

Fig Riserva Balsamic Vinegar

Description



Whole fruit flavor is added to a blend of 3 and 4 Leaf Quality Aceto Balsamico di Modena to produce our most balanced, sweet Riserva Balsamic Vinegar. Not too sweet and not too tart, it can be paired with every one of The Olive Tap's Extra Virgin Olive Oils. This dense, sweet-tart balsamic vinegar exhibits a mild and mellow fig flavor with less bite due to a lower acid content.

Uses & Highlights

- Sure to be a favorite at dinner parties, Fig Balsamic Vinegar is outstanding drizzled on Caprese Salad (Tomato, Mozzarella, Basil).
- It is delicious on any type of dinner salad featuring sweet lettuce or spring mix.
- For something really special, try it on cantaloupe or honeydew melon sprinkled with minced prosciutto and Parmesan cheese.

Pricing

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

Perfect Pairings

[Basil Fused Olive Oil](#)

[Sorrento Lemon Fused Olive Oil](#)

[Roasted Garlic Olive Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 4

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

03/31/2025