

## DARK BALSAMIC VINEGAR CONDIMENTO AGED RED APPLE

This balsamic has an enticing aroma and a delicate, sweet apple flavour, fruitier than most balsamic vinegars. It's a wonderful way of adding aroma and taste to compliment any dish. It adds a refreshing lift to salads, sauces, chutney's and vegetables. It is amazing drizzled on pork, chicken or fish. Mix equally with our French Roasted Walnut Oil and shake well, for a knock-out vinaigrette dressing.



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

AGED FOR UP TO 18 YEARS

COUNTRY OF ORIGIN: ITALY