

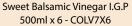
- Colavita range of Balsamic vinegars are deep, rich brown in colour and made in Modena, Italy.
- Made from concentrated sweet juice of white trebbiano grapes and carefully matured in wooden
- Has a sweet, smooth and well-balanced aroma and
- Has the I.G.P logo of authenticity.

OF ITALY

- Colavita also have a White Italian Condiment for everyday use.
- Colavita Aged Balsamic is of "Platinum" quality and aged for 3 years. Crafted in the artisan-style with a high level of cooked grape must and is aged for three years in a series of oak, cherry and walnut barrels.
- Balsamic vinegar is also available in bulk 5Lt plastic dame with a resealable cap.
- Ideal to use in marinades, sauces and salad dressing or add a few drops of balsamic vinegar to extra virgin olive oil and serve with crusty bread or add a splash of balsamic to your meats or vegetables.









3 Y.O. Aged Balsamic Vinegar 250ml x 6 - COLV9F



Balsamic Vinegar 5Lt x 2 - COLV9



Sweet Balsamic Vinegar Timeless 250ml x 6 - COLV9D



Sweet Balsamic Vinegar Tusca 250ml x 12 - COLV9E