



Product	Density g/l	Acidity %	Aging	Single case/box	Hive dividers box 12pcs	Nutritional Table	Shelf Life	Grapes
Balsamic Vinegar of Modena P.G.I. Green Label	min. 1.22	6% +- 0,10	~ 12 months	no	yes	No	///	Trebbiano and Lambrusco
Balsamic Vinegar of Modena P.G.I. "Aged" Black Label	min. 1.26	6% +- 0,10	~ 5 years	Yes	yes	No	///	Trebbiano and Lambrusco
Balsamic Vinegar of Modena P.G.I. "Aged" White Label	Min. 1.31	6% +- 0,10	~ 8 years	Yes	yes	No	///	Trebbiano and Lambrusco
Condiment "Riserva di Famiglia"	Min. 1.33	min. 4%	~ 7 years	no	yes	Yes	8 years from bottling	Trebbiano and Lambrusco
White Balsamic Aged in ash barrels	Min. 1.20	min. 4%	~ 2 years	no	yes	Yes	5 years from bottling	Trebbiano
Traditional Balsamic Vinegar of Modena D.O.P. "Extravecchio"	Min. 1.33	Min. 4,5%	Min. 25 years	Yes	Yes	No	10 years from bottling	Trebbiano and Lambrusco