

## Description



This is a wonderful sweet-tart vinegar that is sure to tantalize your taste buds, and delight your family and friends. Whether it is on a salad of spring mix with tomato, cucumber and onion, or on baby spinach salad with hard boiled egg and walnuts, you will find yourself longing for just one more bite!

## Uses & Highlights

- Use lighter oil like Arbequina if you want the maximum berry flavor to come out, but feel free to pair it with any of our 100% EVOOs.
- Try it with Sorrento Lemon or Basil Olive Oil for a unique taste treat.

- Just drizzle a few drops of this sweet-tart Balsamic onto chocolate ice cream or chocolate gelato topped with fresh strawberries for an original Italian treat.

## Pricing

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

## Perfect Pairings

[Basil Fused Olive Oil](#)

[Sorrento Lemon Fused Olive Oil](#)

[Sesame Oil](#)

See More [“Perfect Pairings”](#)

**Sweetness Scale:** 3

**Use by Date:** 2 Years from Purchase Date

**Source:** Modena, Italy

[Order Form](#)

**Date**

11/21/2024