

Product acetified and aged long time in barrels of oak, chestnut, cherry, juniper, and mulberry.

All our products are obtained from only cooked must of Trebbiano white grapes, without addition of thickeners, preservatives, colouring and flavouring. All our products are GLUTEN FREE – without wine addition.

Ingredients: product obtained from **100% Italian cooked must** (must=grape juice) of **Trebbiano grape**, fermented, acetified and aged in barrels of different woods.

Productive process: Grape cooked must subjects to alcoholic fermentation in tank, acetified in oak barrels of 220 liters, refined and aged in chestnut, oak, juniper, cherry and mulberry barrels of different capacity (from 50 to 5 liters).

Aged: at least 5 years

Room: all operations take place in controlled rooms, at 20-25°C

Further information in: www.balsamicocavalli.it



Allergic substances: each lot is checked for Sulphites. The productive process, with alcoholic fermentation and acetic oxidations, avoids the formation of Sulphites.

Package: **50 ml** in inkwell bottle with shellac seal, in a coffer
100 ml original “Cavalli” bottle in box with brochure “The world of *Balsamico*”. Closing cap with pourer
250 ml square bottles colored old green of 250 ml in box with brochure “The world of *Balsamico*”
Closing cap with pourer.

Case: **50 ml** 8 bottles per case,
100-250 ml 6 boxes per case

Product shelf-life: product non perishable. We consider 7-10 years. Currently we write: consume preferably before 12/31/2030

Preservation: room temperature, dry spot.

Chemical parameter

pH: 2,5-3,0

Total Acidity: 6,5 -7,5 g/100 ml

Density: ca 1,34-1,35 g/ml

°Brix: ca 68 - 70

Alcohol Absent

Sulphites < 10 ppm

Nutritional facts for 100 ml

Energy 1299KJ / 305Kcal

Fat 0g of which saturates 0g

Carbohydrate 70g of which sugars 70g

Protein 0g

Salt 0,19g

Sanitary authorization: n. 775 del 28/06/01. Review 04/06/08 in according Reg. CE 852/04 art. 6

FDA REGISTRATION 15706769092

BALSAMICO CAVALLI RISERVA NANDO

Rev. 10 del 02/01/2025

