



At Gippsland Cheese, we're continually looking for great products to bring to our clients through our specialty products brand - Artisan's Table.

**Leonardi Balsamico** has been producing high quality, single origin Balsamic since 1871 in the countryside of Modena, where the typical varieties of Lambrusco (Red) and Trebbiano (White) grapes are grown and traditional aging techniques are followed.



#### **'Dolce Vita' 500ml - Balsamic Vinegar IGP**

Aged in oak barrels for 5 years using traditional Modena techniques, 'Dolce Vita' 500ml is a specialty product priced for every day use. Versatile, lovely flavour that brings the best out of high quality ingredients.



#### **'Oro Nobile' 500ml - White Balsamic Vinegar**

Produced using white Trebbiano grape must, acetified and aged in oak barrels for 4 years to get its typical amber colour. Its an excellent replacement for white wine vinegar, with a smoother finish.



What we love about **Leonardi Balsamico** Vinegar and Vincotto;

- High quality at approachable pricing, particularly the 500ml bottles of Red and White balsamic
- Traditional techniques and single origin grapes from the Leonardi farm and within Modena
- When we found that restaurants in the Rockpool Group use it on their tables, it confirmed what we already thought..



#### **Saba - Fig 250ml**

A natural sweetener obtained from the slow cooking of Trebbiano and Lambrusco grapes' must with local figs. Ideal on strong cheese, cold meat, Foie Gras, caviar, chocolate, puddings, fruit salad. Ideal to garnish and decorate appetizers and desserts.



#### **Saba - Pomegranate 250ml**

Slowed cooked grape must with locally grown pomegranate, this condiment is ideal on white meat, roast, seasoned cheese, fruit salad, desserts, ice-cream, aperitif drinks, long drinks and cocktails.

Supporting our range, we also stock the 6, 8 and 12 year aged balsamic, all in 250ml bottles for retail sale (shown), and some specialty whites aged 5 years or flavoured with saffron, shallots or vanilla.