



B.R. COHN
WINERY & OLIVE OIL COMPANY

25 Year Balsamic Vinegar

Description

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 25 years in small oak, cherry, mulberry, chestnut and juniper barrels.

Serving Suggestions

- Drizzle over fresh strawberries or ice cream for a delightful indulgence.
- Combine with B.R. Cohn Extra Virgin Olive Oil for a salad dressing
- Sprinkle over steak, chops and chicken before cooking
- Brush over toasted rustic breads
- Serve over grilled or roasted vegetables

Technical Data

200ml

UPC: 6 83095 45234 5

Part Number: 50822021

Pack Size: 12 x 200ml

B.R. Cohn Olive Oil Company

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.

