



# Balsamic Vinegar

## 250ml

Traditional Production Methods: Authentic vinegar from Modena, known as Aceto Balsamico Tradizionale di Modena, is made using methods that have been perfected over centuries. The process involves cooking grape must (freshly crushed grape juice) and aging it in wooden barrels for a minimum of 12 years.

Ingredients:  
Wine vinegar, grape must, antioxidant (E224). Acidity 6%

Nutrition Information		
Servings per package: 25, Serving size: 10 ml		
	Avg. Quantity per serving	Avg. Quantity per 100g
Energy	5.7 KJ	57 KJ
Protein	0 g	0 g
Fat, Total	0 g	0 g
-Saturated	0 g	0 g
Carbohydrate	3.0 g	6.0 g
-Sugars	0.4 g	4 g
Sodium	5 mg	500 mg
Gluten	Nil Detected	Nil Detected

