

Description



This very popular Balsamic Vinegar is a tried and true crowd pleaser whenever it is served! It is one of the most adaptable Balsamic Vinegars, and can be used with any of the Olive Tap Extra Virgin Olive Oils to make flavorful Vinaigrettes.

Uses & Highlights

- Try Raspberry Balsamic Vinegar with Sorrento Lemon Olive Oil on your favorite greens with tomato, cucumber, and carrot for a refreshing crisp salad.
- Add a dash of sage or thyme, a heaping spoon of grape jelly and black pepper to two tablespoons of Raspberry

Balsamic Vinegar and use to glaze chicken breasts.

Pricing

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

Perfect Pairings

[Chipotle Olive Oil](#)

[Sorrento Lemon Fused Olive Oil](#)

[Persian Lime Fused Olive Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 3

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

10/29/2024