



# *Organic Red Wine Vinegar*

**All Natural**

With an acidity of 6%, our Organic Red Wine Vinegar is blended from the finest Italian red wines, Lambrusco and Trebbiano, both of which are made from the highest quality grape varieties grown in Italy. It's then aged slowly for more than ten years in white Italian oak barrels, without added sulfites, producing a full-bodied vinegar with exceptional flavor. The wine is converted to vinegar using a slow, natural fermentation. The finished product is a premium, natural, barrel-aged vinegar with a robust flavor.

*No artificial flavors, sugars or thickeners added.  
Gluten free. Non-GMO.*