



# WHITE BALSAMIC VINEGAR CONDIMENTO BLENHEIM APRICOT

The Blenheim variety is both sweet and tart with an intensely aromatic aroma of honeysuckle and picked with a faint green tinge. We've married this with our aged white balsamic condimento. The resulting collaboration is intoxicating as it is crisp and tart. Notes: Great with grilled chicken, as a glaze or served with cheese.

*Pairs fantastically with Roasted Almond Oil or a fruitier medium intensity EVOO. Also try Cilantro & Roasted Onion, Organic Basil, Fused Eureka Lemon or Persian Lime 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