

~NEW OLIVE OILS~

Hoji - Intenso ~ From Priego de Cordoba ~ 2010:

This High Oleic~ High Polyphenol oil is an outstanding example of traditional Style Spanish Hojiblanca. This artisan, single cultivar, robust olive oil will amaze and astound those who have never had the pleasure of experiencing great Spanish olive oil.

The oil comes from the largest producing region in the world known as Jaen. (Pronounced "Hi-Ann"). The Oleic acid level is above 78 and the Polyphenol counts are off the charts, somewhere north of 450. *Notes: Extremely durable and best for applications that require heat. One of the powerful examples of this variety we have seen in the last five years. A powerful finish with floral characteristics.*

La Trinidad Hoji ~ Arbequina ~ Picul 2010:

The holy trinity of Spanish artisan blends
This is a very complex, aromatic, versatile medium intensity olive oil.
*Note: A great all purpose oil high in Oleic Acid and Hi-Poly as well.
A beautiful, sweet, grassy fresh olive with a big pepper finish*

Picual ~ Costa del Sol ~ 2010:

This extraordinary example of the King of Spanish cultivars is both powerful and balanced. This Picual was harvested in early December in the region known as Malaga,
It is high in Oleic Acid and rich in antioxidants. *Notes: It is known for its durability.
Powerful nose, sweet on the front end with a great pepper finish.*

Arbosana Of Tarragona

Unique and slightly more intense, cousin of the delicate Arbequina variety. Creamy, nutty, fruity with a pepper twist on the finish. An outstanding example of one of the rarest varieties on the planet. This is a late harvest example that is rich and complex.

~OLIVE OILS~

Arbequina:

Award-Winning Gold Medal Extra Virgin Olive Oil. **Arbequina** olives have become very popular with farmers over the past few years because of the sweet olive oil they produce. We have found what we believe is the best **Arbequina** Extra Virgin Olive Oil available. Professional tasters agree as this oil was voted the best in Spain (the home of the Arbequina olive) by the Ministry of Agriculture. *Notes: Green Apple, Hints of Almond and a long slight pepper finish*

Arbosana:

A unique nose and complex flavor make this olive oil an amazing addition to any collection. Asparagus meets butter to form the center and a creamy, smooth finish rounds out the experience. *Notes: This oil is fantastic for bread dipping, as a replacement for butter, in aioli or dressings.*

Ascalano:

One of the most interesting varieties coming from California, the **Ascalano** is a very well balanced olive oil, which can be used for all purposes. *Notes: Fruity and complex with notes Of Artichoke*

Athenolia:

The olives for this oil were hand picked in the Peloponnese and cold pressed to produce this fabulous oil. Some say this is the crown jewel of Greek extra virgin olive oils. Loaded with flavor, a tad bitter and fruitier (more olive flavor) than our Nuevo. Monovarietal oil made from Koroneiki olives. Acidity is less than .04% *Notes: Perfect for dipping and salads.*

Barnea:

This Sweet Barnea from BBE is a real surprise. In spite of the extra rainfall in the BBE groves the Barnea developed a wonderful nose. It's tropical, sweet, with notes of banana fused with the scent of freshly cut hay. Simply delicious! *Notes: The BBE Barnea is a great all purpose oil that will work well in a wide variety of applications.*

California (Arbequina) Private Reserve Aceite Nuevo:

Made from olives grown in California harvested within the last 90 days, this oil is fresh, fruity, and smooth with a modicum of pepper on the finish. *Notes: A gorgeous oil for cold applications such as drizzled over fresh fish, greens, in dressings or as a simple, flavorful dip for bread.*

Castile:

Primarily a blend of Arbequina, Picudo and Hojiblanca Olive Oils. This classic combination is appreciated for its unique balance and well rounded flavor. Castile is general purpose oil that will serve you well everywhere in the kitchen. *Notes: It is a sauce maker's choice, with flavors that will enhance all of your Mediterranean dishes.*

Coratina:

When most people think of a green, Italian olive oil they think of the flavor profile of the **Coratina**. An early-harvest olive oil that has that amazing green olive aroma and peppery finish. *Notes: Green aroma, reminiscent of a Tomato plant. Complex from start to finish with a slight spicy aftertaste. Really puts an exclamation mark on recipes, especially simple ones, like Tomato and Mozzarella, Bruschetta or grilled vegetables*

