



DATA SHEET
White Vinegar

WHITE WINE VINEGAR

Excellent aromatic dressing produced by the wine acetic fermentation.

White Wine Vinegar is obtained by acetic fermentation of white or rosè wine by acetic bacteria activity. In this way, the product contains minimum 6% of acetic acid which gives it the characteristic pungent aroma and preservative properties. It is considered natural dressing to use alternatively to lemon. White wine vinegar is hypocaloric dressing but it has fresh and light taste, so it is ideal to dressing grilled vegetable and salads, it is more used also for the sauces preparation and preserves, fish or vegetable pickles thanks to acetic acid antiseptic properties.

TYPE OF PRODUCT

White Wine Vinegar

TYPE OF PACKAGING

glass bottle 1L

TYPE OF RAW MATERIAL

White wine or rosè wine

Water

Antioxidant

RAW MATERIAL ORIGIN

Italy

TYPE PROCESSING

White or rosè wine acetic fermentation, subsequent dilution with water and antioxidant addition E220 (sulfur dioxide).

ORGANOLEPTIC CHARACTERISTICS

The white wine vinegar is presented as a clear liquid, bright, pale yellow color, with a characteristic pungent odor and pleasantly sour but delicate taste.

NUTRITIONAL DECLARATION	for 100 g
Energy	82 kJ 21kcal
Fats of which	0 g
saturates	0 g
monounsaturates	0 g
polyunsaturates	0 g
Carbohydrates of which	0,4 g
sugar	0,4 g
Fiber	0 g
Protein	0,01 g

Salt	0,02 g
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TIPS FOR USE

It is particularly suited to dress salads and grilled vegetables, the preparation of vinaigrette flavored with spices and as dressing of vegetables and raw fish dishes .

White wine vinegar BASSO is suitable for the preserves preparation, made with vegetables and pickled fish because of its well known preservatives properties, delicate flavor and light amber color.