

Description



Sweetness Scale: Tart ●●●●○ Sweet

Featuring a sweet and tangy up-front flavor, and a rich, bright Raspberry finish. This fruity Olive Tap Balsamic Vinegar will have unlimited potential in any kitchen. An excellent example of perfectly balanced vinegar, you will find that it has the ability to be used in a wide variety of salads and other dishes.

Uses & Highlights

- The Olive Tap recommends pairing it with our citrus olive oils, particularly the Persian Lime. It is rich and thick and can be used alone for salads or for a simple, yet unique vinaigrette, pair it with a light Arbequina, Mia's Blend or Ascolano 100% EVOO.

- Expect great results with all of your favorite salad recipes. A lower calorie, 1 to 1 oil/vinegar ratio works really well, and delivers great taste or use alone.
- For something really special, try our Raspberry White Balsamic on a salad of Spring Mix and Fresh Roasted Beets, or a Shrimp Avocado Salad. Both are outstanding!

Pricing

100 ml. \$10.00 | 375 ml. \$21.95 | 750 ml. \$41.90

Perfect Pairings

[Basil Fused Olive Oil](#)

[Sorrento Lemon Fused Olive Oil](#)

[Persian Lime Fused Olive Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 4

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

12/03/2024