



DARK BALSAMIC VINEGAR CONDIMENTO

RICCHISSIMO BALSAMICO di Modena

This very rich, thick aged dark balsamic is made from **Trebbiano grape** must that is caramelized in copper kettles over an open flame, then carefully aged in the traditional “batteria”, or wooden casks in Modena, Italy. Each year, the balsamic gets **thicker and sweeter, naturally reduced by time and artisan skill**. As the balsamic ages, it is **rotated into smaller and smaller wooden casks** made from either oak, ash, juniper, mulberry or cherry wood. The final result, worth waiting for, has hints of cherry wood, dried fruit, chocolate and malt. A very rare, certified **1.36 density** balsamic.

Serve with your next cheese plate, drizzle over berries or melon, dress up your roasted vegetables or meat dish, add flavour to your next soup or risotto.



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



COUNTRY OF ORIGIN: ITALY

AGED FOR UP TO 18 YEARS