



DARK BALSAMIC VINEGAR CONDIMENTO

AGED CINNAMON-PEAR

This delightful vinegar is spicy and warm, perfect drizzled over fresh fruit or as a dessert topping.

Notes: It has the unique taste of d'anjou pear, and it matches well with many of our sweeter, fruity oils for a delicious marinade or salad dressing.



Pairing: *Wild Mushroom and Sage olive oil*

Our naturally flavored balsamic condimento is aged in the traditional Solera Method and comes from Modena, Italy.

COUNTRY OF ORIGIN: ITALY

AGED
FOR UP TO
18 YEARS