

# Tuscan Extra Virgin Olive Oil and Balsamic Vinegar Gift Set from Gourmet Living

*Gourmet Living Introduces Its Italian Olive Oil and Balsamic Vinegar Gift Set*

GREENWICH, CONNECTICUT, UNITED STATES, April 21, 2017

/EINPresswire.com/ -- Gourmet Living recently introduced a special gift set which includes a 500 ml bottles of extra virgin olive oil from Tuscany, Italy and a 250 ml bottle of balsamic vinegar from Modena. Buyers can now sample this 2016 vintage "Toscano" olive oil and barrel-aged balsamic vinegar or gift them to friends and family.

This two-bottle Tuscan [olive oil and vinegar gift pack](#) is priced at \$61.50, yet each product is individually packaged. Free shipping is included in this special introductory promotion.

This classic Tuscan [olive oil and balsamic vinegar gift](#) bundle were chosen by the owners of Gourmet Living for their distinctive taste and authenticity.



Tuscan EVOO and Balsamic Vinegar of Modena

Toscano is a traditional Italian olive oil blend and of the three main olive varieties from Tuscany: Frantoio (50%), Moraiolo (30%) and Leccino (approximately 20%). This flavorful extra virgin olive oil ("EVOO") was harvested in late 2016. Once opened, olive oil is best consumed with 12 months. This Italian EVOO has a listed shelf-life of March, 2019.

“

Savor the taste of Italy with this exceptional gift pack consisting of a Tuscan extra virgin olive oil and balsamic vinegar of Modena, Italy. Flavors that engage the palate!”

*Sheila May, Owner*

Goccia d'Oro balsamic vinegar of Modena is a barrel-aged IGP certified vinegar from Italy. With a density of 1.35, this premium-grade vinegar pours like a syrup rather than the watery varieties often sold in grocery stores.

"This olive oil and balsamic vinegar gift pack will definitely transport you to the 'Old World' where authentic food is treasured. Dine like an Italian with food products that

showcase the traditional values of Italian cuisine," says Gourmet Living owner Sheila May,

The 3 varieties of olives used in Toscano are harvested in the morning and crushed in the afternoon

to extract the highest quality of oil and the maximum level of freshness and antioxidant compounds. Olives are typically harvested in Tuscany between the 15th of October and the 20th of November. Green or half-colored olives tend to have the best combination of aroma and color.

Goccia d'Oro balsamic vinegar remains Gourmet Living's most popular product. Together with its distinctive gift packaging, Goccia d'Oro continues to be featured on the tables of gourmands who appreciate the unique taste of quality products.

The health benefits of using extra virgin olive oil remains a controversial subject. Some suggest that olive oil helps to reduce heart disease and may even control diabetes. Sceptics argue that the "health benefits" of olive oil are not supported by independent studies.

Balsamic vinegar contains antioxidants and appears to lower cholesterol and blood pressure. Furthermore, it is a great substitute for sugar and appears to stabilize blood glucose because it is low on the glycemic index.

Sold in a distinctive 500ml bottle, Toscano will last at least a year after it has been opened for the first time. Balsamic vinegar has a shelf-life of approximately 10 years.

Whether one is purchasing this [olive oil and vinegar gift set](#) for themselves or others, it provides an excellent opportunity to sample a traditional Tuscan olive oil and a memorable balsamic vinegar from Modena, Italy. This 2-bottle gift pack is sold exclusively on Amazon.com and includes free shipping.

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2016 Tuscan Olives being Harvested



Balsamic Vinegar of Modena with Gift Box

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