



DARK BALSAMIC VINEGAR CONDIMENTO

TRADITIONAL BALSAMIC

Our finest grade of aged balsamic condimento from Modena, Italy is produced in the Traditional Style. It is aged using the Solera System for up to 18 years in chestnut, oak, mulberry and ash barrels. With a 4% acidity, our Four Leaf Quality Equivalent Condimento is exceedingly rich, complex and dense. It pairs beautifully with any olive oil in our collection for vinaigrettes, glazes or marinades. Also try drizzled over ice cream or with fresh fruits and berries

Pairs with any natural or flavoured olive oil

Our naturally flavored balsamic condimento is aged in the traditional Solera Method and comes from Modena, Italy.

COUNTRY OF ORIGIN: ITALY



**AGED
FOR UP TO
18 YEARS**