



DARK BALSAMIC VINEGAR CONDIMENTO

AGED DARK ESPRESSO

This aged Balsamic Vinegar is amazingly complex, with layers of authentic espresso and dark roasted coffee. It makes a fantastic glaze or bar-b-que base for pork, beef or chicken. Add a shot to an “affogatto float”, which calls for a tall mug of vanilla gelato scoops covered with coffee.



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