



CONDIMENTO BIANCO DI MODENA

About Condimento bianco di modena

Description

Balsamico Bianco comes from the vineyards of Modena, Italy, the birthplace of the one and only balsamic vinegar. The vineyards are cultivated by the Lorenzi family, who have been cultivating natural products for centuries that respect people and nature. This condiment has a fresh and subtle aroma and is made from must from Pinot Blanc through an authentic fermentation in oak barrels. Due to the low acidity (5.5%), balsamic vinegar does not bear the name "wine vinegar". Balsamic is a perfect combination of sour and sweet, is 100% vegetable and naturally gluten-free. Its clear color does not change the appearance of preparations.

Use

A perfect complement for vegetables, both raw and cooked.

Ingredients

white wine vinegar*, most from white Pinot grapes*.

*organically grown

Packaging

250 ml.

Product organically grown

100% of the agricultural ingredients are from organic farming



AB



VEGAN



GLUTENFREE



NO ADDED SUGARS



LOW SALT



LOW SATURATED FAT

Nutritional analysis

Average nutritional value per

	g/100ml	portion 5ml	%RI	RI
Energy	704 kJ	35 kJ		
	165 kcal	8.3 kcal	0.00	2000 kcal
Fat	0 g	0 g	0.00	70 g
of which saturates	0 g	0 g	0.00	20 g
of which mono-unsaturates	0 g	0 g		
of which polyunsaturates	0 g	0 g		
Carbohydrates	37 g	1.9 g	1.00	260 g
of which sugars	37 g	1.9 g	2.00	90 g
Fibre	0 g	0 g		
Protein	0 g	0 g	0.00	50 g
Salt	0 g	0 g	0.00	6 g

RI: Reference intake of an average adult (8400 kJ/2000 kcal)

Allergen info

Ingredients

white wine vinegar*, most from white Pinot grapes*.

* = organically grown

Allergenes

This product does not contain allergens