

Terra del Tuono

BALSAMICO DAL 1892

WHITE BALSAMIC "GIFT EDITION"


CODE
REGINOLIOLBU

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.



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

EAN Code 8032979019044

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



ACETAIA TERRA DEL TUONO Srl Società Agricola

Via P. Monzani, 5 - 42122 Reggio Emilia - Loc. Corticella - ITALY - Tel. +39 0522 343317 - Fax +39 0522 342435 - info@terradeltuono.it - www.terradeltuono.it

