

DESCRIPTION

Organic Italian Trentino apple varieties are cold-pressed before the fermentation process begins and it is left to ferment in oak barrels. The ageing and flavor concentration process takes place in wooden casks. LA Organic recommends this balsamic as a sweet and sour apple seasoning.

INGREDIENTS

Organic apple juice.

PRODUCT ORGANOLEPTICS

- Appearance: Clear and bright.
- Aroma: Characteristic, persistent, intense, delicate and pleasently vinegary.
- Flavor: Harmonicaly beeter sweet, pleasent and caracteristic.
- Color: Deep brown.



| AMOUNT PER SERVING | | |
|---------------------|-------|-----------------|
| CALORIES | 41,85 | |
| | | % Daily Values* |
| TOTAL FAT | Og | 0% |
| SATURATED | Og | 0% |
| SODIUM | 4mg | 0% |
| TOTAL CARBOHYDRATES | 9,12g | 0% |
| PROTEIN | 0,4g | 0% |
| SUGARS | | |



Storage

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

Acidity 5%

Format

Glass 125ml - 4.4 fl.oz

FOOD GEOGRAPHY



