



*Fedele nel Gusto*

**DATA SHEET**  
Red Vinegar

---

# RED WINE VINEGAR

Excellent aromatic dressing produced by the wine acetic fermentation.

Red Wine Vinegar BASSO is obtained by acetic fermentation of red 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 for salads and “vinaigrette dish” preparation because is hypocaloric. It has bitter aroma, and intense taste it is ideal to dressing sweet-sour dishes, grilled fish and meat to baking or grilling.

## TYPE OF PRODUCT

Red Wine Vinegar

## TYPE OF PACKAGING

glass bottle 1L

## TYPE OF RAW MATERIAL

Red wine

Water

Antioxidant

## RAW MATERIAL ORIGIN

Italy

## TYPE PROCESSING

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

## ORGANOLEPTIC CHARACTERISTICS

Red wine vinegar is presented as a clear liquid, bright, red ruby 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

#### TIPS FOR USE

Use to flavor salads and to prepare vinaigrette accompanying instead of lemon. It has bitter aroma, and intense taste it is ideal to dressing sweet-sour dishes, grilled fish and meat to baking or grilling.