

In our never-ending pursuit to offer the highest quality products, we've worked tirelessly for decades with our Balsamic partner to continuously raise the bar. Not only were we the first company in the United States to offer a verifiably caramel color-free balsamic to our customers, we're proud to offer authentic balsamic vinegar made exclusively in Modena Italy, that is truly artisan crafted to be identical to Traditional Extra Vecchio DOP in both flavor and chemical composition. We've been able to accomplish this by demanding the highest proportion of barrel aged, kettle-cooked grape must in our products crafted in Modena, Italy. The increase in grape must correlates to the increase in total carbohydrates in our balsamic. Our UP Traditional style balsamic is now comprised of over 97% cooked barrel (traditional batteria) aged grape must. This also equates to a higher amount of grape solids in our product. These solids (when measured in total) also include the natural fruit sugar which originates solely from grapes. While the total solids in our products equate to more carbs, the grape solids (when measured in isolation without their natural sugar included) correspond to a high concentration of natural phenols in our products. We are excited to announce that we're currently measuring these phenols with the most proficient balsamic labs in the world, and studying their nature with leading scientific experts in Modena, Italy. We know that naturally fermented products such as balsamic vinegar have long been touted as health promoting due to their pro-biotic nature. We also intend to better understand the health implications associated with consuming grape phenols as our products have the highest amount of grape solids measured (minus grape sugar) of any other balsamic product available. We know this will be a valuable portion of the continuing education for our customers and the end consumer. We hope it will be especially useful to talk about these lab measured solids in order to help the consumer identify and avoid products which are "poorly made", "watered down" or "doctored".