

Description



Beautiful, dark, ripe, bordeaux cherry flavor enlivens this incredible rich and thick Italian aged balsamic vinegar, giving a modern twist to this time honored classic. The rich cherry flavor will excel at flavoring meats, cheeses and salads. Fantastic as a sauce or glaze!

Uses & Highlights

- Olive Tap Bordeaux Cherry Balsamic Vinegar is ideal in salads that feature full-bodied Cheddar, Feta, Goat and Blue cheeses.
- It is delicious over orange wedges, either as a salad accompaniment, or on Sicilian Orange and Onion Salad.



• It will pair with all of our EVOOs, but will shine with the lighter varieties. For even more flavor impact, try it with Olive Tap Sorrento Lemon or Sorrento Orange Olive Oils.

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: 5

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

Order Form
Date

11/20/2024