



The product made with real stuff;
no artificial or natural flavors ever!

*Cheers!
Anne and Jon*

TITANIUM

enfuso premium balsamic vinegar is here ...

We are excited to introduce a brand new premium balsamic vinegar, nicknamed [TITANIUM](#) for its stunning performance.

In Italy, the highest quality and most expensive traditional balsamic vinegars carry a DOP (Protected Designation of Origin) seal; they are strictly regulated and certified by a consortium that verifies ingredient source, production process, flavor quality, and packaging in 100 ml bottles. The consortium also limits the number of bottles produced each year with their certification resulting in high pricing (from \$75 up to \$300 for a 100 ml bottle!)

But what happens when a high end farmer/producer makes product of incredible quality and does not want to be limited by the quantity constraints of the consortium? We get lucky, bring it to America and share it with you! We are confident you will be hooked as soon as you taste it.

This products deserves a beautiful home and we have selected an elegant 250 ml square bottle by Bruni of Milan (the Ferrari of glass manufacturing) as it's host. You can purchase a single bottle of Titanium or California EVOO, or both as a pair as shown below.

We have worked hard to bring this product to you in an affordable price. How do we do this? We work directly with the farmers bypassing many of the traditional business layers that add cost. And we focus on building a business that will deliver true luxury at affordable costs.



Look no further to solve your holiday gifting!

Our [TITANIUM & EVOO](#) duo is shipped for free anywhere in the USA. It comes nestled in kraft color crinkle fill inside a double walled white gift box to ensure it travels safely as shown below. This is the perfect gift for the discerning foodies on your holiday list.



A little more info about our premium balsamic ...

It is made by a small farming family who owns their own vineyards nestled in the center of the main growing region between the Modena and Reggio Emilia areas of Italy. This growing region is renowned for producing the highest quality Trebbiano grapes for balsamic vinegar, and these are no exception.



After careful cultivation, the ripe sweet grapes enter the classic production process. They are slow cooked over a low flame for days until the volume is reduced by half. This “grape must” is then aged for years in family owned wood barrels. The aged must is combined with small amounts of aged Lambrusco wine vinegar which are also made with grapes from the family vineyard. The combination is expertly designed to produce the perfect level of acidity and sweetness.

What can you expect from such a product? First, the flavor profile will be highly complex and layered. As the balsamic spreads over your tongue you might detect flavors such as raisin, currant, dark cherry, vanilla, molasses, and oak. Second, the mouth feel is velvety smooth, with plenty of viscosity but no stickiness.

A little more info about our EVOO ...

We have selected an olive oil from a multi-award winning farm in the Central Coast of California to match our TITANIUM.

Their Arbequina was harvested just a bit early. It has plenty of rich olive fruit, a beautiful golden green color, nice viscosity on the tongue, and a good amount of tangy pepper in the finish. It's balanced flavor profile is just the ticket; when paired with our premium balsamic they both sing in perfect harmony



And for our loyal fans to start you on your way with TITANIUM ...



We have TITANIUM in a lovely
Bruni Glass 210 ml round bottle.
It fits the hand nicely and is plenty
to fill your holiday recipe needs.

Use the code
TITANIUM
at check out
to get 25% OFF this bottle
through the end of November.

Many of you have been waiting since summer to get your hands on this. We are sorry it took so long, but we are sure it will be worth the wait. We are si excited and happy to provide this our fans. But we under estimated the demand. Our first delivery of TITANIUM is selling out fast. The next will be available next year, but don't wait to get your holiday supply!