



DARK BALSAMIC VINEGAR CONDIMENTO

# TAHITIAN VANILLA

Sultry, fragrant Tahitian vanilla beans are married with our aged balsamic condimento. The resulting collaboration is intoxicating as it is exotic. Notes: Try with fresh strawberries or drizzled over a warm brownie. Pair with our Fused Blood Orange Olive Oil.

**Pairings:** · Blood Orange Olive Oil, Lime Olive Oil, Basil Olive Oil, Herbs de Provence Olive Oil, Chipotle Olive Oil, Harissa Olive Oil, Butter Olive Oil, Dark Chocolate Balsamic, Roasted French Walnut Oil

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



COUNTRY OF ORIGIN: ITALY

AGED FOR UP TO 18 YEARS