

# EUROPA CONDIMENTO

Item# 20076

This Product is a Special Condiment directly made from Balsamic Vinegar of Modena P.G.I.



- Ingredients:  
Wine vinegar and cooked grape must.
- Matured:  
Minimum **two months** in wood casks
- Organoleptic Characteristics:  
Clear and bright, with an intense brown colour, a pleasantly characteristic, persistent, delicate fragrance of vinegar and a balanced sweet-and-sour taste.

## Europa Condimento

- It has the same ingredients of Balsamic Vinegar of Modena
- It is obtained from a different production process compared with Balsamic Vinegar of Modena process
- This special Condiment is more dense than the Balsamic Vinegar of Modena. Full bodied and aromatic it has an excellent aroma.
- It is a full bodied and velvety condiment, perfect for finishing meat and fish dishes.
- An excellent base for sauces, it also simply has to be tasted to be believed on strawberries and italian ice-cream.
- It is fantastically versatile, adapting to the imagination and creativity of the chef.

**Weight:** 34 fl. oz  
**Shelf life:** 3 years  
**Storage:** No refriageration required



To order please Call: (719)532-1115, Fax: (719)532-116, Or E-mail: [Info@HMF-Inc.com](mailto:Info@HMF-Inc.com)  
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