

Aceto Balsamico di Modena 4 Leaf Quality

Description



Sweetness Scale: Tart  Sweet



This is our finest and most popular On-Tap Balsamic Vinegar of Modena. Formerly called Traditional 18 Year Style Balsamic Vinegar. PGI Certified. It is made utilizing the Solara method of progressive wood barrels, it contains an amount of Traditional Balsamic Vinegar sufficient to achieve the desired density, and incredibly balanced and complex flavor characteristics.

Rich in fruit and woody flavors, you get a rare yet very affordable Italian product with a taste that will delight the senses.

Uses & Highlights

- Our 4 Leaf Quality Balsamic Vinegar can be drizzled over a variety of dishes, or as a special treat on salads.
- Try a few drops in soups, stews, on grilled and roasted meats, and on chicken and fish to add acidity and bring out the intrinsic flavors.
- Delightful on top of tomatoes, it is especially delicious on strawberries and fresh fruit.
- Of course, also excellent for adding a touch to your favorite Olive Tap Olive Oil for bread dipping with crusty, Italian bread.

Pricing

100 ml. \$10.00 | 375 ml. \$21.95 | 750 ml. \$41.90

Perfect Pairings

Pairs with any [100% EVOO or Flavor Infused Olive Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 4

Use by Date: 3 – 5 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

06/02/2025