



ORGANIC MODENA BALSAMIC
EMILIA ROMAGNA, ITALY

DESCRIPTION

Modena is a northern Italian town located almost exactly midway between Bologna and Parma, and is surrounded by some of the most fertile soil on the Italian peninsula, essential to Modena's thriving agricultural activities. It enjoys a continental climate, warm and muggy in the summer and cold and often foggy in the winter, which has proved ideal for the storing and ageing of the town's famous balsamic vinegars.

Trebbiano and Lambrusco are the main locally grown grape varieties used to make LA Organic unique balsamic creation. After the harvest, the grapes boil slowly cooked at a low temperature in outdoor cauldrons. Natural fermentation and acidification take place in wood barrels, with ageing taking a minimum of 12 months.

INGREDIENTS

Balsamic vinegar of Modena 90%, cooked must.

PRODUCT ORGANOLEPTICS

- Appearance: Clear and bright.
- Color: Dark Bordeaux
- Nose: Intense and sweet, pleasantly acetic
- Palate: balanced sweet and sour flavor with delicate velvety finishing.

NUTRITION FACTS

SERVING SIZE 1 tbsp (15ml)		
AMOUNT PER SERVING		
CALORIES	41,85	
		% Daily Values*
TOTAL FAT	0g	0%
SATURATED	0g	0%
SODIUM	4mg	0%
TOTAL CARBOHYDRATES	9,12g	0%
SUGAR	9,12g	0%
PROTEIN	0g	0%



Storage

Do not bring your product to high temperature ranges, prolonged exposure to sunlight and/or to stow refrigerators.

Acidity
6,15%

Format
Glass 125ml - 4.4 fl.oz

FOOD GEOGRAPHY

