

WINE VINEGAR

WINE VINEGAR AND
CONCENTRATE
GRAPE MUST



Produced in the Marsala area, this unique vinegar is matured and aged in wooden barrels for four years. It is exceptionally sweet and dry, with all the subtle intensity of Marsala wine.

INGREDIENTS

Wine vinegar 70% and grape must 30%

GRAPE VARIETIES

Grillo and Catarratto.

TASTE

Sweet, harmonious, ripe fruitiness.

AREA OF PRODUCTION

Marsala, Sicily - Italy.

STORAGE

Keep in a cool and dry place away from sources of light and heat.

SHELF LIFE

n.a.

NUTRITIONAL INFORMATION per 100 gm

Energy: kJ 292 - 7 Kcal | Fat: 0g | Carbohydrates of which sugars: 17g | Proteins: 0,56g

Contains Sulphites

SERVING SUGGESTIONS

Ideal on raw or cooked vegetables or as a salad seasoning, to enhance braised meat dishes, on aged cheeses, on strawberries, as a substitute to rice vinegar in sushi rice.



RAVIDA
IN MENFI SINCE 1773