

Description



Lovers of Apricot flavor are going to really enjoy this delicious Balsamic Vinegar. The producer has captured the essence of ripe Italian Imola Royal Apricots and added them to a high quality Balsamic Vinegar of Modena. The flavor and aroma of these delicious Apricots, combined with the deep and complex flavors of an aged Balsamic Vinegar, will enhance the overall taste of any salad or other recipe in which it is used.

Uses & Highlights

- Our two most popular uses of this fine vinegar are for salads and as a glaze for roasted or grilled Chicken and Pork.

- Salad greens with tomatoes, cucumbers, hardboiled egg and a mild provolone cheese topped with an Apricot Balsamic Vinaigrette is simply delicious.
- Make a glaze by slowly simmering this vinegar until it reaches the desired consistency and brush on top of Chicken or Pork for a delicious flavor enhancement.

Pricing

100 ml. \$10.00 | 375 ml. \$20.95 | 750 ml. \$39.90

Perfect Pairings

[Sorrento Lemon Fused Olive Oil](#) or [Sorrento Orange Fused Olive Oil](#)

[Persian Lime Fused Olive Oil](#)

[Basil Fused Olive Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 3

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

11/21/2024