



Vinegar & Glaze



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Aceto di Vino Bianco
White Wine Vinegar

Provenienza - Origin: Italia / Italy
Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:
Clear and bright yellow gold color. Bouquet characteristic-slightly acid with note ripe fruits. Taste slightly acid, balanced and harmonious. Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 6% acidity.

Confezione - Package: ml. 500 x 12
Codice - Code: V1002
SHELF LIFE: 48 months



Aceto di Vino Rosso
Red Wine Vinegar

Provenienza - Origin: Italia / Italy
Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:
Clear and bright ruby red color. Bouquet characteristic-slightly acid with note ripe fruits. Taste slightly acid, balanced and harmonious. Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 6% acidity.

Confezione - Package: ml. 500 x 12
Codice - Code: V1001
SHELF LIFE: 48 months



Aceto di Vino al Dragoncello
Tarragon Wine Vinegar

Provenienza - Origin: Italia / Italy
Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:
Clear and bright golden white color. Bouquet characteristic-slightly acid with tarragon note. Taste slightly acid, balanced and harmonious. Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 6% acidity.

Confezione - Package: ml. 500 x 12
Codice - Code: V1004
SHELF LIFE: 48 months



Aceto di Vino al Lampono
Raspberry Wine Vinegar

Provenienza - Origin: Italia / Italy
Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:
Clear and bright ruby red color. Bouquet slightly acid with note of raspberry and wine. Taste slightly acid, balanced and harmonious. Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 6% acidity.

Confezione - Package: ml. 500 x 12
Codice - Code: V1003
SHELF LIFE: 48 months

Vinegar & Glaze



Aceto Bianco Oro di Modena

White Italian condiment with balsamic vinegar of Modena

Provenienza - Origin: Italia / Italy

Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:

Natural golden yellow color. Bouquet slightly acid with note of flowers. Taste slightly sweet and sour with sweet rear taste.

Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 5,4% acidity.

Confezione - Package: ml. 500 x 12

Codice - Code: V1005

SHELF LIFE: 48 months



Aceto Balsamico di Modena Igp "White Label"

Balsamic Vinegar of Modena Igp "White Label"

Provenienza - Origin: Italia / Italy

Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:

Natural golden yellow color. Bouquet slightly acid with note of flowers. Taste slightly sweet and sour with sweet rear taste.

Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 5,4% acidity.

Confezione - Package: ml. 500 x 12

Codice - Code: V1007

SHELF LIFE: 48 months



Aceto Balsamico di Modena Igp "Bronze Label"

Balsamic Vinegar of Modena Igp "Bronze Label"

Provenienza - Origin: Italia / Italy

Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:

Natural golden yellow color. Bouquet slightly acid with note of flowers. Taste slightly sweet and sour with sweet rear taste.

Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 5,4% acidity.

Confezione - Package: ml. 500 x 12

Codice - Code: V1009

SHELF LIFE: 48 months

Vinegar & Glaze



Glazza Aceto di Vino Bianco *Glaze of White Wine Vinegar*

Provenienza - Origin: Italia / Italy
Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:
Clear and bright yellow gold color. Bouquet characteristic-slightly acid with note ripe fruits. Taste slightly acid, balanced and harmonious. Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 6% acidity.

Confezione - Package: ml. 250 x 12
Codice - Code: V1010
SHELF LIFE: 48 months



Glazza di Aceto Balsamico di Modena Igp *Glaze of Balsamic Vinegar of Modena Igp*

Provenienza - Origin: Italia / Italy
Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:
Clear and bright ruby red color. Bouquet characteristic-slightly acid with note ripe fruits. Taste slightly acid, balanced and harmonious. Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 6% acidity.

Confezione - Package: ml. 250 x 12
Codice - Code: V1011
SHELF LIFE: 48 months



Glazza di Fichi con Aceto Balsamico di Modena Igp *Glaze of Fig with Balsamic Vinegar of Modena Igp*

Provenienza - Origin: Italia / Italy
Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:
Clear and bright yellow gold color. Bouquet characteristic-slightly acid with note ripe fruits. Taste slightly acid, balanced and harmonious. Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 6% acidity.

Confezione - Package: ml. 250 x 12
Codice - Code: V1012
SHELF LIFE: 48 months



Glazza di Lampone con Aceto Balsamico di Modena Igp *Glaze of Raspberry with Balsamic Vinegar of Modena Igp*

Provenienza - Origin: Italia / Italy
Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:
Clear and bright yellow gold color. Bouquet characteristic-slightly acid with note ripe fruits. Taste slightly acid, balanced and harmonious. Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 6% acidity.

Confezione - Package: ml. 250 x 12
Codice - Code: V1013
SHELF LIFE: 48 months