

A - Premium
Aged White Balsamic Vinegar

Made with trebbiano grape must, our white balsamic undergoes the cooking and barrel aging process of Balsamic Vinegar of Modena however it is not caramelized, retaining it's light color. The result is a crisp, tart vinegar with a touch of sweetness which won't darken creamy sauces or dressings. Extremely adaptable, it can be used with any E.V.O.O., as well as with our flavored oils. This is a tart Balsamic Vinegar with a residual grape flavor and 6% acidity.

Use in marinades, dressings, creamy sauces, drizzled over fruit or cheese

Pairs well with any 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.