

Balsamic Vinegars

Balsamic vinegar is made from grape must (grape juice of Trebbiano and Lambrusco grapes) that is aged in barrels in hot daytime and cool evening attics in Modena, Italy. Modena is one of just two cities in the world where true Balsamic comes from. It's history dates back to the 9th Century. Each year, the current vintage is blended with the previous year's vintage in wooden barrels. Over the years the balsamic reduces and becomes more clear.

BALSAMIC VINEGARS **375ml*** **750ml****
12.68 oz 25.36 oz

Extra-Aged 4-Leaf Grade Balsamic **\$19.99** **\$33.99**

Our #1 Selling Balsamic for the last TEN years! No additives, flavors or coloring of any kind are added to this straight-from-the-barrel exceptional condiment. This 4-Leaf Grade Balsamic is aged over 15 years using the Solara method.

Blackberry & Ginger-Infused Balsamic **\$16.99** **\$29.99**

One of our original infused Balsamics! PGI Certified and made with a base blend of 4-Leaf Grade Balsamic and 3-Leaf Grade Balsamic, this is a tried and true crowd pleaser whenever it is served. Combined with our EVOOs, this Balsamic makes a marvelous salad dressing.

Cinnamon & Pear-Infused Balsamic **\$16.99** **\$29.99**

An All-Time Favorite! PGI Certified and a sweet, dark blend of 3 and 4-Leaf Grade Balsamic is complemented by the enchanting flavor of fresh sweet pears and cinnamon spice. The pear flavor sits quietly in the background while the cinnamon flavor dominates this delicious Balsamic.

Cranberry & Pear-Infused Balsamic **\$16.99** **\$29.99**

Pre-glaze lamb, beef, pork roasts and chops to create a beautiful caramelized surface. PGI Certified and a sweet, dark blend of 3 and 4-Leaf Grade Balsamic is complemented by the enchanting flavor of fresh sweet pears and scrumptious cranberry. Drizzle over shaved ice or enjoy with fresh ice cream for a treat!

Dark Chocolate-Infused Balsamic **\$16.99** **\$29.99**

A chocolate lovers dream-come-true! A velvety-sweet and very flavorful Balsamic. The chocolate aromas and flavor are unmistakable and you will savor the depth of flavors that will have you craving more. Best paired with desserts and drizzled over fruits including bananas, berries and pineapple and ice cream!

Raspberry-Infused Balsamic **\$16.99** **\$29.99**

A favorite dark-infused balsamic...amazing on salads alone or with our Arbequina EVOO. PGI Certified and made with a base blend of 4-Leaf Grade Balsamic and 3-Leaf Grade Balsamic, this is a tried and true crowd pleaser whenever it is served. Take a bottle home today...you won't regret it!

BALSAMIC VINEGARS (continued) **375ml*** **750ml****
12.68 oz 25.36 oz

Strawberry-Infused Balsamic **\$16.99** **\$29.99**

Our top selling dark infused balsamic...amazing on salads alone or with our Arbequina EVOO. PGI Certified and made with a base blend of 4-Leaf Grade Balsamic and 3-Leaf Grade Balsamic, this is a tried and true crowd pleaser whenever it is served. Take a bottle home today...you won't regret it!

Fig-Infused Balsamic **\$16.99** **\$29.99**

One of the most versatile of all Balsamics at FEZZIWIG'S! A blend of 3 and 4 Leaf Grade Balsamics is blended with whole fruit flavor fig to make this spectacular treat. Dense and sweet, this Balsamic is mild and mellow with less bite due to its lower acid content. Outstanding on Caprese salad, honeydew and cantaloupe with prosciutto and fresh parmesan cheese.

Lemon-Infused White Balsamic **\$16.99** **\$29.99**

The juice of sweet Sicilian Lemons has been added to this extremely popular White Balsamic. Those that like to use lemon juice on their salads will welcome the rich full flavor. You can also drizzle it straight over fried, baked or broiled fish and can use it in marinades!

Orchard Peach-Infused White Balsamic **\$16.99** **\$29.99**

One of the best selling Balsamics we've ever introduced! Incredible balance that is neither overly tart nor sweet. When paired with a mild and fruity FEZZIWIG'S EVOO, like Arbequina, it produces an award-winning tasted that will amaze friends and family. Try it on grilled peaches or in sparkling water for a refreshing taste twist.

Looking for recipes using our Balsamic and EVOOs?