Coratina Marcinaise:

Our Coratina Marcinaise boasts a nice solid Polyphenol count of 260. Primarily found in the area Puglia, North of Bari, this golden colored, Early harvest Coratina is hot and intense with plenty of grass, pepper, and a pleasing bite at the finish. *Notes: This oil is exceedingly durable Under heat and pairs amazingly with tomatoes.*

Frantoio:

Intense, peppery and green, this oil will promote at least two hearty coughs as the high polyphenols make their way to the back of the throat. This intense, early harvest oil contains plenty of grass, herbs and pepper on the back. *Notes: A pleasing bite wraps up the experience. Wonderful when paired with tomato, and mild nutty cheeses.*

Hojiblanca~ BBE- Australia:

This year's **Hojiblanca** from Australia comes from the largest olive oil producer in Australia. It is currently one of this year's gold medal winners at the L.A. County Fair.

Notes: Ripe fruity aroma with a strong presence of grass and apple. Slightly peppery aftertaste with hints of almond

Hojiblanca – Spain:

A perfect combination of bold, rich fruity flavored oil, which has sweet tones as well as a slight pepper finish. **Hojiblanca** olive oils from the province of Priego, Cordoba (SPAIN) are constant top place finishers in many International competitions.

Koroneiki:

The classic Greek olive oil. 60% of all olive trees in Greece used for making olive oil are **Koroneiki**. A great finishing oil and salad oil, with a fresh flavor and aroma that is not overpowering. *Notes: Complex aroma which is dominated by the smell of fresh cut grass. Fruity with a light pepper finish.*

Leccino:

Leccino olives are always associated with the Tuscan region of Italy. A sweet olive oil although when picked and pressed at the right time it can combine a wonderful balance and complexity.

Notes: Grassy tones, almonds, with a smooth aftertaste of tropical fruits

Manzanillo:

This olive oil has a buttery, creamy mouth-feel. It is delicate and refined. The nose is reminiscent of fresh grass crushed between the hands but the silky smooth finish and gentle hint of pepper belie its' complex bouquet.

Mission:

Mission olives are the most common variety from California. Originally planted by Spanish missionaries (hence the name), this variety produces a very sweet and mild olive oil. We offer this small batch olive oil fresh every year beginning in December.

Notes: Ripe olive flavor with slight hints of green apple. Mild and smooth aftertaste

Morisca:

Classic variety from the Extremadura region of Spain. Complex & fruity with a strong pepper finish. *Notes: Wonderful on fish and chicken. Also makes a fabulous vinaigrette.*

Pendolino Casaliva:

Our Pendolino Casaliva extra virgin olive oil is robust and herbaceous and spritely with notes of artichoke in the center and a pleasant peppery finish. *Notes: This medium intensity oil is fantastic over fish, steamed, fresh vegetables or anywhere a clean finish is desired.*

Picholine:

The most common olive variety of the Provence region of France. A late harvest olive, which ripens when most other varieties are all picked and pressed. **Picholine** olive oils are known to have a unique aroma of red fruits.

Notes: Very well balanced, with fruit tones and spiciness to offer a sweet and green leaf Flavor.

Picual:

The **Picual** olive is the most popular variety in the world. Dominant in southern Spain, **Picual** olives have become popular in many different olive oil producing countries over the past few years. The main reason is its tremendous stability. This is an olive oil that will maintain its flavor when cooked and is ideal for baking, sauce making or sautéing. Complex enough, to be a great dipping olive oil. The olive oil lover's olive oil. *Notes: Green leaf aroma, strong hints of almond and fig. Bitter with a very peppery aftertaste.*

~ORGANIC OLIVE OIL~

Organic Alhambra:

Is a medium / intense, earthy Spanish style profile.
With hints of Eucalyptus and ripe yellow green grass. Unique and Complex, this is one of the finest Organic Spanish style profiles we have had the privilege to offer.

Organic Arbequina:

Estate produced, medium/light, sweet and fruity on the front with a surprisingly robust finish! This is a fine example of ripe Arbequina that is an exception to the rule about the Arbequina variety. This one is both fruity and durable.

Organic "San Severo":

Is an Estate produced Extra Virgin Olive Oil composed of three premium Italian varietals. It is structured to the fruity side with beautiful delicate aromas. It is truly a delightful and totally Unique oil. This oil is for those with sensitive palates. There are only 2200 Liters of this left in the world until the next harvest. We have it all and are Anxious to share it with you.

