

Description



Our top selling vinegar!!! Somewhere between an aged wine vinegar, and a sweet 4 Leaf Quality Balsamic Vinegar of Modena lies this delicious Lambrusco Vinegar. It starts off rich and sweet, transitions to wine notes, and then finishes tart but smooth. Made by aging sweet Lambrusco wine in oak barrels, it is all natural and contains no added sugar, artificial flavors, colors or preservatives.

Uses & Highlights

- The Olive Tap Lambrusco Wine Vinegar is first and foremost ideally used on salads.
- Use it in any recipe calling for wine vinegar, where the sweetness will enhance the overall dish.

- Paired with any of our EVOO's and our savory and citrus flavored olive oils, it will become a family favorite when used over sweet lettuce, baby spinach, arugula and spring mix salads.
- A 1 to 1 ratio for a perfect vinaigrette.

Pricing

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

Perfect Pairings

[Basil Fused Olive Oil](#)

[Sorrento Lemon Fused Olive Oil](#)

[Tuscan Herb Infused Olive Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 3

Use by Date: 2 Years from Purchase Date

Source: Italy

[Order Form](#)

Date

11/21/2024