



JM Foods LLC

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Origin: Italy



BALSAMIC VINEGAR

GMO-Free | Classic Taste

Balsamic Vinegar of Modena IGP is made with cooked or concentrated grape must, wine vinegar and a percentage of 10 years old aged vinegar. This particular type of vinegar is aged in wooden barrels from 60 days up to 3 years. The product is protected by the European Union with the PGI (Protected Geographical Indication) trademark, which means that its grapes can only come from 7 typical vines, listed in the Production Regulations, and its production is strictly codified.

Balsamic Vinegar of Modena



Glaze with Balsamic Vinegar of Modena



Product Code:

AG131163

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AG131164

Packing:

12 x 500 ml

Packing:

6 x 500 ml

* Product comes in Ambient Condition. Keep refrigerated after opening.