



DARK BALSAMIC VINEGAR CONDIMENTO

AGED DARK CHOCOLATE

This dark chocolate Balsamic Vinegar is rich, thick and resounds with the complexity of three different chocolates responsible for the depth of its flavour. Drizzle over vanilla gelato, mix with fresh berries or add zing to your chicken mole sauce.

Pairing: *Blood Orange 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

