

# 12- and 25-Year Old Traditional Balsamic Vinegar Gift Set from Modena, Italy

*Authentic DOP Balsamic Vinegar Barrel-Aged 12 Years and 25 Years Now Featured by Gourmet Living. Tested, bottled and Sealed by the Italian Consortium.*

GREENWICH, CONNECTICUT, UNITED STATES, August 19, 2018 /EINPresswire.com/ -- Gourmet Living is delighted to announce the introduction of two special balsamic vinegar gift sets that feature 12-year and 25-year traditional balsamic vinegar of Modena, Italy.

The first [gift set of DOP balsamic vinegar](#) consists only of 100 ml bottles of certified "Affinato" (barrel aged a minimum of 12 years) and "Extravecchio" (25 years) that have been tested, bottled and sealed by the Italian Growers Association.

The second [balsamic vinegar gift set](#) consists of both the 12- and 25-year old traditional vinegars and a 250 ml bottle of premium IGP certified balsamic vinegar. All three are exceptional, but the difference in aging brings out an entirely different tasting experience.



12- and 25-Year Old DOP Balsamic Vinegar

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These exceptional balsamic vinegar gift sets speak to the centuries of traditions in making great balsamic vinegars. Experience the difference in authentic balsamic vinegars of Modena.”

*Sheila May*

These authentic balsamic vinegar gift sets may be purchased on Amazon and both gift sets are offered with free shipping.

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. Experiment with quality balsamic vinegars that respect these values. The difference in taste and viscosity is significant."

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 100 ml 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.

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, its 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 are made from pressed Trebbiano and Lambrusco grapes in Modena, Italy, and then aged in oak, chestnut and cherry barrels.

These gift sets will be treasured by fellow gourmands who can appreciate the difference in these excellent balsamic vinegars.

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