

Description



One of our most popular balsamic vinegars, with sweet with very slight undertones of habanero. This is a great compliment to cheeses, salads, and as a glaze on pork, chicken, or roasted vegetables (especially Brussels Sprouts!).

Uses & Highlights

- Try Fig Habanero Balsamic Vinegar on bold lettuce, such as arugula, spinach, or romaine, paired with goat, blue, or feta cheese.

Pricing

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

Perfect Pairings

[Basil Fused Olive Oil](#)

[Sorrento Lemon Fused Olive Oil](#)

[Roasted Garlic Olive Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 3

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

10/22/2024