Organic Tunisian Chemlali:

This is an early harvest oil from the North. It has very strong grassy accents, with a strong peppery finish.

Organic Tunisian Chetoui:

This mid harvest oil is very sweet and well balanced.
Sahlee olives from Northern Tunisia are used to produce this USDA certified organic extra virgin olive oil. *Organic Tunisian is very diverse oil, due to its medium intensity and light overall flavor this oil can be used as multi-purpose oil.*

Organic Tunisian Phoenician:

This is a late harvest oil with a smooth nutty taste.
Considered by many to be the Chardonnay of olive oil.
Notes: Medium intensity with a ripe fruit flavor, mild finish with no bitterness

Organic Tuscan Style:

Estate produced Artesian Blend of early harvest
Organic Frantoio and Leccino. It is robust, balanced and complex.

*Notes: The dominant fresh green aroma is set up for the big center and the strong
pepper finish. We have less than 170 cubes of this blend!*

~FLAVORED & FUSED OILS~

Basil:

This oil has a beautiful, fresh, green herb taste. Basil and olive oil are two important ingredients in Mediterranean cooking and it was just obvious to us that the two fused would be wonderful.

*Notes: Try it on a summer salad or caprice and let your taste buds travel to the shores of
the Mediterranean*

Black Truffle Oil:

(Tuber melanosporum) This late fall early winter truffle is made using the tea method which steeps ripe truffles for extended periods of time in olive oil. This closely guarded, proprietary process yields our heady, complex and black truffle oil. *Notes: No extracts or chemicals are
used in its' production. Fantastic in cream based soups, risotto and mashed potatoes.*

Blood Orange (Whole Fruit Fused):

Luckily for us Tunisian **Blood Oranges** ripen at the exact time as their olives (Chetoui and Chemlali variety). We have them pressed together to obtain this beautiful citrus olive oil. *Notes:
Blood Orange is one of our most popular since it is so versatile; use it on fish and seafood,
chicken, summer salads etc...*

Chipotle Olive Oil:

The smoky flavor of our Chipotle Chili Infused Extra Virgin Olive Oil is great for marinating steaks and brushing on grilled chicken or seafood. Drizzle over grilled vegetables or pizza for a spicy meal! *Notes: Excellent dipping oil for artisan breads, finishing oil for soups, pasta or
grain dishes, and a wonderful base for dressings and marinades. Also try pairing it with
our Blood Orange Extra Virgin Olive Oil*

Cilantro & Roasted Onion Olive Oil:

Made with the perfectly blended flavors of Roasted Cippolini onions and Cilantro, *Notes:
Wonderful for sautéed vegetables, Great as a marinade for meat fish and poultry Pairs well
with our Balsamic Vinegar*

Eureka Lemon Extra Virgin Olive Oil (Whole Fruit Fused) :

Made in the same fashion as our Blood Orange, **Eureka Lemon** is produced by pressing whole lemons together with olives. *Notes: A light refreshing flavor of lemon is just perfect to sauté
shrimp or scallops in or to drizzle on chicken or fish*

While many people have heard of infused olive oils, olive oils to which herbs, spices or fruit are added to. Fused olive oils are not as common. The difference is that while adding flavor or foreign foods to an olive oil causes the oil to breakdown and become rancid (infused olive oils which are not used very quickly will develop a very undesirable flavor), fusing an olive oil (actually pressing the olives and fruit together simultaneously) creates a beautiful harmony that will not deteriorate the flavor profile of the oil. Our Blood Orange and Lemon are fused oils

Garlic:

Actually gives off the flavor of slow roasted **Garlic**. Since garlic and olive oil are almost always used together in Mediterranean cooking you can use this in just about anything. *Notes: Great to mix in with Pasta or mashed potatoes, to drizzle on steaks before grilling or to just dip bread into.*

Harissa Olive Oil:

Most popular in North Africa and the Middle East, Harissa is made with (often smoked) chili peppers, garlic, caraway, coriander, cumin. The ingredients are pounded to a paste, which is left to develop its flavors for at least 12 hours. *Notes: Our infused Harissa Extra Virgin Olive Oil can be added to couscous, stews and soups.*

