



Cavedoni Balsamic Vinegars – Still Made the Traditional Way

Since 1860, seven generations of the **Cavedoni** family have been producing premium traditional balsamic vinegars in their ancient vinegar loft in Castelvetro, near Modena, Italy.

Cavedoni Balsamic 6/8oz

VCAROS	Sigillo Rosso (1yr)
VCACAR	Il Caratello (3yrs)
VCASL	San Lorenzo (5yrs)
VCAPIC	Botte Piccola (8yrs)
VCADEL	Delizia (9yrs) 12/3.4oz
VCABI	Bianco (<i>White</i>) Balsamic
VCADUC	Ducale IGP (15yrs) 3.4oz
NEW VCAIMP	"Imperatore" DOP (25yrs) 3.4oz

Condiments

VCASAB	Saba Grape Must 6/8oz
VCATR	Truffle Balsamic Condiment 12/3.4oz



The **Botte Piccola** is aged for a minimum of eight years in eight separate oak barrels, creating a superb finishing balsamic that can be used on many foods such as fine cheeses, quality cuts of meat, vegetables, and even ice cream and gelato.



The same great flavor now available in a bigger size!
Cavedoni Bianco balsamic, Cavedoni Il Caratello balsamic, aged for 3yrs and Cavedoni truffle balsamic condiment

NEW

Cavedoni Balsamic 4/3lt

VCABI3	Bianco/White Balsamic
VCACAR3	Il Caratello (3yrs)

