

Pomegranate Balsamic Vinegar

Description



Sweetness Scale: Tart ●●●○○ Sweet



Native to Mediterranean, Asian and Middle Eastern cultures, this fruit exhibits a sweet-tart flavor that is a perfect accompaniment to a wide range of foods. The foundation is our 3 and 4 Leaf Quality Aceto Balsamico di Modena, which lends its deep rich flavors and acidity to create a complex yet superbly balanced dressing and condiment. There are numerous reports on the health benefits of Pomegranate. Now get a health food that tastes great!

Uses & Highlights

- You can use our premium Pomegranate Balsamic Vinegar in salads, as a marinade, and to glaze lamb, beef and duck.
- It is great for grilling, dipping, and added to sauces, gravies, and stuffing.
- Whisk it with your favorite Olive Tap 100% EVOO or Sorrento Lemon Olive Oil and serve it over salad greens topped with nuts, feta cheese and onion.

Pricing

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

Perfect Pairings

[Basil Fused Olive Oil](#)

[Sorrento Lemon Fused Olive Oil](#) or [Sorrento Orange Fused 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

06/02/2025