



Saba

Specialty Condiment
From Modena, Italy
"Pre-Balsamic"

Saba is a delicious cooked and caramelized reduction of unaged grape-must, made from hand-picked, sun-ripened Lambrusco and Trebbiano grapes in Modena. It is a sweet, thick condiment very much like molasses except without any bitter notes. It boasts a lovely, complex flavor with notes of honey, fig, and sundried raisins.

Use it to glaze vegetables, meats, and poultry, with cheese plates or as a confectionary condiment for ice cream, yogurt, fruit salad, cakes, pancakes, and more.

Product of Modena, Italy

All natural. Non-GMO.

No preservatives. No artificial ingredients. No added sugar