****NEW** Herbs de Provence Extra Virgin Olive Oil**NEW****

With top notes of savory, thyme and bay leaf, our all natural Herbs de Provence extra virgin olive oil is a show stopper when drizzled over grilled chicken, rubbed on turkey before roasting, for bread dipping, in aioli. *Notes: Try paired with our aged tangerine balsamic for bread dipping or blended as vinaigrette.*

****NEW** Natural Butter Extra Virgin Olive Oil**NEW****

Our creamy, smooth, sweet extra virgin olive is redolent with the rich flavor of butter. *Notes: Use as a butter substitute or anywhere you might use melted butter including: over hot popcorn, with seafood i.e. crab or shrimp, to dip bread in, over pasta, mashed potatoes, in baking or with rice.*

Persian Lime:

The taste of sweet, ripe Persian Limes married with our late harvest Tunisian Chemlali make for an unbelievably fresh fragrant citrus flavored oil. *Notes: This sweet but subtle flavored oil will make fish, fowl and salads taste amazing. Great when paired with our Honey Ginger White Balsamic Vinegar*

Porcini:

Deep, earthy flavor with a big mushroom aroma. Made in Italy by a small producer and is not made with any extracts. *Notes: This oil is delicious on mashed potatoes, pasta, omelets, or sautéed vegetables.*

Roasted Walnut Oil:

Our handcrafted, Roasted Walnut Oil is made in Saumur, France strictly following 150 year-old traditional methods. Slowly roasted to perfection, expeller-pressed and lightly filtered. *Notes:*

This oil adds a rich walnut taste to salad dressing, pasta, grilled meat, fish baked pastries, and is perfect to dip with bread.

Tarragon Extra Virgin Olive Oil:

Try this herbaceous extra virgin olive oil with our White Grapefruit Balsamic for a taste sensation! *Notes: Great brushed on seafood, pork or chicken. Make your next aioli with this extra virgin olive oil and use it in lobster, tuna or chicken salad.*

Tuscan Herb:

Enjoy a taste of the Italian countryside with this delicious blend of herbs, sundried tomatoes and garlic infused olive oil. This versatile oil is so delicious you will want to use it on everything from salad dressings to marinades. *Notes: Sprinkle with grated Parmigiano Reggiano cheese and a few twists of freshly ground pepper for an irresistible bread dipper.*

White Truffle:

Connoisseurs olive oil. If you like the flavor and aroma of **White Truffle** then you'll love this oil. Made in Italy in an artisan fashion without the use of any extracts, this olive oil is smooth while having an unmistakable intense white truffle flavor. *Notes: A great finishing olive oil for many Mediterranean dishes as well drizzled on popcorn. Also makes an amazing Aioli!*

Wild Mushroom and Sage:

Wickedly delicious combination of fresh herbaceous sage paired with earthy, savory wild mushrooms. The result is a decadent, intoxicatingly aromatic extra virgin olive oil which will compliment a wide array of savory applications. Try drizzled over cream of mushroom soup, in risotto, stuffing and aioli. *Notes: It makes an inspired vinaigrette when paired with Delizia Oregano White Balsamic or a splash of Delizia 25 Year Reserva Sherry Vinegar. It takes poultry and pork to a whole new level.*

~VINEGARS~

****NEW**Blackberry-Ginger Aged Balsamic**NEW****

This complex aged balsamic vinegar is naturally flavored with the gentle heat of spicy ginger and kissed with ripe sweet blackberry. Together, these flavors work especially well over pancakes, ice cream, in jelly, or in vinaigrette. *Notes: Pair with our Roasted Walnut oil or Ultra Picual extra virgin olive oil for an out of this world combination.*

Barrel Aged Pinot Noir Wine Vinegar:

Woody and spicy on the nose, our deep ruby red, barrel aged pinot noir vinegar is robust and rich. *Notes: It's lively character is absolutely amazing in vinaigrettes.*

Black Cherry Balsamic Vinegar:

Rich and sweet Natural Black Cherry concentrate and all natural flavoring are combined with aged Balsamic Vinegar to produce a sweet, fragrant and very rich tasting product that has garnered rave reviews from our gourmet customers. This Balsamic has character, and will compliment spring mix salad and more flavorful accompaniments. *Notes: The Black Cherry flavor is an ideal accompaniment to salads that feature cheeses, especially tarter Feta, Goat and Blue varieties. It is delicious over Orange and Onion Sicilian salad. It will pair with all of our EVOO's, but will shine with the lighter varieties such as our Orange and Lemon Olive Oils.*

