

Savory Gourmet, Inc.

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❧ TRADITIONAL BALSAMIC VINEGAR OF REGGIO EMILIA ❧



It is the top of our range; aged following the most ancient recipes, it results in a dense, syrupy and gently aromatic flavor. It can be used to enhance every recipe and also as a digestive liquor. It's delicious sprinkled over fresh strawberries. It comes in the three varieties ruled by the Law (Red Seal, Silver Seal and Gold Seal, the extra-aged), all of them packed in a single gift box with recipe and story booklet inside and with a cork pourer with glass cap.

MODBALGD	"Gold" Traditional Aged Balsamic 100 ml Aged over 25 Years	\$ 185.00 / ea
MODBALSL	"Silver" Traditional Aged Balsamic 100 ml Aged 25 Years	\$ 139.00 / ea
MODBALRD	"Red" Traditional Aged Balsamic 100 ml Aged 12 Years	\$ 69.50 / ea

❧ SABA ❧



Saba is an ancient condiment and it is the result of cooking selected grape musts, especially of Lambrusco or Trebbiano over fire. Saba is what is the main ingredient in the production of Traditional Balsamic Vinegar of Modena. On it's own, Saba has an Incredible fruity flavor with tasting notes of grapes, plums and raisins with no pungency. Try it over your favorite desserts, on fresh fruit, or over ice cream.

MODSABA	SABA Balsamic Condiment 250 ml 6/cs	\$ 19.75 / ea
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