



# WHITE BALSAMIC VINEGAR CONDIMENTO CRANBERRY-PEAR

**This White Balsamic is clean, crisp and very tart and boasts a lovely deep, rose blush. It has an amazingly fruity, complex bouquet that shines in a multitude of culinary applications. Use to dress fruit or vegetable salads, as a marinade, a glaze for poultry, with gelatin for a delicious fruit aspic or even in a mixed drink!**

*Pairs with Fused Blood Orange, Persian Lime, Eureka Lemon, Basil, Herbs de Provence, Chipotle and Harissa 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