



DARK BALSAMIC VINEGAR CONDIMENTO AGED TANGERINE

This flavoured Balsamic Vinegar is made with whole fruit tangerine essence added. The tart, versatile flavor makes this a customer favorite. Vegetables, spring mix, and salad greens will taste great when dressed with a vinaigrette of Tangerine Balsamic Vinegar and Blood Orange Olive Oil. It makes a very tasty glaze for baked Salmon, and gives grilled chicken a sweet-sour zing.

Pairing: *Blood Orange 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

