



Vinaigrette Dressings

Versatile and often emulsified, vinaigrette is a smooth, well-balanced dressing made from oil and an acidic component like vinegar or citrus juice. It comes in many varieties, including balsamic, fruit-flavored, champagne, red wine vinegar, and herbal.

VINAIGRETTE VARIETIES:

		
Balsamic	White Balsamic	Fruit-based
Flavorful, dark, known for its rich, oaky flavor	Made with white grapes, much lighter color and slightly sweeter	Incorporates pomegranate, blueberry, raspberry, etc.

APPLICATIONS:



PROMINENT FLAVORS:



FRUIT



BALSAMIC



SWEETNESS