



WHITE BALSAMIC VINEGAR CONDIMENTO AGED PEACH

Made with White Trebbiano Grape Must, our White Peach Balsamic does undergoes the cooking and barrel aging process of Balsamic Vinegar of Modena but is not caramelized therefore it retains its white color. The result is a crisp vinegar with a touch of sweetness reminiscent of handcrafted vinegars from northern Italy. Extremely adaptable, it can be paired with any of our Extra Virgin Olive Oils, as well as our flavored oils to make a light, tart vinaigrette.

Pairs with Organic Tuscan Herb, Fused Baklouti Green Chili, Herbes de Provence, Organic Basil, Cilantro & Roasted Onion, Blood Orange, Lemon, Lime, Basil, Herbs de Provence, Garlic, Chipotle or Harissa Olive Oil. Also Roasted Almond Oil or French Walnut Oil.



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

AGED
FOR UP TO
12 YEARS

COUNTRY OF ORIGIN: ITALY