

Goccia d'Oro Premium Grade Balsamic Vinegar of Modena Now on Sale

Barrel-aged IGP Certified Aceto Balsamico from Modena, Italy now on Sale by Gourmet Living. Sale ends August 31, 2018.

GREENWICH, CONNECTICUT, UNITED STATES, August 14, 2018 /EINPresswire.com/ -- Gourmet Living introduced today special pricing for its best selling balsamic vinegar of Modena, Goccia d'Oro. Sold with a distinctive gift box, this premium grade balsamic is regularly priced at \$38.50, but is now on sale on Amazon for \$27.50 through the end of August.

Goccia d'Oro have been certified by the Italian authorities as IGP. In keeping with Gourmet Living's rigorous standards, this "aceto balsamico" contains no additives or preservatives and is bottled in Italy under the supervision of the Italian Growers Consortium.



Goccia d'Oro Balsamic Vinegar with Gift Box

Sheila May of Gourmet Living notes that, "Most commercial brands of

balsamic vinegars are not properly aged or bottled in accordance to the traditions of Emilia Romagna in Italy. Buyers now have an opportunity to taste a premium grade balsamic vinegar that has been barrel-aged in several types of wood. The difference in taste and the viscosity of

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Experience the authentic taste of gourmet balsamic vinegar. Goccia d'Oro is barrel-aged using the traditional aging process than has been handeddown over centuries." Sheila May this balsamic is significant."

Goccia d'Oro is made from pressed Trebbiano and Lambrusco grapes from Modena, Italy, and then aged in a battery of barrels made from oak, chestnut, cherry and other wood varieties. Before bottling, aged wine vinegar is added to the barrel-aged wine must or "mosto cotto" to create its unique taste.

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 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 balsamic vinegar product line has been created to give 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.

For <u>frequently asked questions about</u> <u>balsamic vinegar</u>, please consider the Gourmet Living website.

All orders receive free shipping.

Sheila May Gourmet Living +1 203-629-1530 email us here



Battery of Barrels to Age Balsamic Vinegar

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

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