

Terra del Tuono

BALSAMICO DAL 1892

WHITE BALSAMIC BARRIQUE

CODE
AR250BBARRE

Premium Bittersweet White Balsamic Barrique Condiment Terra del Tuono is the result of the slow aging of white grape concentrated must blended with premium mature white wine vinegar, aged for short time inside barrels of wood.


All the grapes we use come from Italy.

Our White Balsamic Barrique has a warm limpid amber color, with gold shades, and a fruity and aromatic taste due to the high quality of the grapes it is made of.

It is perfect on fresh salads and steamed vegetables.

Excellent on fresh seafood, shellfish and white meat.

Thanks to its natural sweetness and fruity taste, it is delicious on fresh fruit salads, ice cream and desserts.

Colour	Amber Color, with gold shades
Aroma	Intense and fruity taste of white grapes, with hints of peach
Flavour	Delicious bittersweet flavour, with long lasting aftertaste
Density	about 1,22
Acidity	about 4,1%
Ageing	Aged inside barrels of wood for short time  1
Ingredients	concentrated white grape must, white wine vinegar. Contains Sulfites .

EAN Code 8032979016692

Shelf life	<i>Shelf life</i>									
Weight	250 ml	0,65 kg	68x68x173 h	6	4,25 kg	220x150x205 h	100	600 pcs	450	800x1200x970 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

