

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

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.
Website	https://bit.ly/3RjhcRE