

Description



Sweetness Scale: Tart  Sweet

The bright clean taste of fresh pears and a premium white balsamic vinegar come together to form the most perfectly flavored Pear Balsamic Vinegar we have ever tasted! One taste and we're sure you will agree. It is fantastic!

Uses & Highlights

- For a salad, combine Pear Balsamic Vinegar with a light to medium EVOO to bring out the Pear flavor.
- Our Basil and Sorrento Lemon or Ascolano 100% Extra Virgin Olive Oil all pair well with Pear Balsamic Vinegar for delectable vinaigrettes.
- Try sliced pear pieces and Blue or Gorgonzola cheese on mixed greens or Spinach topped with pecans,

walnuts or pine nuts.

- Use it as a glaze for ham, chicken and turkey.

Pricing

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

Perfect Pairings

[Basil Fused Olive Oil](#)

[Herbes de Provence Olive Oil](#)

[Walnut 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