



WHITE BALSAMIC VINEGAR CONDIMENTO

SICILIAN LEMON

The perfect pleasantly sweet and playfully tart, this is one of our most popular balsamic vinegars. Try it in sparkling water!

Beverages: Add to sparkling water (with a slice of lime), or to cocktails. Make homemade lemonade, or lemon 'tea'.

Salads and sides: Green salads (paired with Milanese Gremolata), cucumber salad or coleslaw (paired with Lemon Olive Oil).

Glazes: a gorgeous flavour for seafood or chicken marinades or glazes. After you sauté your main dish, add a dash of balsamic to your pan and reduce for a spectacular sauce.

Pairings: *Milanese Gremolata, Garlic, Lime, Lemon or Rosemary Olive Oils. Roasted Sesame 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