

DARK BALSAMIC VINEGAR CONDIMENTO

AGED STRAWBERRY

Both sour and tart, our Strawberry Balsamic Vinegar is the result of adding natural essence of strawberry to our balsamic. Use as a vinegar, or try as a condiment on dessert dishes such as fruit medleys or super premium vanilla ice cream.

Pairing: Organic Basil 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