



# WHITE BALSAMIC VINEGAR CONDIMENTO

## SICILIAN LEMON

**Playfully tart and pleasantly sweet, our Sicilian Lemon White Balsamic has a perfectly balance acidity and a crisp, lemon flavor and aroma. Fabulous with seafood, in dressings or in mixed drinks.**

*Pairs well with Roasted Sesame oil for a fantastic salad dressing or marinade. Also pairs with Fused Baklouti Green Chili, Organic Butter and Garlic, Organic Tuscan Herb, Fused Eureka Lemon, Organic Wild Mushroom & Sage, Blood Orange, Lime, Basil, Herbs de Provence, Chipotle or 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