

Best Balsamic Vinegar of Modena Christmas Sale on Amazon

Special holiday promotion of barrel-aged balsamic vinegar from Italy with distinctive gift packaging from Gourmet Living.

GREENWICH, CT, UNITED STATES, December 6, 2016 /EINPresswire.com/ -- Gourmet Living announced today a special [Christmas sale of balsamic vinegar of Modena](#). This holiday sales promotion is featured on Amazon.com and allows buyers to purchase its [gift-packaged balsamic vinegar](#) for \$34.50 - well below the retail price of \$42.50.

This barrel-aged balsamic vinegar of Modena, Italy has been certified IGP by the Italian Growers Consortium. This authentic vinegar contains no additives or preservatives and is bottled by the producer to provide consumers with a genuine product.



"We have decided to significantly reduce the price of Goccia d'Oro, our best-selling balsamic vinegar, to allow consumers to taste the difference of a premium aged vinegar," says Sheila May of Gourmet Living. "Shipped with an attractive gift box, this balsamic vinegar makes a wonderful Christmas gift or stocking-stuffer for friends and family alike."

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As a special Christmas gift, consider buying more than one and save an additional 20% off the discounted price.”

Sheila May

Goccia d'Oro is a premium grade balsamic vinegar with a density level of 1.33. Most commercial balsamic vinegars rarely have a density level above 1.04 and pour like diluted vinegar rather than a dense syrup that attests to its aging and taste concentration.

This award-winning balsamic vinegar comes with an attractive display box and wax seal and makes a great gift for cooks and gourmands seeking a high-quality balsamic vinegar.

When it comes to taste, everybody seems to have their own preferences. Nevertheless, balsamic vinegar tends to be a viscous syrup with a somewhat sweetish edge to balance the acidity. Many commercial and low priced brands that call themselves balsamic vinegar tend to be watery and may contain additives which are prohibited by the Consortium.

A few drops of this special vinegar is all that is required to create a dish that tastes as if it were created by an Italian chef. Goccia d'Oro is made from pressed Trebbiano and Lambrusco grapes in Modena, Italy, and then aged in oak, chestnut and cherry barrels.

One may purchase Gourmet Living's Goccia d'Oro on Amazon.com. Free shipping is available to Amazon Prime members. If one is looking for gifts, consider buying more than one at a further discount of 20%.

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Battery of Barrels to Age Balsamic Vinegar

This press release can be viewed online at: <http://www.einpresswire.com>

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