

Vanilla Fig Balsamic Vinegar

Description



Sweetness Scale: Tart ●●●○○ Sweet

Our Vanilla Fig aged balsamic vinegar is culinary delight that dances between tradition and innovation. This balsamic vinegar is a testament to the craft of ancient artisans carried forth into the present. But it does not just end there.

With a twist of modern infusion techniques we've embraced bold, unexpected flavors to create a balsamic experience like no other.

Uses & Highlights

- This balsamic is untraditionally great on ice cream, and can be used as a curious supplement to any cheese or charcuterie tray.

Pricing

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

Perfect Pairings

Pairs with [Any 100% EVOO](#)

[Sorrento Lemon Fused Olive Oil](#)

[Basil Fused Olive Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 3

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

03/31/2025