



DARK BALSAMIC VINEGAR CONDIMENTO

TRADITIONAL Aged 18yr.

Our finest grade of aged balsamic condimento from Modena, Italy is produced in the Traditional Style. It is aged using the Solera System for up to 18 years in chestnut, oak, mulberry and ash barrels. With a 4% acidity, our Four Leaf Quality Equivalent Condimento is exceedingly rich, complex and dense.

*It pairs beautifully with any olive oil in our collection for vinaigrettes, glazes or marinades.
Also try drizzled over ice cream or with fresh fruits and berries.*



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