

TECHNICAL SHEET

ACETO BALSAMICO TRADIZIONALE DI REGGIO EMILIA DOP (EC Reg. 813/2000) Traditional Balsamic Vinegar of Reggio Emilia PDO

Rev. 10 del 02/03/2022



Product acetified and aged, at least, twelve years in *batteria* (vinegar barrels of different sizes tended as a unit) The *batteria* made up of oak, chestnut, cherry, juniper, and mulberry. With respect to PDO disciplinary, our products are obtained without addition of thickeners, colouring and flavouring. GLUTEN FREE.

*Traditional balsamic vinegar could be: 12 years-old balsamic vinegar (refined) SILVER SEAL
25 years-old balsamic vinegar EXTRAVECCHI O- GOLD SEAL*

Ingredients: product obtained from **100% white grape cooked must** (must=grape juice) from **Reggio Emilia province**, acetified and aged in *Batteria* (set of 5-9 barrels of different size of oak, chestnut, mulberry, cherry and juniper).

Productive process: Grape cooked is subjected to alcoholic fermentation in tank, and then acetified in oak and chestnut barrels of 220 liters.

The two fermentations take place in the natural environment.

At the end of acetic fermentation product is poured in *batteria* barrels. During the first 12 years each barrel is top off with the vinegar of the adjacent larger barrel.

Room: the natural environment, which entails seasonal temperature variations.

Aged: at least 12 years. After 25 years we can use *extravecchio* term

Further information in: www.balsamicocavalli.it



Allergic substances: The must is without sulphites and the rigorous respect of traditional production method avoids sulphites creation.

Product shelf-life: non-perishable product. We consider a duration of 7-10 years. The date currently on the label is December 2030.

Preservation: room temperature, dry spot.

Package:

100 ml	Original PDO bottle of 100 ml in box with porcelain coffespoon and brochure "The world of <i>Balsamico</i> ". 2 boxes for case
10 ml	Glass Single-dose with screw cap wax sealed in little box and brochure. 12 boxes for case
250 ml.	Original PDO bottle (hand made of blown glass) of 250 ml produced in limited and numbered series of 200 pieces. Each edition is unique and will not be reprinted. In gold bag with brochure "The world of <i>Balsamico</i> ". 4 boxes for case

Chemical parameters

	Reg EC	12 years	25 years Extravecchio
Total Acidity :	min 5 g/100 ml	ca 6,0 g/100 ml	ca 6,0 – 6,5 g/100 ml
Density:	min 1,20 g/ml	Ca 1,35g/ml	ca 1,35- 1,36 g/ml
°Brix:	nd	70	70
Alcohol	nd	Absent	Absent

Nutritional Facts for 100 ml

Energy 1308KJ / 308Kcal, Fat 0g of which Saturates 0g, Carbohydrate 70g of which Sugars 70g, Protein 0,7g Salt 0,22g

**Sanitary authorization: n. 775 del 28/06/01. Review 04/06/08 in according Reg. CE 852/04 art. 6
FDA REGISTRATION 15706769092.**

