

Manufacturing process

Wine undergoes an acetic fermentation in a vinegar factory before ripening twenty four month in oak barrels. Addition of cooked grape must (53%). And, we have the ripening and filtering.
Vinegar manufactured in Italy and packaged by Huilerie Beaujolaise.

Ingredient

Wine vinegar, Concentrated grape must, cooked grape must, wine vinegar. WITHOUT CARAMEL

We certify that there is no other ingredient in this product. There are allergens: this product contains Sulphites.

Nutritional Facts (Per 100g)

- 213 Kcal or 906 KJ ;
- **Salt** : 0.15g ;
- **Total fat** 0g ;
- **Carbohydrate** 47 g witch
 - 47g sugar
 - **Dietary fiber** 0Sg
- **Proteins** 1.30 g.

These are average value; therefore they can be changed due to a normal fluctuation of raw materials.

Organoleptic analysis

- **Color** = deep brown
- **Odor** = pleasantly acetic, characteristic
- **taste** = sour-sweet, balanced
- **Appearance** = limpid and brilliant

Storage

Bottle: 25cL, 50cL or 1L

Oilcan: 5L

Keep in a dark and dry place. Preserve between 68°F and 86°F

Retention period

Best before 36 months