

Traditional Style Balsamic Vinegar

All Natural, Aged Balsamic Vinegar Condimento

Our finest grade of aged balsamic condiment 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.

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

