

## Description



**Sweetness Scale:** Tart ●●●●● Sweet

Produced using a secret recipe handed down from father to son over 3 centuries, this is a very rich and thick traditional style Balsamic Vinegar of Modena is similar to the 25 Star/25 Year Style Balsamic Vinegars. It has a high concentration of cooked grape must and long barrel aging result in a superior product reserved for lovers of Italian culinary tradition.

## Uses & Highlights

- The Olive Tap’s Riserva is best enjoyed as a topping, condiment, or glaze.
- It is traditionally served on fresh strawberries, peaches, other fruits and ice cream.

- Drizzle it over chicken, fish, meats, eggs and vegetables for an intense flavor sensation.
- In Emilia and Modena, Italy, locals use it to snack on chunks of Parmigiano Reggiano and crusty bread.

### **Pricing**

100 ml. \$10.00 | 375 ml. \$22.95 | 750 ml. \$43.90

### **Perfect Pairings**

Pairs with any [100% EVOO or Flavor Infused Olive Oil](#)

See More [“Perfect Pairings”](#)

**Use by Date:** 3 – 5 Years from Purchase Date

**Sweetness Scale:** 5

**Source:** Modena, Italy

[Order Form](#)

**Date**

11/23/2024