**Ultra-Premium**

**Rosé Balsamic**

Our Ultra-Premium Rosé Balsamic vinegar starts with a selection of the best quality grape must and wine vinegar. Trebbiano, Albana, and Montuni grapes are typically chosen based on complexity.

 This delicious Ultra-Premium Rosé Balsamic has an average density of 1.25 and 3% acidity. Its high density creates a rich, thick condiment suitable for use as a replacement for syrups, as a glaze, or as an ingredient in shrubs, cocktails, dressings, and marinades. It makes a lovely, refreshing shaved ice when frozen, an excellent light adornment for fresh cut fruit salads, or a playful accompaniment for yogurt and berries.

 Certified to be free from any additives including thickening agents, sugar from sources other than grape must, colors, dyes, and preservatives.

Ingredients: Grape must, white wine vinegar, natural flavors, naturally occurring sulfites.