

Neapolitan Herb
Aged Dark Balsamic Vinegar

Zesty and savory, our Neapolitan Herb Dark Balsamic has just the right amount of acidity to shine in a multitude of culinary applications. Made from traditional herbs long used in Neapolitan cuisine including rosemary, marjoram, thyme, garlic, and sage.

Uses: Excellent drizzled over caprese salad. Use in marinades, dressings, and for bread dipping. Heat reduce for a thick finishing glaze on steak and grilled vegetables!

Pairs well with: Rosemary Extra Virgin Olive Oil
 Lemon Extra Virgin Olive Oil
 Wild Mushroom & Sage 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.