



Technical Data Sheet



Aceto Balsamico di Modena I.G.P. Quality " D "



COMPOSITION

Ingredients: wine vinegar, concentrated grape must, colour: caramel E 150d.
Reg. 1169/2011 Contains SULPHITES

Characteristics of the raw materials:

top quality wine vinegar; concentrated grape must, coming from authorized* grapes properly selected.

* According to EU law n°583/09 (Aceto Balsamico di Modena IGP)

Organoleptic features of the finished product:

appearance: dark and dense liquid.
colour: dark brown.
bouquet: acid, with typical flavours.
taste: sweet-and-sour, balanced, pleasant.

Chemical-physical parameters:

Parameter		min	max	Limit values under the Law	
total acidity	%	6	6.2	min 6.0	D.P.R. n. 162, 12/2/65
total dry extract	g/l	160	170	--	
reduced dry extract	g/l	31	34	min 30	D.M. 27/3/86
sulphur dioxide	mg/l	--	70	max 100	Dir. 94/.../CE
copper	mg/l	--	1.0	max 1.0	D.M. 27/3/86
zinc	mg/l	--	5.0	max 5.0	D.M. 27/3/86
lead	mg/l	--	0.3	max 0.3	D.M. 27/3/86

Maturation: two months in oak cask.

A Quality Assurance Programme ensures that all raw materials and the finished product comply with their typical parameters.

Each phase in production is carried out under the strictest mandates of the Law regarding the hygienic handling of foodstuffs in the manufacturing process.