

Extra Virgin Olive Oil and Balsamic Vinegar Gift Set from Gourmet Living

Gourmet Living Gift Pack contains Olive Oils from Tuscany and California and a premium Balsamic Vinegar from Modena, Italy

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/EINPresswire.com/ -- Gourmet Living is proud to introduce a special gift pack of consisting of two 500 ml bottles of extra virgin olive oil from California and Tuscany, Italy plus a 250 ml bottle of balsamic vinegar from Modena. Buyers can now sample these exceptional olive oils and balsamic vinegar or gift them to friends and family.

This three-bottle [olive oil and vinegar gift pack](#) is priced at \$82.50, yet each product is individually packaged. Free shipping is included in this special introductory promotion.

These attractive olive oils and balsamic vinegar were carefully selected by the owners of Gourmet Living for their taste, authenticity and value to consumers.



2 EVOOs and Balsamic Vinegar Gift Pack

Toscano is a traditional Italian olive oil blend and of the three main olive varieties from Tuscany: Frantoio (50%), Moraiolo (30%) and Leccino (approximately 20%). This flavorful extra virgin olive oil ("EVOO") was harvested in late 2016 and will easily last through March, 2019 if unopened.

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This Gift Pack of two exceptional extra virgin olive oils and a premium grade balsamic vinegar from Modena is as good as it gets. Save with special promotional pricing.”

Sheila May, Owner

Gourmet Living's Californian extra virgin olive oil was harvested in 2015 from the Picual olive. It has a relatively softer taste profile than oils from Europe, but is wonderful in salads and for dipping bread.

Goccia d'Oro balsamic vinegar of Modena is a barrel-aged IGP certified vinegar from Italy. With a density of 1.35, it pours like a syrup rather than the watery vinegars one often finds on shelves in grocery stores.

"This 3-bottle [olive oil and balsamic vinegar gift pack](#) is a great way to compare authentic extra virgin olive oil from both sides of the Atlantic. Add this premium grade balsamic vinegar to the

package and you will experience the exquisite taste of fine dining," says Gourmet Living owner Sheila May,

The 3 varieties of olives used in Toscano are harvested in the morning and crushed in the afternoon to extract the highest quality of oil and the maximum level of freshness and antioxidant compounds. Olives are typically harvested in Tuscany between the 15th of October and the 20th of November. Green or half-colored olives tend to have the best combination of aroma and color.

While olive oils from Tuscany are traditionally blended to produce a distinctive "Tuscan flavor," Gourmet Living's Californian EVOO is harvested exclusively from the Picual olive. It has a somewhat lighter taste profile.

Goccia d'Oro balsamic vinegar is Gourmet Living's most popular product. Together with its distinctive gift packaging, it continues to be sought after by connoisseurs of fine dining.

The health benefits of using extra virgin olive oil remains a controversial subject. Some suggest that olive oil helps to reduce heart disease and may even control diabetes. Sceptics argue that the "health benefits" of olive oil are not supported by independent studies.

Balsamic vinegar contains antioxidants and appears to lower cholesterol and blood pressure. Furthermore, it is a great substitute for sugar and appears to stabilize blood glucose because it is low on the glycemic index.

Sold in distinctive 500ml bottles, both olive oils will last at least a year after they have been opened for the first time. Balsamic vinegar has a shelf-life of approximately 10 years.

Whether one is purchasing this [olive oil and vinegar gift set](#) for themselves or others, it provides an excellent opportunity to sample authentic olive oils from both Italy and California and a memorable balsamic vinegar. This 3-bottle gift pack is sold exclusively on Amazon.com and includes free shipping.



Toscano Extra Virgin Olive Oil with Bread



Balsamic Vinegar of Modena with Gift Box

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