



DARK BALSAMIC VINEGAR CONDIMENTO

AGED FIG

Made with natural ingredients, our aged fig balsamic vinegar from Modena is thick and ripe, bursting with fig flavour. Our most popular seller. Ideal for enhancing salads, tomatoes and fresh mozzarella cheese. Or use a few drops to finish roasted poultry, steaks and game, or to create the perfect reduction glaze for delicately flavoured fish dishes. After dinner, drizzle it over your favorite fruit, cheese, or even ice cream.



Pairing: *Eureka Lemon 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