



DATA SHEET
Balsamic Vinegar of Modena

BALSAMIC VINEGAR OF MODENA

Balsamic vinegar of Modena PGI BASSO is obtained subjecting cooked grapes must, wine vinegar and caramel mixture by a acetic fermentation process. The next step, in the barrel for 60 days, allows oil maturation in order to get the texture and characteristic sweet-sour flavor notes. In addition, traditional use for seasoning salads, raw and cooked vegetables, it has roundness and pleasant bittersweet contrast that makes it ideal to dressing seasoned cheese and fresh fruit salads. Unusual but interesting is the combination with ice cream.

TYPE OF PRODUCT

Balsamic Vinegar of Modena

TYPE OF PACKAGING

“bordolese” glass bottle 500 ml

TYPE OF RAW MATERIAL

cooked grapes must, wine vinegar and caramel mixture

RAW MATERIAL ORIGIN

Italy

TYPE PROCESSING

Fermentation of concentrated grape must, wine vinegar and caramel mixture. Aging in barrels for 60 days. The aging process takes place in compliance with balsamic vinegar of Modena product specification.

ORGANOLEPTIC CHARACTERISTICS

Balsamic vinegar BASSO has a deep brown color with ebony reflections and clear, bright appearance. The taste is balanced with pleasant sweet-sour notes. The smell is slightly sour with woody notes

NUTRITIONAL DECLARATION	for 100 g
Energy	293 kJ 70 kcal
Fats of which saturates monounsaturates polyunsaturates	0 g 0 g 0 g 0 g
Carbohydrates of which sugar	12,0 g 11,5 g
Fiber	0 g
Protein	1 g
Salt	0,01 g

TIPS FOR USE

It is ideal to dress salads, raw and cooked vegetables, it has roundness and pleasant bittersweet contrast that makes it ideal to dressing seasoned cheese and fresh fruit salads. Unusual but interesting is the combination with ice cream.