

Gourmet Living Introduces White Balsamic Vinegar

Gourmet Living is offering special promotional discount of 25% for its condimento bianco or white balsamic vinegar from Modena, Italy.

GREENWICH, CT, UNITED STATES, October 30, 2017 /EINPresswire.com/ -- Gourmet Living is proud to introduce [White Balsamic Vinegar](#) from Modena, Italy. The company is currently offering its white balsamic vinegar at a special promotional discount on Amazon and its own website through November 5.

A wider selection of [authentic balsamic vinegar](#) is also available on the Gourmet Living website. Simply enter promotional code 25White to receive a 25% discount for condimento bianco when you check out. Free shipping on all orders.

"White balsamic vinegars provides consumers with an attractive option when flavoring food," says Sheila May from Gourmet Living. "Condimento bianco is made exclusively from the Trebbiano grape and wine vinegar for consumers to experience a balsamic vinegar with no additives or preservatives."



Condimento Bianco from Gourmet Living

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I use condimento bianco regularly for salads and fish. A white balsamic vinegar tends to be slightly fruitier and lighter than the more syrupy balsamic vinegars of Modena.”

*Sheila May, Owner of
Gourmet Living*

Health benefits of balsamic vinegar continue to be a matter of some debate. Nevertheless, balsamic vinegar is quite low in calories and has a beneficial glycemic load for people with diabetes. While other clinical studies are yet to be published, some suggest that antioxidants present in balsamic vinegar can help reduce heart disease, combat cancer and may improve digestion.

Condimento bianco is often used as a vinaigrette, but it can also be used to provide a distinct flavor to desserts. This white balsamic vinegar is less syrupy than Gourmet Living's premium IGP brand, Goccia d'Oro. Nevertheless, it consists of only wine vine vinegar and wine must with no artificial colors,

additives or preservatives often found in commercial and low-priced brands. Gourmet Living recommends using Condimento bianco on salads, vinaigrettes, glazes and marinades.

A few drops of condimento bianco are all that is needed to create a dish that tastes as if it were made in an Italian restaurant.

Purchase Gourmet Living's condimento bianco on Amazon or simply enter promotional code 25White at checkout on the company's website to save. This promotional offer is only available through November 5. Free shipping is included on all orders.

Visit the Company's website for [Frequently Asked Questions about balsamic vinegar](#).

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Use it with salad



White Balsamic Berry Tart

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

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