



WHITE BALSAMIC VINEGAR CONDIMENTO CARA CARA ORANGE-VANILLA

This confectionary white balsamic condimento is aged for up to 12 years in Modena, Italy. It's made from creamy, sultry Madagascar Vanilla and bright, fruity Cara Cara Orange. It is absolutely delightful with chocolate, fruit salad, in sparkling water, mixed drinks, or drizzled over yogurt and vanilla ice cream. It pairs well with the fruity notes typically found in Koroneiki Extra Virgin Olive Oil, and is also excellent blended with the Organic, all natural Butter Olive Oil. Use this blend over oatmeal, cream of wheat or pancakes.



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