



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

## Fig Balsamic Vinegar

### Description

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We combined the wonderful flavors of Balsamic Vinegar from Modena, Italy, with sweet figs, resulting in this uniquely blended Fig Balsamic Vinegar. This results in a balanced vinegar with versatility you can use to enhance your dishes. Serve with our B.R. Cohn Extra Virgin Olive Oils.

Acidity: 6.0% (60 grain)  
Product of Modena, Italy

### Serving Suggestions

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- Drizzle over your favorite fresh fruit or vanilla ice cream for a special treat
- Use it as a marinade
- Combine with B.R. Cohn Extra Virgin Olive Oil for a salad dressing
- Pair with aged goat cheeses
- Reduce and use as a glaze over fresh fish

### Technical Data

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**200ml**

UPC: 6 83095 46134 7

Part Number: 50842021

Pack Size: 12 x 200ml

### B.R. Cohn Winery & 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.

