

Ultra-Premium White Balsamic

MCH393



Our Ultra-Premium White Balsamic is the highest quality white balsamic condiment grade in the world. It's unique in North America and exclusively made for our discerning consumers from Italian Trebbiano, Albana, and Montuni grapes which add body, complexity, and richness that Trebbiano grapes alone cannot achieve.

The grapes are entirely hand-picked by experienced workers who select only the sweetest clusters for maximum Brix content and created through natural fermentation. It contains a blend of white grape must with 100% Italian Barrel Aged White Wine Vinegar which are both made from Albana, Trebbiano and Montuni grapes grown in the region of Modena, Italy exclusively.

The grapes are left to dry in the sun (a very old artisan method) for up to 15 days - an exclusive family practice of our balsamic maker. During this period, the natural sugar, flavor, and body in the grapes is enhanced. This proprietary drying period results in an approximate volume loss of 10% through evaporation.

The traditionally cooked grape must is lightly filtered to remove any skins from the cooked must before being placed into new white oak barrels for maturation and aging to an amazing 1.28 density and 4% acidity.

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