

# Balsamic Vinegar of Modena Holiday Basket Gift Sets from Gourmet Living

*Gourmet Living is proud to provide four great distinct grades of Balsamic Vinegar from Italy.*

GREENWICH, CT, UNITED STATES, December 3, 2017 /EINPresswire.com/ -- Tired of giving the traditional bottle of wine for Christmas? Step out of your comfort zone and gift exceptional [balsamic vinegars from Modena, Italy](#) this holiday season. Gourmet Living's premium IGP Goccia d'Oro, 12 and 25 year DOP traditional balsamic vinegars and a white balsamic vinegar may be purchased at a considerable discount to its normal retail price.

These authentic balsamic vinegars may be purchased on the [Gourmet Living storefront on Amazon](#).

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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Looking for an eclectic holiday gift? How about one of our great balsamic vinegars from Modena, Italy. A treasured gift for that special gourmand in your life.”

*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.

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.



Goccia d'Oro Balsamic Vinegar of Modena

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.

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.

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.

Celebrate the holiday season in style with balsamic vinegar from Gourmet Living.

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Tuscan EVOO and Balsamic Vinegar of Modena



25 Year DOP Balsamic with Gift Box

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