



**B.R. COHN**  
WINERY & OLIVE OIL COMPANY

## 15 Year Balsamic Vinegar

### Description

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Following a millenium-old tradition, our Balsamic Vinegar of Modena begins with the juice of the Trebbiano grape simmered in copper pots and then aged for 15 years in small oak, cherry, mulberry, chestnut and juniper barrels.

### Serving Suggestions

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- Drizzle this rich Balsamic over fresh fruit or ice cream for a delightful indulgence
- Combine with our Extra Virgin Olive Oil to make an outstanding dipping oil
- Spice up tomato sauce
- Sprinkle on grilled or roasted vegetables right after cooking
- Wonderful over fresh mozzarella cheese with tomatoes and basil
- Combine with a dollop of mustard for a marinade for meat or tofu
- Reduce and brush over salmon or as a glaze for ribs

### Technical Data

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**200ml**

UPC: 6 83095 45734 0

Part Number: 5082021

Pack Size: 12 x 200ml

### B.R. Cohn Olive Oil Company

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In 1990, the Cohn family founded B.R. Cohn Olive Oil Company and began producing gourmet olive oil and hand crafted vinegars, the first made in Sonoma Valley in almost a century. Our estate contains over 450 Picholine (French word from piccolo – meaning small, petite) Olive Trees dating back to the mid-1800's. Our dedication to creating the highest quality products enables B.R. Cohn Olive Oil to remain a well-recognized California producer of ultra-premium extra virgin olive oil.

