



Acetaia Leonardi

**Balsamic Vinegar IGP – Dante**

*from Modena, Emilia-Romagna, Italy*

Aged for a minimum of 12 years to a thick, syrup-like consistency with aromas of dried figs, prunes, fresh cherries and a bright, lively finish.

**Uses:** Herbaceous, earthy undertones make for a great marinade on steaks and game. Drizzle over bitter greens such as broccoli rabe, radicchio, chicories, and kale.