

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