



“30 VENDEMMIE” FOOD SEASONING

SPECIF FEATURES

DENOMINATION:

“30 VENDEMMIE” FOOD SEASONING.

CLASSIFICATION:

SWEET AND SOUR CONDIMENT, AGED FOR 30 YEARS.

ORIGIN:

IT COMES FROM TREBBIANO MODENESE BOILED MUST, LONG-AGED IN WOOD PRECIOUS BARRELS.

TASTE:

FULL-BODIED AND RICH .

COLOUR:

BRIGHT BROWN.

FLAVOURS:

BARRIES AND CHERRIES ALTERNATE WITH A SUBTLE ACID NOTE THAT BELANCES FOR THE SWEETNESS OF GRAPE MUST.

BOTTLES FOR BOX:

1 BOTTLE

SIZE:

100 ML WITH MONTE MAGICO CASE

ANALYTIC INFORMATIONS

DIETALY VALUE PER 100ML:

ENERGY 354 Kcal = 1467 (kJ)

FATS 0g, SATURATED FATS 0 G

CARBOHYDRATES 82,2 G, SUGARS 82,2 G

PROTEINS 0,5 G

SALT 0.12G

ORGANIC ACID 4,7G

INGREDIENTS:

BOILED MUST FERMETED. IT CONTAINES SULPHITES.

INFORMATIONS

SUGGESTED COMBINATION:

MEAT, DESSERT, FRESH FRUIT, FILLED PASTA AND CHEESES.

DENSITY: ● ● ● ◐

AGEING: ● ● ● ● ●



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