

Ripe Peach White Balsamic Vinegar

Made with White Trebbiano Grape Must, our White Peach Balsamic does undergoes the cooking and barrel aging process of Balsamic Vinegar of Modena but is not caramelized therefore it retains its white color. The result is a crisp vinegar with a touch of sweetness reminiscent of handcrafted vinegars from northern Italy.

Extremely adaptable, it can be paired with any of our Extra Virgin Olive Oils, as well as our flavored oils to make a light, tart vinaigrette.

60 mL- \$7 • 200 mL- \$12 • 375 mL- \$17 • 750 mL- \$28