Visit our main website at www.fezziwigsmarket.com and go to the "recipes" section. Have a recipe using our Balsamics or EVOOs that you want to share? Email us at info@fezziwigsmarket.com. We'll make sure you get credit for it.

Order Online at www.shopfezziwigs.com

All online balsamic vinegar and extra virgin olive oils orders are shipped USPS Priority Mail customer expense, unless otherwise specified.

Our 375ml bottles are shipped in custom cartons and require an order of 3 bottles in any combination of balsamic vinegars or extra virgin olive oils. You receive a 15% discount when you purchase three bottles.

Our 750ml bottles are shipped in custom cartons and require an order of 2 bottles in any combination of balsamic vinegars or extra virgin olive oils. You receive a 10% discount when you purchase two bottles.

Nutrition Facts for Balsamics

4 Leaf, Blackberry & Ginger, Cinnamon & Pear, Raspberry

Nutrition Facts	
Serving Size 15 ml (15g)	
Servings Per Container 25	
Amount Per Serving	
Calories 10	
% Daily Values*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Sodium 0mg	0%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	0%
Sugars 7g	
Protein 0g	0%

*Percent Daily Values are based on a 2,000 calorie diet.

Cranberry & Pear, Dark Chocolate, Fig, Strawberry, Lemon, Orchard Peach

Nutrition Facts	
Serving Size 15 ml (15g)	
Servings Per Container 25	
Amount Per Serving	
Calories 20	
% Daily Values*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Sodium 0mg	0%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Sugars 4g	
Protein 0g	0%

*Percent Daily Values are based on a 2,000 calorie diet.

Keep Your Balsamics & Olive Oils Fresh with Haley's Corkers

Originally designed and patented by Ms Jean Haley for the wine industry, these amazing bottle toppers not only keep your olive oils and balsamics fresh, but easier to open and close when you're cooking or using them as a table condiment. They have a built-in screen to filter out any sediments and also aerate as you pour. No drips, either! Just wash with mild soap and water. Made in Illinois. FDA Approved—BPA Free

Just \$6.99 each - buy three at \$5.99 each



Extra Virgin Olive Oils

Our Extra Virgin Olive Oils [EVOO] are imported from San Rafael and San Juan, Argentina where our importer owns over 3000 acres of olive trees. Most of the Argentinian growers originated from Italy. The flavor-infused EVOOs are infused for us by a certified professional infusion source. The fatty acids and antioxidants in EVOO have some powerful health benefits, such as reduced heart disease. EVOO has been a dietary staple for some of the world's healthiest populations.

375ml* **750ml****
12.68oz 25.36oz

Tuscan Herb-Infused EVOO

\$16.99 **\$29.99**

A proprietary blend of oregano, basil, garlic and rosemary! An instant hit at our inaugural tasting with FEZZIWIG'S regulars, we were convinced we had finally found dipping oil worthy of FEZZIWIG'S name. A total of six different herbs were selected and then their essential oils were added in a precise ratio to a very high quality EVOO. The result: a superior bread dipping and seasoning oil that exhibits a superlative balance of fresh herb flavors. **Our top selling EVOO!**

Crushed Rosemary-Infused EVOO

\$16.99 **\$29.99**

A FEZZIWIG'S Favorite! Made from the highest quality, hand-harvested, dual-pressed fresh Arbequina olives from Argentina, this method creates a truly superior olive oil. Superior in quality to infused oils with greater flavor intensity, it contains less than .5% acidity. A perfect EVOO for grilling and sautéing. Toss it with pasta, salads, drizzle on tomatoes, steamed veggies, fall soups and cheeses.

Bacon-Infused EVOO

\$16.99 **\$29.99**

The scent and taste of bacon-without the fat! This Certified Organic EVOO is made from the oil of Arbequina olives that are meticulously hand-picked at the base of the Andes mountains in Argentina. Infused with bacon flavor, we recommend this as a healthy alternative to bacon and bacon grease when cooking. For an amazing treat, pop popcorn on your stove top using this instead of corn or canola oil.

Basil-Infused EVOO

\$16.99 **\$29.99**

Rich and full-flavored, drizzle over freshly grilled fish or use in a salad. This Certified Organic EVOO comes from amazing hand-picked Arbequina olives grown at the base of the Andes mountains. Cold-pressed within 24 hours ensuring the freshest oils from the finest Argentinian groves. Add to that prized pesto recipe or simply serve with your favorite bread for a perfect finishing touch.

