



WHITE BALSAMIC VINEGAR CONDIMENTO

GRAVENSTEIN APPLE

The Gravenstein Apple is a rare varietal due to the difficulty farmers have cultivating it. In addition to contending with a very finicky tree, it's also not an apple that travels or stores well so it is best enjoyed during its relatively short season and isn't typically shipped far. This apple is prized for its amazing ambrosia perfume, and crisp, sweet-tart cream-coloured flesh. Our Gravenstein Apple White Balsamic marries the complexity of the Gravenstein's bold flavour with our well balanced Ultra Premium White Balsamic Vinegar from Italy for a delectable combo. And like all our oils and vinegars...

All natural, no artificial flavours, no thickeners, no added sugar, no Caramel colour or dyes, no artificial flavours or added ingredients whatsoever!

Salads & Sides: Great on salads with nuts and/or apples. Makes a great spritzer, or vodka flavour booster, mix with maple syrup and drizzle on pancakes **Mains:** Apple goes great on pork, so this balsamic makes a great glaze or marinade.

Desserts: drizzle on ice cream, blend with our cinnamon-pear balsamic for apple crisp

Pairings: *Wild Mushroom & Sage, Basil, Harissa, Milanese Gremolata, Herbes de Provence, Chipotle, Cilantro & Roasted Onion, Rosemary Olive Oils. Cinnamon-Pear or Maple Balsamics. Complimentary Flavours: sweet, dairy, pork, cinnamon, citrus*



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 12 YEARS