



Gourmet Living Launches Their Finest Balsamic Vinegar Of Modena To Date

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Gourmet Living, a business in Greenwich, CT, is proud to announce that, after a full year of research, they have launched their very first branded product. Their Balsamic Vinegar of Modena is now available exclusively on Amazon, where it has already received a number of positive reviews. Both the label and the content of the product have been certified by the Italian authorities and are designated as IGP. It is hoped that more people will be able to enjoy the taste and health benefits of balsamic vinegar.

"We have worked tirelessly to create a balsamic vinegar that is true to the Italian Denominazione di origine protetta and the European Union's Protected Designation of Origin regulations", says Richard May from Gourmet Living. "These regulations are in place for good reason - to keep the integrity of the brand alive - and we wanted to make sure our brand met those standards so that people can actually enjoy the true benefits of balsamic vinegar of Modena."

The exact benefits of balsamic vinegar are still being researched. However, the USDA has stated that it is very low in calories, as well as having a beneficial glycemic load for people with diabetes. While further studies still have to be conducted, some suggest that the antioxidants in balsamic vinegar can help reduce

heart disease, fight cancer and improve digestion.

When it comes to taste, everybody seems to have their own preference in terms of best brands. However, in order for balsamic vinegar to be truly authentic, it needs to be a viscous syrup. The commercial and low priced brands that call themselves balsamic vinegar tend to be a more watery variety, which is the non-certified variety. Because true balsamic vinegar such as the one offered by Gourmet Living is viscous in nature, the flavor is more concentrated and less of the product is needed to achieve the best flavor.

Since having been released, the product has received a number of positive reviews. "Ordered this Balsamic vinegar as a gift for a foodie who is very familiar with Italian aged vinegar's and they absolutely loved it", says Ana. "They gave me a taste and I have to say that this is up there as one of the best gourmet Balsamic vinegar's I've experienced to date. This is the real deal that uses authentic grape must and zero preservatives."

Gourmet Living's product has been created to give people a true authentic taste of Italy. A few drops is all that is needed to create a dish that tastes as if it was made in the heart of Italy itself. It has been made from the Lambrusco grapes in Modena, Italy, which have been barrel aged into wine first.

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For more information about Gourmet Living, contact the company here:Gourmet LivingSheila May203-629-1530spmay@gourmetliving.org20 Church Street, B-61Greenwich, CT 06830U.S.A.

Gourmet Living

Gourmet Living sources premium gourmet foods from around the world to market to the public under its own brand name. Gourmet Living focuses exclusively on balsamic vinegar of Modena, olive oil, sea salts and natural sugar products.

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