

Description



A Seasonal Favorite! This thick and rich Balsamic Vinegar of Modena starts off with a prominent Orange flavor up front with more subtle tart Cranberry notes in the middle. The higher concentration of cooked grape must yields a sweet, less acidic Orange finish that lingers on the tongue.

Uses & Highlights

- For those that like to experiment, The Olive Tap's Cranberry Orange Balsamic Vinegar has endless possibilities for use, especially in Fall and Winter recipes.
- The flavors can add a nice kick to all sorts of grain, vegetable and lettuce salads, and due to its thickness, it can

be used as a glaze over all sorts of meats, seafood and vegetables.

Pricing

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

Perfect Pairings

[Pairs with Any EVOO](#)

[Sorrento Lemon Fused Olive Oil](#)

[Herbes de Provence 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