



DARK BALSAMIC VINEGAR CONDIMENTO

AGED VERMONT MAPLE

We have searched high and low, and it appears that we have created the first of its kind, an Aged Pure Maple Balsamic, using real 100% pure maple produced at a small family farm in Vermont. This balsamic is outrageously good. Think pancakes, waffles, glazing bacon, pork chops, ice cream, dressings, marinades, chocolate, cake, fruit, and on, and on. It pairs beautifully with our organic butter extra virgin olive oil, California toasted almond oil, French Walnut oil, blood orange fused (agrumato) olive oil & any one of the superlative unflavoured extra virgin olive oils in our collection.



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