

Nebbiolo Verjus



Brief Description

Nebbiolo grapes, the most revered of all the Italian grape varieties, is used to make a sweeter style verjus. The ripe fruit flavours of strawberry and rose petal, combine with the naturally high acid levels of Nebbiolo to make a balanced sweet-acid style verjus.

Product Specifications

Harvested late January each year at around 8 Baume. Cold pressed, chill filtered and bottled within weeks of harvest. Unpasteurised to maintain maximum fresh flavours.

Packaging

Available in 375mL glass retail bottle and 1L PET plastic foodservice bottle.

Usage Suggestions

As a sweeter style verjus it lends itself to marinades and dressings as well as de-glazing. Try marinating tomatoes and cucumber for several hours in Nebbiolo Verjus. Also pan-fried salmon steaks can be deglazed once cooked to leave a sweet and sticky reduction.

Nutritional Information		
Serving size: 30ml		
Nutrient	Qty per serve	Qty per 100ml
Energy (kJ)	0.00	0.00
Protein (g)	0.00	0.00
Fat, Total (g)	0.00	0.00
Saturated (g)	0.00	0.00
Carbohydrate (g)	0.00	0.00
Sugars (g)	0.00	0.00
Sodium (mg)	0.00	0.00

