



For four generations, the Colavita family has worked with passion to bring superior products to kitchen tables around the world.

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COLAVITA®



AGED BALSAMIC VINEGAR OF MODENA

ACETO BALSAMICO DI MODENA
IGP INVECCHIATO

8.5 fl oz (250 ml)



The Aged
Aceto Balsamico di Modena PGI
(Protected Geographical Indication)
is a superior product,
aged for three years in oak
and chestnut barrels
that add bold flavor
and rich aroma.

ACIDITY 6%

Certified by a Control Body authorized
by the Component Ministry - ITALY

Distributed by COLAVITA USA, LLC, Edison, NJ 08817 - (888) 265-2848

Produced in Province of Modena: bottling site n° CSQA 215311 - bottling site n° CSQA 215311 - Refer the letter below near the lot code

8.5 fl oz
(250 ml)



Nutrition Facts

About 17 servings per container
Serving size 1 tbsp (15ml)

Amount per serving

Calories 50

% DV*

Total Fat 0g **0%**

Sodium 0mg **0%**

Total Carbohydrate 11g **4%**

Total Sugars 11g

Incl. 9g Added Sugars **18%**

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol,
dietary fiber, vitamin D, calcium, iron and potassium.

* % DV= % Daily Value

INGREDIENTS: COOKED GRAPE MUST, WINE VINEGAR.

CONTAINS NATURALLY OCCURRING SULFITES

Some sedimentation may occur and it is natural.

Store in a cool dry place, away from direct light and heat sources.

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