



MCH273

Saba from Modena Italy

Saba is a delicious cooked and **caramelized reduction of unaged grape must** made from hand picked, sun-ripened **Lambrusco and Trebbiano grapes in Modena**. It is a sweet, thick condiment very much like molasses except without any bitter notes. It boasts a lovely, complex flavour redolent with notes of honey, fig, and sundried raisins.

Use it to glaze vegetables, meats, poultry, with cheese plates or as a confectionary condiment for ice cream, yogurt, fruit salad, cakes, pancakes, and more.



COUNTRY OF ORIGIN: ITALY