



WHITE BALSAMIC VINEGAR CONDIMENTO AGED GRAPEFRUIT

Our grapefruit white balsamic sparkles with crisp, clean citrus flavour. It has a perfect balance of acidity and natural sweetness. Try this amazing balsamic in dressings, paired with fennel. It makes a show- stopping white balsamic grapefruit granita.

Pairs with Organic Wild Mushroom & Sage, Herbes de Provence, Fused Blood Orange, Organic Butter, Fused Eureka Lemon, Lime, Basil or Milanese Gremolata Olive Oil.



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

AGED
FOR UP TO
12 YEARS

COUNTRY OF ORIGIN: ITALY