

Key Lime
Aged White Balsamic Vinegar

Use our sweet, floral Key Lime White Balsamic in shrubs, marinades, mixed cocktails, pickles, over berries or cut up fruit. Makes a wonderful glaze or addition to marinades and dressings. Excellent when mixed with sparkling water for a refreshing, crisp beverage. Use to glaze poultry, seafood, vegetables, pork, and much more!

Pairs well with: Blood Orange Extra Virgin Olive Oil
 Smoked Extra Virgin Olive Oil
 Milanese Gremolata Extra Virgin Olive Oil
 Baklouti Extra Virgin Olive Oil

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

No added sugars or thickeners.

All natural. No artificial flavors. No preservatives. No added ingredients.

Naturally Gluten Free.