

12 and 25-Year Old Traditional Balsamic Vinegar Now on Sale at Gourmet Living

Experience the elegance of Traditional Balsamic Vinegar from Modena, Italy now on Sale. Barrel-aged for 12 or 25 years and certified DOP by Consortium.

GREENWICH, CT, UNITED STATES, September 22, 2016 /EINPresswire.com/ -- Now, and for a limited time only, Gourmet Living's [authentic traditional balsamic vinegar of Modena](#) is on sale. This traditional balsamic vinegar has been aged either 12 years (D.O.P.) or 25 years (D.O.P. extravacchio) and is available in special presentation boxes while supplies last.

Together with these special presentation boxes (for gifting), buyers will also receive a ceramic spoon, bottle stopper and a booklet published by the Italian Consortium explaining the history of balsamic vinegar together with a few recipes.



Traditional balsamic vinegar has a most specific meaning for growers in Modena and Reggio Emilia (Italy), where authentic balsamic vinegar is produced. In the case of Modena, it refers exclusively to barrel-aged wine must that has been aged either 12 or 25 years.

In fact, the Italian Growers Consortium ("ConSORCIO") has taken the extra step of testing, bottling and sealing this aged wine must in distinctive 100ml bottles that attest to its authenticity. Traditional balsamic vinegar consists of 100% of barrel-aged wine must. Authentic balsamic vinegar from Italy has no additives or preservatives.

Sadly, many unscrupulous bottlers and retailers claim that they are selling "traditional balsamic vinegar" without the required certification (a seal) or the 100 ml required by the Consorcio. There are many fraudulent representations made over the quality, age and content of balsamic vinegar and, as such, the informed buyer should be vigilant when choosing balsamic vinegar, particularly balsamic vinegar that is labeled "traditional," which has a very specific meaning to the Consorcio and informed buyers.

Now through September 30th, you can purchase either (or both) of these authentic DOP vinegars for 30% or more from than their already reduced retail price. Together with the balsamic vinegar, buyers

will receive this exquisite hand-made presentation box which makes it idea for gifting.

[12 Years Traditional Balsamic Vinegar](#)
(Purple Label) – Enter Promo Code
KQ1FTPNPSZDR at Checkout.

[25 Years Traditional Balsamic Vinegar](#)
(Blue Label) – Enter Promo Code
DB7GRMTAJ9WB at Checkout.

All orders from Gourmet Living qualify for
FREE SHIPPING.

Traditional balsamic vinegar has often
been referred to as "nectar of the Gods."
Given the lengthy aging process, DOP
balsamic vinegar is very expensive, but is
a special and unique gift for important
occasions and celebrations.

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if you truly want to experience
the taste on undiluted and
barrel-aged balsamic vinegar
of Modena, this is an
opportunity that doesn't come
along frequently

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