

**Dark Chocolate**  
**Aged Dark Balsamic Vinegar**

Our dark chocolate balsamic vinegar is rich, thick and resounds with the complexity of three different single origin chocolates responsible for the depth of its flavor.

Uses:                   Drizzle over vanilla ice cream and berries. See our website for recipes using it in a marble pound cake and also a chicken marinade!

Pairs well with:    Blood Orange Extra Virgin Olive Oil

*Aged in wood barrels of the traditional Solera System in Modena, Italy.*

*Carmel color free. No added sugars or thickeners.*

*All natural. No artificial flavors. No preservatives. No added ingredients.  
Naturally Gluten Free. Non-GMO.*