

Description



Sweetness Scale: Tart ●●●●○ Sweet

In Italy, this is known as White Balsamic Condiment. Made with White Trebbiano Grape Must (juice), it does not undergo the cooking and barrel aging process of Balsamic Vinegar of Modena. The result is crisp vinegar with a touch of sweetness reminiscent of hand crafted vinegars from northern Italy.

Uses & Highlights

- Extremely adaptable, it can be used with any of the Olive Tap Extra Virgin Olive Oils as well as the full complement of flavored oils.
- This is a tart Balsamic Vinegar with a residual grape flavor and 5.5 to 6.0% acidity. It is ideal for someone

trying Balsamic Vinegar for the first time.

- Try White Balsamic Vinegar with Citrus Oils on a wedge of lettuce, accompanied by fresh tomato slices and a rich Blue or gorgonzola cheese.

Pricing

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

Perfect Pairings

Pairs with any [100% EVOO or Flavor Infused Olive Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 4

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

11/23/2024