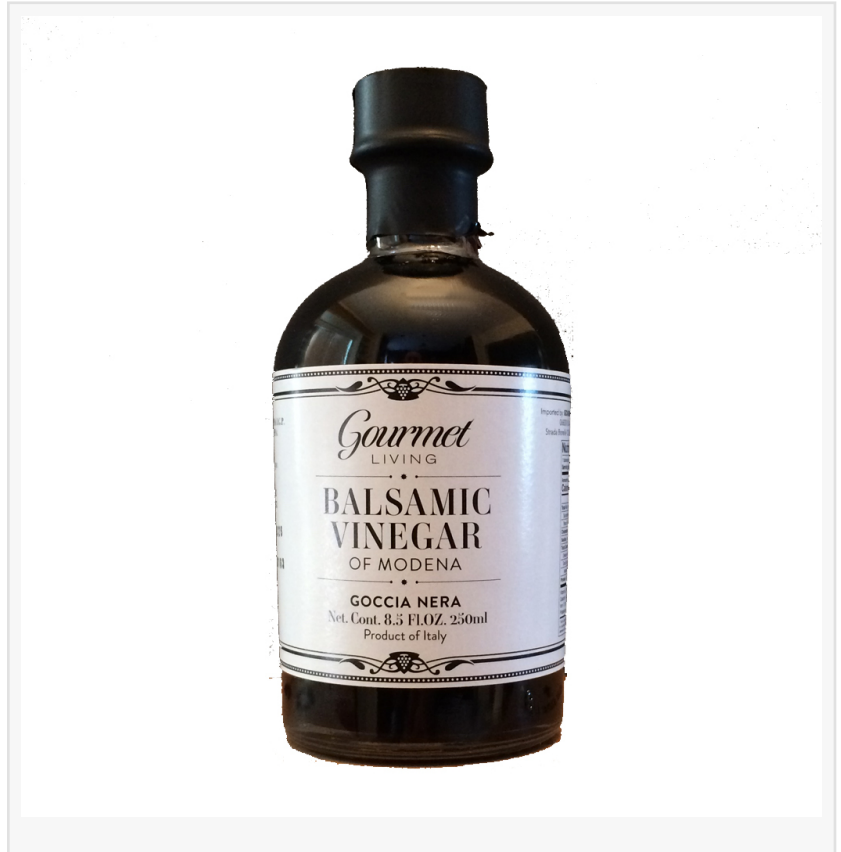


Black Friday Promotional Sale of Barrel-Aged Balsamic Vinegar of Modena by Gourmet Living

Gourmet Living announces its first Black Friday sale of traditional and IGP-certified barrel-aged balsamic vinegar of Modena

GREENWICH, CT, UNITED STATES, November 24, 2016 /EINPresswire.com/ -- Gourmet Living, a business based in Greenwich, CT, announced today its first Black Friday Sale of balsamic vinegar of Modena. The Black Friday sales promotion features deep discounts on both a 12 and 25-year old traditional balsamic vinegar, the company's award winning Goccia d'Oro and its recently released Goccia Nera.

These barrel-aged balsamic vinegars of Modena, Italy are now available for sale on the company's website. The labels and contents of these products have been certified by the Italian authorities and are designated as DOP and IGP,



respectively. These vinegars contain no additives or preservatives and are bottled in Italy under the strict supervision of the Italian Growers Consortium.

"This special Black Friday promotion kicks off the holiday season and provides consumers with an opportunity to taste various grades of authentic balsamic vinegar," says Sheila May of Gourmet Living. "Strict Italian regulations are in place for a very good reason: to guarantee the integrity of the product for the consumer. Gourmet Living wants to insure that our products meet these stringent requirements so that people can actually enjoy the true taste of balsamic vinegar of Modena."

When it comes to taste, everybody seems to have their own preferences. Nevertheless, balsamic vinegar tends to be a viscous syrup with a somewhat sweetish edge to balance the acidity. Many commercial and low priced brands that call themselves balsamic vinegar tend to be watery and may contain additives which are prohibited by the Consortium.

Goccia Nera, Gourmet Living's latest release, is a less expensive balsamic vinegar best suited for vinaigrettes, glazes and marinades. While most commercial balsamic vinegars have a density level of below 1.04, Goccia Nera has a density level of 1.07 and is more viscous.

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.

Gourmet Living's traditional balsamic vinegar ("DOP") of 12 and 25 years is tested, sealed and bottled by the Consortium in a distinctive 100 ml bottle. Traditional balsamic vinegar consists exclusively of wine must and with no wine vinegar, additives or preservatives.

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

These deep discounts are available only on Black Friday, but special promotional pricing on these balsamic vinegars will continue through Christmas eve.

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Gourmet Living's Black Friday Sale of balsamic vinegar of Modena kicks off the holiday season

Sheila May



Sheila May
This press release can be viewed online at: <http://www.einpresswire.com>

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