

# Traditional Balsamic Vinegar of Modena: A Gift for Gourmands

*Give authentic DOP balsamic vinegars of Modena, Italy this holiday season. These certified traditional balsamic vinegars are barrel-aged for 12 and 25 years.*

GREENWICH, CT, UNITED STATES,  
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EINPresswire.com/ -- Gourmet Living is pleased to announce that DOP certified balsamic vinegars of Modena, Italy barrel-aged are now on sale. These 12-year and 25-years traditional balsamic bottles of vinegar have been tested, bottled and sealed by the Italian Growers Association.

DOP balsamic vinegar from Modena is available in 100 ml bottles of certified "[Affinato](#)" (barrel-aged a minimum of 12 years) and "[Extravecchio](#)" (25 years).



Traditional Balsamic Vinegar of Modena

Sheila May, the owner of Gourmet Living, remarks that "authentic DOP balsamic vinegar is a real treat for fellow gourmands. Consisting only of wine must, these exceptional bottles of vinegar have been barrel-aged for either 12 or 25 years and reflect centuries of tradition from Emilia Romagna."

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Give the distinctive gift of traditional balsamic vinegar of Modena for Christmas."

*Sheila May, Owner*

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.

In keeping with Gourmet Living's rigorous standards, its balsamic bottles of vinegar contain no

additives or preservatives and are bottled in Italy under the strict supervision of the Italian Growers Consortium.

Traditional balsamic vinegar is aged in a minimum of 12 wooden barrels called a "battery." The barrels are made from a variety of soft- and hard-woods commonly found in the region. Each year, the "mosto cotto" or wine must is transferred from one barrel to the next smaller one in the battery to replace the wine must that has evaporated.



Battery of Barrels to Age Balsamic Vinegar

Gourmet Living's [balsamic vinegar product line](#) has been created to provide buyers with an authentic taste of artisan vinegar 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 kinds of vinegar are made from pressed Trebbiano grapes in Modena, Italy, and then aged in oak, chestnut, and cherry barrels.

Traditional balsamic vinegar is a gift that will be treasured by fellow gourmands.

Sheila May

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