

Pink Grapefruit Balsamic Vinegar

Description



Sweetness Scale: Tart ●●●●○ Sweet

The Pino Nero grape variety produces earthy, but elegant rosé wines that are cool, crisp, and dry. The delightful crispness of this wine not only translates seamlessly into vinegar, but it blends beautifully with pink grapefruit. Bursting with a tangy fruitiness, Pink Grapefruit rosé balsamic is especially delicious with bitter greens and fennel.

Uses & Highlights

- It makes a fantastic vinaigrette when combined with olive oil, but it is just as delightful when used as a star ingredient.
- Splash it over seared scallops, drizzle it over grilled fish, toss it with roasted veggies, pour it over fresh fruit, or use it to deglaze the pan after searing pork or chicken.

Pricing

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

Perfect Pairings

[Sesame Oil](#)

[Sorrento Orange Fused Olive Oil](#)

[Habanero Fused 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