Black Currant Balsamic Vinegar:

Traditional Balsamic Vinegar and natural Black Currant flavor are blended to a perfect proportion resulting in a new and unique flavor. *Notes: The sweet Berry flavor of Black Currant Balsamic is sure to please the most discriminating palate.*

Blueberry Balsamic Vinegar:

This Blueberry Balsamic Vinegar exhibits lower acidity and a bit more sweetness than our Aceto Balsamico de Modena. Like all Balsamic Vinegars, you can use this Blueberry Balsamic Vinegar over any garden salad. While it will pair up with any unflavored oil, using lighter Extra Virgin oil like Arbequina or Mission will allow you to experience the maximum Blueberry flavor. *Notes: It is very tasty and unique paired with Blood Orange or Lemon olive oils. Try it drizzled over fresh sliced peaches, cantaloupe, fruit salad and ice cream. As an added surprise, we found it equally delicious over Blue, Feta and Goat Cheeses.*

Champagne Vinegar:

When you first taste our Champagne Vinegar, you'll instantly fall in love with its smooth and elegant flavor. That's due in part to the way in which it is produced. Unlike other Champagne vinegars, this one never undergoes a pasteurization process. By eliminating this step, the vinegar possesses a lovely, rich base. *Notes: Imported from the Champagne region of France, the vinegar is a divine ingredient in salads or try in homemade mayonnaise; simply whisk with olive oil, eggs and mustard*

Cinnamon Pear Balsamic Vinegar:

This delightful vinegar is spicy and warm, perfect drizzled over fresh fruit or as a dessert topping. *Notes: It has the unique taste of Pear, and is a great match with many of our sweeter, fruity oils for a delicious marinade or salad dressing.*

Coconut White Balsamic:

Our Coconut White Balsamic is truly unique. We have infused our wonderfully sweet yet tart White balsamic vinegar with fantastic all natural coconut flavors. *Notes: This makes a great salad dressing when paired with our Persian lime Olive Oil or our Cilantro & Roasted Onion Olive Oil. Also great for marinades!*

Dark Chocolate Balsamic:

This dark chocolate balsamic is rich, thick and resounds with the complexity of three different chocolates responsible for the depth of its' flavor. *Notes: Top your vanilla gelato, macerate your fresh berries and please, please try this vinegar in your turkey mole recipe and watch your guests be amazed!*

Fig Balsamic Vinegar:

Made with natural figs and our 12 year Balsamic Vinegar from Modena. Great harmony, rich and full of fig flavor. Our best selling vinegar. *Notes: Fig Balsamic is great to pair with our Orange and Lemon olive oils.*

Grapefruit White Balsamic:

Our white grapefruit balsamic sparkles with crisp, sweet, clean citrus flavor. *Notes: Try this amazing balsamic in dressings, paired with fennel, and makes a gorgeous white balsamic grapefruit sorbet.*

Honey Ginger White Balsamic:

Honey and ginger plays well together and bring a gentle, spicy heat which balances perfectly with the moderate, natural acidity of our white balsamic vinegar.

Notes: This vinegar is superlative when paired with our Persian Lime Extra Virgin Olive Oil and positively shines with our toasted sesame oil. A simple yet amazing marinade recipe includes our Honey Ginger White Balsamic, Toasted Sesame Oil; Garlic Extra Virgin and Soy Sauce.

Juniper Berry Balsamic:

Sweet, pleasantly herbal and with just the right bite, our Juniper Berry Balsamic is a seasonal flavor which beckons in the holidays with the distinctive flavor of juniper berries. *Notes: Try this balsamic with gin in cocktails, paired with wild game and as a glaze for duck.*

Oregano Balsamic Vinegar:

This is a sharp, White Balsamic Vinegar, infused with the exquisite flavor of **Oregano**, to produce a classic Mediterranean flavor. *Notes: The addition of Oregano will make this vinegar the perfect complement to a wide variety of oils, and will produce exquisite vinaigrettes.*

Organic Balsamic Vinegar:

Balsamic vinegar produced from organically grown grapes. No artificial or chemical fertilizers are used in the process this vinegar is from the Modena District in central Italy and has a wonderful, mellow, sweet, and sour essence with a delicately balanced, fruity and full flavored finish *Notes: Fabulous alone or mixed with one of our many olive oils to make a delicious vinaigrette for a crisp salad or drizzled over ripe tomatoes.*

