



La Vecchia Dispensa

Balsamic Vinegar of Modena

For generations La Vecchia Dispensa has created balsamic vinegar the way it was meant to be—aged naturally, with no shortcuts, in carefully selected wood barrels that define its rich, complex flavor.

Unlike mass-produced alternatives, their balsamic is obtained through open-air fermentation and blended to the perfect balance of acidity, sweetness, and depth.

With a range designed for both everyday use and elevated cuisine, La Vecchia Dispensa offers balsamic vinegar that enhances dishes rather than overpowering them.

Red Label	8.45 oz	6/cs
Violet Label	8.45 oz	6/cs
Gold Label	8.45 oz	6/cs

