

Premium Goccia d'Oro Balsamic Vinegar from Modena from Gourmet Living

With its distinctive box, Gourmet Living's Goccia d'Oro is an elegant holiday gift that will delight your culinary friends

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EINPresswire.com/ -- Gourmet Living's [best selling balsamic vinegar of Modena](#), Goccia d'Oro is now on sale through the holiday season. Sold with a distinctive gift box, this premium grade balsamic is regularly priced at \$38.50, but is now on sale on the company's website for \$34.50 through December 22nd. FREE shipping for all orders.

Goccia d'Oro is certified IGP by the Italian Grower's Association. This authentic barrel-aged "aceto balsamico" contains no additives or preservatives.



Goccia d'Oro Balsamic Vinegar of Modena and Gift Box

Sheila May of Gourmet Living points out that, "Most commercial brands of balsamic vinegar are not properly aged or bottled that properly reflect on the traditions of Emilia Romagna, Italy. Buyers now have an opportunity to sample a premium grade balsamic vinegar that has been

barrel-aged in several types of wood. The difference in taste and the viscosity of this balsamic is quite remarkable."

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Goccia d'Oro is a unique gift that will be treasured by family and friends this holiday season. Make their Christmas special!"

Sheila May

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 the concentrated wine must or "mosto cotto" is bottled, aged wine vinegar is then

added to create the unique taste of balsamic vinegar.

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 is a great gift for cooks and gourmands seeking a high-quality balsamic vinegar. This is a must-have gift that will have fellow gourmands asking for their own special vinegar.

Gourmet Living's [balsamic vinegar product line](#) has been created to give buyers 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.

For frequently asked questions about balsamic vinegar, please download Gourmet Living's [informative guide on balsamic vinegar](#).

In addition to the special promotional pricing, all orders receive free shipping.

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Battery of Barrels to Age Balsamic Vinegar

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