



Gourmet Living Launches "Goccia Nera" Balsamic Vinegar of Modena, Italy

Goccia Nera balsamic vinegar of Modena, Italy provides home chefs with an inexpensive yet authentic barrel-aged balsamic vinegar with IGP certification.

GREENWICH, CT, UNITED STATES, September 21, 2016 /EINPresswire.com/ -- Gourmet Living, a business in Greenwich, CT, has just launched "Goccia Nera," a competitively priced barrel-aged balsamic vinegar from Modena, Italy. Goccia Nera is now available for sale on Amazon and the company's own website.



Experience the joy of balsamic vinegar in your cooking. Bring the taste of Italy into your home."

Sheila May

Both the label and the content of the product have been certified by the Italian authorities and are designated as IGP. This is the fourth private-label brand of balsamic vinegar introduced by Gourmet Living to consumers in the U.S.

Goccia Nera provides buyers with a lower price point yet remains faithful to Italian production traditions.

"We believe that this balsamic vinegar provides consumers with a great product at a good price but remains true to the Italian Denominazione di origine protetta regulations," says Sheila May from Gourmet Living. "These regulations are in place to keep the integrity and authenticity of the product - and we wanted to make sure our brands meet these standards so that people experience a product with no additives or preservatives."

The health benefits of balsamic vinegar remain a matter of debate. However, balsamic vinegar is very low in calories, as well as having a beneficial glycemic load for people with diabetes. While further studies remain to be published, some studies suggest that the antioxidants in balsamic vinegar can help reduce heart disease, fight cancer and improve digestion.

Goccia Nera contains a higher percentage of wine vinegar to wine must and is less syrupy than Gourmet Living's premium brand, Goccia d'Oro. Nevertheless, it consists of only these two ingredients and contains no artificial colors, additives or preservatives often found in commercial and low-priced brands. Goccia Nera is best used in salads, vinaigrettes, glazes and marinades.

Goccia Nera provides diners with a true and authentic taste of Italy. A few drops are all that is needed to create a dish that tastes as if it were made in an Italian kitchen. This vinegar has been made from the Lambrusco grapes in Modena, Italy, which have been barrel-aged to concentrate flavor. When bottled, wine vinegar is added to the wine must to produce balsamic vinegar.

Goccia Nera [balsamic vinegar of Modena](#) is sold on Amazon.com and members of Amazon Prime receive free shipping. Visit the Company's website for more [information about balsamic vinegar](#).

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