

# Terra del Tuono

BALSAMICO DAL 1892

## WHITE BALSAMIC "CHRISTMAS EDITION"


CODE  
NATALEBIANCO

*Premium Bittersweet White Balsamic Condiment Terra del Tuono is the result of the slow aging of white grape concentrated must blended with premium mature white wine vinegar. All the grapes we use are from Italy.*

*Our White Balsamic Condiment has a warm limpid amber color, a fruity and aromatic taste due to the high quality of the grapes it is made of, that distinguish it from any other Condiment.*

*It is perfect on fresh salads and steamed vegetables. Excellent on fresh seafood, shellfish and white meat.*



<b>Colour</b>	limpid and transparent with an amber hue.
<b>Aroma</b>	full flavoured, intense and long lasting with a hint of white grape.
<b>Flavour</b>	dry, lively yet balanced with a memorable sweet grape aftertaste.
<b>Density</b>	about 1,22
<b>Ageing</b>	shortly aged, in wood barrels of precious white oak  1
<b>Ingredients</b>	Concentrated white grape must, white wine vinegar. Contains <b>Sulfites</b> .

**EAN Code 8032979019013**

<b>Shelf life</b>	<i>Shelf life</i>										
<b>Weight</b>	<b>3 years</b>	250 ml	0,57 kg	68x68x173 h	6	3,65 kg	220x150x205 h	200	1200 pcs	750	800x1200x1800 h
<b>Packaging</b>											



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