

Balsamic Vinegar of Modena Makes a Great Holiday Gift for Gourmands

Save 25% on Black Friday on Gourmet Living's Sale of IGP and Traditional DOP Balsamic Vinegars.

GREENWICH, CT, UNITED STATES, November 22, 2017 /EINPresswire.com/ -- Gourmet Living today announced details its [Black Friday Sale for balsamic vinegars of Modena](#). Gourmet Living's premium IGP Goccia d'Oro, 12 and [25 year DOP traditional balsamic](#) vinegars and a white balsamic vinegar may be purchased for 25% off its normal normal retail price.

With the exception of the white balsamic vinegar or "condimento bianco," the contents of these balsamic vinegars have been certified by the Italian authorities and are designated as IGP and DOP. In keeping with Gourmet Living's rigorous standards, these balsamic vinegars contain no additives or preservatives and are bottled in Italy under the strict supervision of the Italian Growers Consortium.



25 Year DOP Balsamic with Gift Box

Sheila May of Gourmet Living states the following, "Many commercial brands of balsamic vinegars are not properly aged and bottled in accordance to the centuries-old traditions of Emilia Romagna. Now you have a chance to sample several grades of great balsamic vinegar at a greatly discounted price. The difference in taste and viscosity is quite significant."

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Four great balsamic vinegars on sale this Black Friday weekend. Anyone of these vinegars would make a wonderful holiday gift for fellow gourmands.”

*Sheila May, Owner of
Gourmet Living*

Goccia d'Oro is a premium grade balsamic vinegar with a density level of 1.33. 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. This is a must-have gift for fellow gourmands. Goccia d'Oro retails for \$34.50.

Gourmet Living's 12 and 25-year DOP traditional balsamic vinegar is sold in the required 100ml bottle mandated by the Italian Growers Consortium. Consisting of 100% wine must and no wine vinegar,

this barrel-aged wine must is tested, bottled and sealed by the Consortium to avoid fraudulent misrepresentation. Gourmet Living's 25-year DOP is sold with a custom made "gifting box" as shown in the attached photo.

Condimento bianco also consists of wine must and wine vinegar, but has not been allowed to age in barrels to preserve its color. White balsamic vinegar is generally used to flavor fish and as a vinaigrette for salad where subtle colors are required.

Gourmet Living's balsamic vinegar product line has been created to provide buyers an authentic taste of artisan vinegars at various price points to suit their budget. A few drops of this vinegar is all that is needed to create a dish that tastes as if it were made in the heart of Italy itself. These vinegars - with the exception of condimento bianco - are made from pressed Trebbiano and Lambrusco grapes in Modena, Italy, and then aged in oak, chestnut and cherry barrels.

In addition to the Black Friday 25% discount, all orders will receive free shipping.

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Goccia d'Oro Balsamic Vinegar



Battery of Barrels to Age Balsamic Vinegar

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