

**Balsamic Vinegar of Modena IGP****V20**

Colavita Balsamic Vinegar of Modena IGP makes flavorful dressings and marinades. It's a perfect pair for fresh fruits and vegetables like tomatoes, strawberries, or asparagus, and also compliments hard cheeses like Parmigiano Reggiano.

Bullet Points

- IGP certified
- Aged matured in wooden casks to achieve a complex flavor balancing sweetness and acidity
- Acidity 6%
- Product of Italy

TECHNICAL INFO**Ingredients**

Wine Vinegar
Concentrated Grape Must
Caramel Color

MSRP

3.49

Item GTIN

039153413016

Case GTIN

10039153413013

MARKETING**Long Description**

Colavita Balsamic Vinegar of Modena IGP is certified product of Modena where the tradition of balsamic vinegar has been perfected over generations. The IGP designation awarded by the Italian government certifies that Colavita Balsamic Vinegar is a true product of Modena, Italy and that it is prepared according to stringent and traditional methods. Our balsamic vinegar is prepared by cooking the juice of Trebbiano grapes and then maturing them in cherry and walnut barrels. Over time, the vinegar reduces naturally. The result is a true "riserva" quality balsamic vinegar containing complex flavor notes such as berries, vanilla, and grapes.

DIMENSION SPECS**Pack Size**

12

Item Depth (In)

2.4

Item Width (In)

2.5

Item Height (In)

7.75

Item Gross Weight (Lb)

1.19

Case Depth (In)

10.75

Case Width (In)

7.95

Case Height (In)

8.05

Case Gross Weight (Lb)

14.40

Tie

17

High

7

Cases/Pallet

119

Image Unit Front



Image Unit Back



Label





Image Nutrition Facts Panel

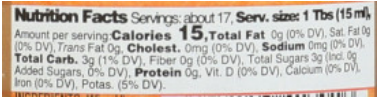


Image Ingredients



Image Barcode



Image Unit Left



Image Unit Right



Image Unit Top



Image Unit Bottom



