

— ESSENTIAL INGREDIENTS IN FINE CUISINE —



G'OLLES
FINE VINEGAR



XA APPLE BALSAVIC VINEGAR

exquisite *sweet*
incredibly thick

— Long ageing makes things infinitely good, and the maturation process that is part of balsamic fermentation is a high art, the crowning achievement of vinegar production. It takes more than 20 years for this vinegar to make the rounds through ever-smaller barrels of various woods, such as oak, chestnut, acacia, cherry and ash, until it has achieved its final harmonious maturity. Put up in small bottles, it is one of the most precious condiments in the world.

100 ml

EXCELLENT IN:

strawberries
raspberries
cheese
vanilla ice cream

COMBINE
WELL WITH:

try it by itself!

Acidity: 5 %
No expiration date



XA BALSAVIC
EXQUISITE



20 YEARS
BARREL



PURE
FRUIT