Peach White Balsamic:

Made with White Trebbiano Grape Must (juice), our **White Peach Balsamic** does not undergo the cooking and barrel aging process of Balsamic Vinegar of Modena. The result is crisp vinegar with a touch of sweetness reminiscent of handcrafted vinegars from northern Italy. *Notes: Extremely adaptable, it can be used with any of our Extra Virgin Olive Oils as well as with our flavored oils to make a light , tart vinaigrette*

Pineapple White Balsamic:

Our golden pineapple balsamic is sweet and tart with the heady aroma of fresh ripe pineapple. This amazing, zesty balsamic is the perfect complement to fruit salads and fresh berries. It adds substantial flavor without discoloring salads. *Notes: Try pairing with soy sauce, ginger and our garlic extra virgin olive oil for an amazing marinade.*

Pomegranate Balsamic Vinegar:

Indigenous to the warm climates of the Mediterranean and Middle East, the intense sweet-tart flavor of the pomegranate is a perfect match for hearty meats like lamb and duck. Use alone or whisked together with your favorite oil over a mixed green salad with pomegranate seeds, toasted nuts and feta cheese. *Notes: Adds depth to any of your favorite pan sauces, braised meats or compotes. Drizzle over poached fruit and ice cream for an elegant and easy dessert.*

Raspberry Balsamic Vinegar:

This thick, rich perfectly balanced balsamic vinegar, oozes with the natural flavor of fresh, ripe raspberries. Both sweet and tart, it is perfect tossed with mixed field greens and a little feta or goat cheese. *Notes: Great paired with one of our spicy, flavored oils or as a marinade for chicken or pork*

Red Apple Balsamic Vinegar:

Imported from Modena, Italy. This **Red Apple Balsamic** has an enticing aroma and a delicate, sweet apple flavor. A fruitier taste than most balsamic vinegars. It is a wonderful way of adding aroma and taste to compliment any dish. This outstanding vinegar is the perfect marriage of the tartness of apple and the sweetness of balsamic. *Notes :Red Apple balsamic adds a refreshing lift to salads, sauces, chutneys and vegetables. It is also amazing drizzled on pork, chicken and fish too.*

Sherry Reserva:

From Jerez, Spain and made in the traditional Solera system, our Sherry Reserva **25 year** aged Wine Vinegar, has a true sherry flavor that can only come from cask-aging. *Note: This fine Spanish vinegar is fabulous in reduction sauces and whenever strength and depth of flavor is desired.*

Strawberry Balsamic Vinegar:

Both sweet and tart, our **Strawberry Balsamic** vinegar is the result of adding pure and natural Strawberry essence to our 12 year balsamic. *Notes: Can be used both as a vinegar and condiment on dessert dishes such as fruit medleys and ice cream.*

Tangerine Balsamic Vinegar:

This is genuine Balsamic Vinegar of Modena, with Whole Fruit **Tangerine** essence added. The blend of 12 and 18 year Balsamic, results in a lower acid level, offset by the tart citrus flavor, which makes this a customer favorite.

Traditional Balsamic Vinegar:

Our finest balsamic vinegar from Modena, Italy. Produced in the traditional Modena style and aged up to 18 years in Oak barrels. Very diverse; thick and potent enough to be dripped onto a dish as a condiment and also balanced enough so it will pair well with one of our olive oils in a salad dressing. *Notes: The acidity of our Traditional Balsamic vinegar makes it pair extremely well with our sweeter oils and with sweet foods, such as fresh fruit*

or even ice cream.

Vanilla Balsamic:

Sultry, fragrant Tahitian vanilla beans are married with our 18 year traditional balsamic vinegar. The resulting collaboration is intoxicating as it is exotic. *Notes: Try with fresh strawberries or drizzled over a warm brownie.*

White Balsamic:

Made with White Trebbiano Grape Must (juice), our **White Balsamic** does not undergo the cooking and barrel aging process of Balsamic Vinegar of Modena. The result is crisp vinegar with a touch of sweetness reminiscent of handcrafted vinegars from northern Italy. Extremely adaptable, it can be used with any of our Extra Virgin Olive Oils as well as with our flavored oils.

This is a tart Balsamic Vinegar with a residual grape flavor and 6% acidity.

Notes: This vinegar is ideal for someone trying Balsamic Vinegar for the first time