



Vincotto Balsamic

ARTICLE CODE : VB250

BAR CODE: 8956457740025

DESCRIPTION: Use as a rich dark balsamic vinegar. Also serves to naturally enhance flavour. Alcohol free. High in healthy antioxidants, polyphenols and natural flavour enhancing properties. Free from colourants and additives.

USAGE SUGGESTIONS: Great on salads, meats and dips.

INGREDIENTS: Primitivo wine I.G.P. Salento, red wine vinegar, cooked grape must. May contains traces of naturally occurring sulphite.

PRODUCTION PLACE: produced, bottled and packed on the company estate at Melissano, Salento , Puglia-Italia

STORAGE INSTRUCTION: Best kept and used at room temperature.

SHELF LIFE : 5 years, at ambient temperature.

PACKAGINGS : glass bottle "Fiorentina" da ML. 250 - FL. Oz.8.33.

AGEING: Produced with 2 years aged primitivo wine, further aged for 6 months to mellow.

SANITARY AND PRODUCE CONTROL : Full HACCP system CEE 852/04. Batch controls done through University of Salento.

	BOTTLE				CARTON					PALLET EPAL/EUR									
	BOTTLE DIM. (WxLxH o ø x H) (mm)	BOTTLE WEIGHT		BOTTLES x CARTONS	CARTON WEIGHT		DIMENSIONS (WxLxH) (mm)			VOLUME (m ³)	PCS PER LAYERS		WEIGHT PLT(Kg.)		DIMENSIONS (WxLxH) (cm)				
		NET (g)	GROSS (g)		NET (g)	GROSS (Kg)	W	x	L		x	H	PCS	LAYERS	TOT. PCS#	NET (g)	GROSS (Kg)	EMPTY	FULL
GLASS BOTTLE FIORENTINA 250 ML	47 x 240	312	645	6	180	4.05	165	x	113	x	250	0.0047	49	5	245	15	1007	80x120x13	80x120x138