

Description



The Olive Tap's Blackberry Balsamic Riserva Vinegar immediately delivers a deep and tantalizing berry flavor which lingers gently on the palate. The sweet-tart Blackberry flavor beautifully compliments the full flavored, dark Balsamic Vinegar of Modena; making this a superb all purpose Balsamic Vinegar. It is wonderful on salads, perfect over fruits, and pairs nicely with goat cheese.

Uses & Highlights

- It is wonderful on salads, perfect over fruits, and pairs nicely with goat cheese.
- Pair our Blackberry Balsamic Vinegar with any of our EVOOs. Drizzle a few drops of this sweet tart Balsamic

onto chocolate ice cream or gelato topped with fresh blackberries for an original Italian dessert.

Pricing

100 ml. \$10.00 | 375 ml. \$21.95 | 750 ml. \$41.90

Perfect Pairings

[Sorrento Lemon Fused Olive Oil](#)

[Sorrento Orange Fused Olive Oil](#)

[Walnut Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 5

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

11/23/2024