

Terra del Tuono

BALSAMICO DAL 1892

100% APPLE BITTERSWEET SEASONING "GIFT EDITION"

CODE
REGINOLIOVERDE

Obtained from a handmade process of slow aging and acidification of cooked apple must, the Bittersweet Seasoning 100 % Apple has an intense aroma and a fresh, fruity taste. Born from highly selected ingredients and a completely natural fermentation process, the result is a special taste and a real flavour experience.

Our Bittersweet Seasoning 100 % Apple is delightful with first courses, soufflés and rice dishes. It is the perfect seasoning for pork dishes. Wonderful with mayonnaise and other delicate sauces, it is delicious with vegetables, shrimp and shellfish, omelettes and other onion based dishes.

It releases its sweet and fruity aroma over desserts and aged cheeses.



Colour	Brilliant, Amber shade
Aroma	Decidedly fruity, well balanced and evolved with a refined, complex aroma.
Flavour	Warm and mellow with a potent, elegant, long lasting taste.
Density	about 1,22
Acidity	5%
Ingredients	Concentrated apple juice, acetified apple juice, natural flavours. Contains Sulfités.

EAN Code 8032979019068

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

