
- USE:** Suitable for risotto with vegetables or fish, on omelettes, on carpaccio, on crustaceans, on grilled or fried vegetables, to be added in sauces in general.



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