

Acetaia Leonardi Saba

Acetaia Leonardi Saba—the sweet, syrupy reduction of Trebbiano and Lambrusco grape must—is a unique and versatile ingredient. It is aged in large oak casks for four years, thickening the syrup and giving it a deep complexity, without converting it to vinegar. The result is a pure, sweet, syrup expression of the Trebbiano and Lambrusco grapes. Saba has a fruity character, raisin-like sweetness, and hint of acidity that complements both sweet and savory dishes. Its uses in the kitchen are endless. Glaze meats and vegetables with Saba while roasting. Add a teaspoon to salad vinaigrettes. Drizzle over fresh cheese or desserts like gelato and panna cotta. Top Prosecco with Saba or use in mixing cocktails.



Product Details

Item	580110
Brand	Acetaia Leonardi
Sold By	EA
Pack Qty	6
Pack Size	16.9 oz
Case GTIN/EAN/UPC	793232526058
Unit UPC	793232526058
Country of Origin	Italy
Shelf Life from Production	10 years
Storage	Dry
Kosher	No
Gross Case Weight	20 LB
Ingredients	Acetified grape must.