

## Acetaia Leonardi Saba

Acetaia Leonardi's Saba, a luscious reduction of Trebbiano and Lambrusco grape must, stands out as a truly distinctive and adaptable ingredient. Aged for four years in large oak casks, it thickens into a rich syrup with profound complexity, all while retaining its distinct sweetness without turning into vinegar. This results in a pure, syrupy representation of Trebbiano and Lambrusco grapes, boasting a fruity essence, sweet raisin-like notes, and a subtle acidity that beautifully complements both sweet and savory dishes alike.

Saba's versatility in the kitchen knows no bounds. It's perfect for glazing meats and vegetables during roasting, adding a delightful twist to salad vinaigrettes with just a teaspoon, drizzling over fresh cheese or desserts like gelato and panna cotta for an indulgent touch, or even elevating cocktails and Prosecco with its unique flavor profile.



### Product Details

<b>Item</b>	580110
<b>Brand</b>	Acetaia Leonardi
<b>Sold By</b>	EA
<b>Pack Qty</b>	6
<b>Pack Size</b>	16.9 oz
<b>Case GTIN/EAN/UPC</b>	793232526058
<b>Unit UPC</b>	793232526058
<b>Country of Origin</b>	Italy
<b>Shelf Life from Production</b>	10 years
<b>Storage</b>	Dry
<b>Kosher</b>	No
<b>Gross Case Weight</b>	20 LB
<b>Ingredients</b>	Acetified grape must.
<b>Website</b>	<a href="https://bit.ly/3RjhcRE">https://bit.ly/3RjhcRE</a>