

A Premium Dark Balsamic



Brand: D'Olivo
Product Code: SV-004
Availability: 1000
Weight: 0.00kg

Price: \$20.99

Description

Certified to come from Modena, Italy, the grape must used to make our A-Premium Dark Balsamic undergoes cooking and caramelizing in copper kettles over an open wood fire before being aged in the Solera System. Varietal wood barrels of the Solera System are charred on the interior to add character & complexity while deepening the color during the aging process. The result is a complex, yet tart, vinegar with a touch of sweetness, subtle dried fruit characteristics, and 6% acidity.

Recipes

[Sloppy Joes](#)

[Shepherd's Pie](#)