



WHITE BALSAMIC VINEGAR CONDIMENTO POMEGRANATE-QUINCE

This sparkling ruby jewel-toned white balsamic owes its tart, crisp flavour to Juicy California Pomegranates and Floral Winter Quince. It's made from authentic white balsamic condimento, aged for up to 12 years in Modena, Italy.

Pairs beautifully with Blood Orange Agrumato Olive Oil, Persian Lime Olive Oil, and fruitier extra virgin olive oils such as Hojiblanca, and Picual.



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