



WHITE BALSAMIC VINEGAR CONDIMENTO

CRANBERRY-PEAR

This White Balsamic is clean, crisp and very tart and boasts a lovely deep, rose blush. It has an amazingly fruity, complex bouquet that shines in a multitude of culinary applications. Use to dress fruit or vegetable salads, as a marinade, a glaze for poultry, with gelatin for a delicious fruit aspic or even in a mixed drink!

Pairings: Fused Blood Orange, Persian Lime, Eureka Lemon, Basil, Herbs de Provence, Chipotle and Harissa Olive 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 12 YEARS