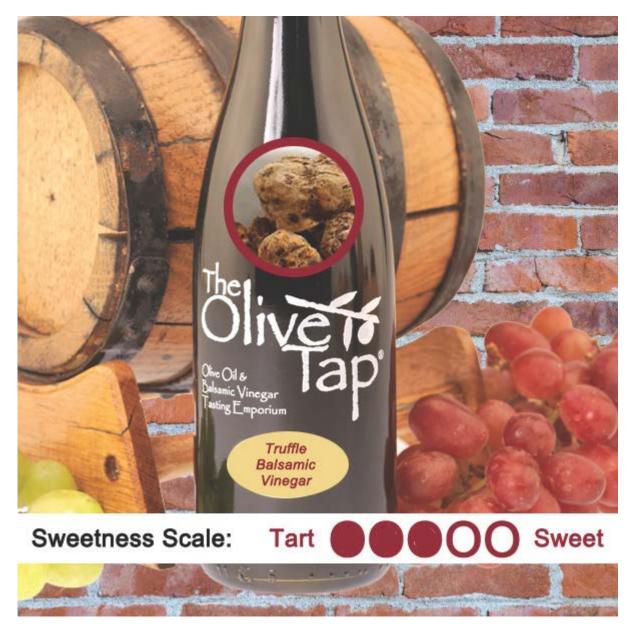


## **Description**



Our Truffle Balsamic Vinegar is infused with essence of truffles. The result is a sweet-tart, balsamic with rich, earthy aromas, complex flavor and a balanced acidity.

## **Uses & Highlights**

• Use it in dressings and marinades. Add a splash to risotto or antipasti. Brush on chicken or pork as a glaze. Drizzle over hard cheese or enjoy it as a dip for crusty bread.



## **Pricing**

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

## **Perfect Pairings**

Gremolata Olive Oil
Sorrento Lemon Fused Olive Oil
Roasted Garlic Olive 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