

# SHELFTALKER

PRINT AND CUT TO HANG ON YOUR SHELF

*Manicaretti*  
Italian Food Importers

Acetaia Leonardi

## Saba

*from Emilia-Romagna, Italy*



This sweet, deeply complex condiment is made from Trebbiano and Lambrusco grape must that has been reduced to a third of its volume, then aged for four years.

**Uses:** Glaze grilled chicken.  
An ideal sauce for cheesecake,  
ice cream, and panna cotta.