Chipotle-Infused EVOO

\$16.99 **\$29.99**

Not to be confused with the restaurant chain, this is the perfect EVOO for grilling and sautéing...perfect with most Mexican fare. We recommend this EVOO when you're making your own pizzas at home. This EVOO is superior in quality to infused oils and has greater flavor intensity. Contains less than .5% acidity. Made from hand-harvested, dual-pressed fresh Arbequina olives ensuring a true superior EVOO. Plenty of heat...but not overpowering.

EXTRA VIRGIN OLIVE OILS (continued)

Garlic-Infused EVOO

\$16.99 **\$29.99**

The Ultimate Iron Skillet Steak compliment! Combined with our four-leaf balsamic and you have a little bit of heaven. All natural, certified USDA organic. Cold-pressed within 24 hours of harvest ensuring the freshest EVOO. Tastes like slow-roasted garlic. **Every kitchen should have a bottle of this EVOO!**

Meyer Lemon-Infused EVOO

\$16.99 **\$29.99**

Perfect with fish, seafood and chicken! Made from the highest quality, hand-harvested, dual-pressed fresh Arbequina olives—a superior EVOO. Less than .5% acidity with greater flavor and intensity. Another perfect EVOO for grilling and sauteing. Another "I gotta have one of these" EVOOs from FEZZIWIG'S!

Arbequina EVOO

\$15.99 **\$27.99**

Produced using meticulously hand-picked Arbequina olives. Located at the base of the Andes, near San Rafael, Argentina, this EVOO is cold-processed within 24 hours of picking ensuring the freshest oil. Our oil has less than 0.5% acidity with vital omega-3 nutrients to benefit your health. All natural, certified USDA organic, we strive to bring to you an oil with a soft and fruity aroma, a delicate sweet flavor and final touch of spice.

Arbequina
Meyer Lemon

Nutrition Facts

Serving Size 15 ml (15g)	
Servings Per Container 25	
Amount Per Serving	
Calories 120	Calories from Fat 120
% Daily Values*	
Total Fat 14g	22%
Saturated Fat 2g	10%
Trans Fat 0g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	0%

*Percent Daily Values are based on a 2,000 calorie diet.

Bacon, Basil, Chipotle,
Garlic, Rosemary, Tuscan Herb

Nutrition Facts

Serving Size 15 ml (15g)	
Servings Per Container 25	
Amount Per Serving	
Calories 126	Calories from Fat 126
% Daily Values*	
Total Fat 14g	22%
Saturated Fat 2.23g	11%
Trans Fat 0g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	0%

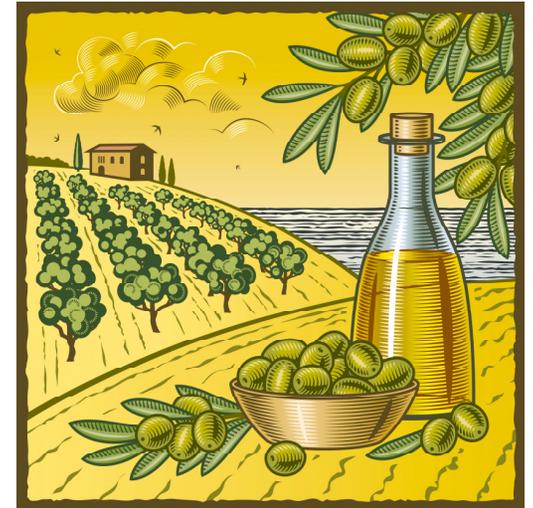
*Percent Daily Values are based on a 2,000 calorie diet.

**Should our Balsamic Vinegars or
Extra Virgin Olive Oils be
refrigerated after opening?**

As long as you replace the cork on the bottle (or use a Haley's Corker), your Balsamic and EVOO will be fine and stay fresh. No need to refrigerate, but we recommend you keep them away from excessive heat.

If you keep the olive oils in a cold place, they will cloud... as soon as they return to room temperature, they will look normal.

FEZZIWIG'S



Balsamic Vinegars & Extra Virgin Olive Oils

Since 2007

225 West First Street
Oldtown O'Fallon, IL 62269

215 West Saint Louis Street
Historic Lebanon, IL 62254

Learn about us at
fezziwigsmarket.com

Shop online at
shopfezziwigs.com

Price List Effective April 1, 2018