

Description



Refreshingly sweet with a delicate lemon tang. Our Sicilian Lemon White Balsamic Vinegar of Modena has nicely balanced acidity with a crisp lemon flavor and aroma. It makes an excellent substitute for lemon juice.

Please Note: This is NOT the "[Lemon White Riserva Balsamic Vinegar](#)".

Uses & Highlights

- Pair it with our Tuscan Herb or Basil Olive Oils for an outstanding vinaigrette for greens or tomato salads.
- Use as a fabulous glaze for chicken or shrimp.
- Drizzle it straight over fried, baked and broiled fish and shellfish. For more lemon taste, pair with any fruity olive oil (e.g. Ascolano or Arbequina).

Pricing

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

Perfect Pairings

[Basil Fused Olive Oil](#)

[Roasted Garlic Olive Oil](#)

[Tuscan Herb Infused Olive Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 3

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

12/04/2024