

Traditional Style
Aged Dark Balsamic Vinegar

Our finest grade of aged balsamic from Modena, Italy is produced in the Traditional Style. It is aged using the Solera System for up to 18 years in chestnut, oak, mulberry and ash barrels. With a 4% acidity, it exceeds Four Leaf Quality with an astonishingly high natural density of 1.28+. This spectacular density comes naturally without thickeners or added sugar, from a lengthy aging process and cooking in copper kettles. It's exceedingly rich, complex and dense.

Uses: Marinades and dressings; drizzled over cheese, pizza, fruit

Pairs well with: Any 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.*