

— ESSENTIAL INGREDIENTS IN FINE CUISINE —



**XAGOLLES**  
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 BALSAMIC  
EXQUISITE



20 YEARS  
BARREL



PURE  
FRUIT

**G O E L L E S**  
FINE VINEGAR