



## Technical Data Sheet



Aceto Balsamico di Modena I.G.P.  
Quality "D+"



### COMPOSITION

**Ingredients:** wine vinegar, concentrated grape must, cooked grape must.  
**Colour:** E150d.  
**Antioxidant:** E220.

#### Characteristics of the raw materials:

Top quality wine vinegar; concentrated grape must, cooked grape must, both coming from authorized\* grapes properly selected.

\* According to EU law n°583/09 (Aceto balsamico di Modena IGP)

#### Organoleptic features of the finished product:

**appearance:** dark and dense liquid.  
**colour:** dark brown, with reddish shades.  
**bouquet:** acid, with typical flavours.  
**taste:** sweet-and-sour, balanced, pleasant.

#### Chemical-physical parameters:

Parameter		min	max	Limit values under the Law	
<b>total acidity</b>	%	6	6.15	min 6.0	D.P.R. n. 162, 12/2/65
<b>total dry extract</b>	g/l	210	230	--	
<b>reduced dry extract</b>	g/l	35	40	min 30	D.M. 27/3/86
<b>sulphur dioxide</b>	mg/l	--	70	max 100	Dir. 94/.../CE
<b>copper</b>	mg/l	--	1.0	max 1.0	D.M. 27/3/86
<b>zinc</b>	mg/l	--	5.0	max 5.0	D.M. 27/3/86
<b>lead</b>	mg/l	--	0.3	max 0.3	D.M. 27/3/86

**Maturation:** this product matures in oak and chestnut casks for 2 months, at least.

A Quality Assurance Programme ensures that the raw materials and the product comply with their typical parameters.

Each phase in production is carried out under the strictest mandates of the Law regarding the hygienic handling of foodstuffs in the manufacturing process.