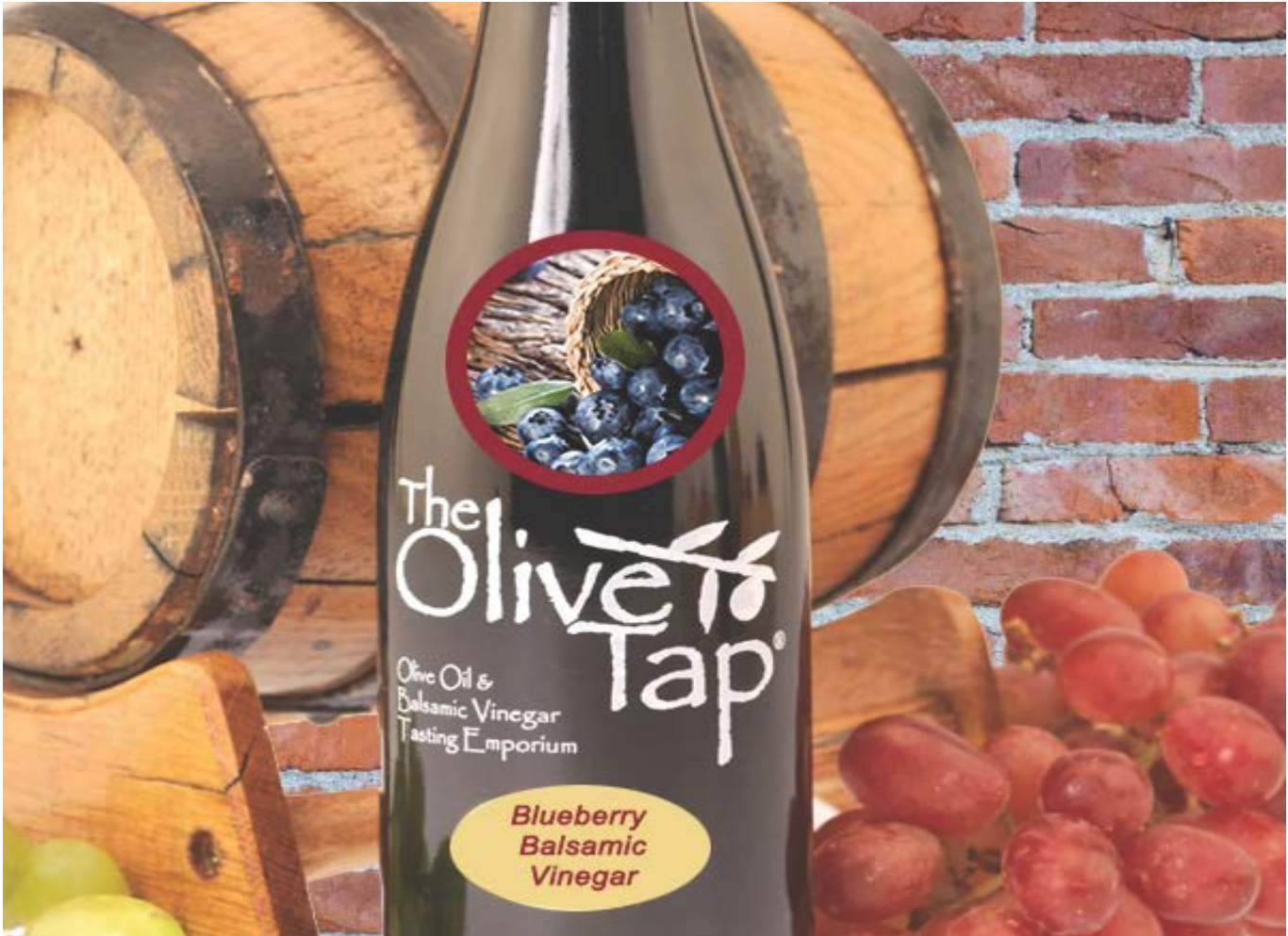


Blueberry Balsamic Vinegar

Description



Sweetness Scale: Tart ●●●○○ Sweet

Blueberry lovers really appreciate this addition to the Olive Tap's extensive line of Balsamic Vinegars of Modena. Our first impression was that this would be a huge hit drizzled over fruit salads, and garden salads topped with fresh fruits. We were not disappointed. As an added surprise, we found it equally delicious over Blue, Feta and Goat Cheeses.

This Blueberry Balsamic Vinegar exhibits lower acidity and a bit more sweetness than our Aceto Balsamico di Modena.

Uses & Highlights

- Like all Balsamic vinegars, you can use The Olive Tap's Blueberry Balsamic Vinegar over any garden salad.
- While it will pair up with any unflavored oil, using lighter Extra Virgin oils, like Arbequina, will allow you to experience the maximum Blueberry flavor.
- It is very tasty and unique paired with Sorrento Orange or Sorrento Lemon Olive Oils.
- Try it drizzled over fresh sliced Peaches, Cantaloupe, fruit salad and ice cream.

Pricing

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

Perfect Pairings

[Sorrento Orange Fused Olive Oil](#)

[Sorrento Lemon Fused Olive Oil](#)

[Walnut Oil](#)

See More ["Perfect Pairings"](#)

Sweetness Scale: 3

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

03/31/2025