



Gourmet Living Relaunches Balsamic Vinegar Of Modena

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Gourmet Living, a company based out of Greenwich, CT, has relaunched their flagship product, Balsamic Vinegar of Modena. The vinegar is described as being exceptional in flavor and aroma, as well as being IGP certified. The company has said the following regarding the vinegar, and the taste which consumers can expect to find in this particular crafted bottle. "This is authentic barrel-aged balsamic vinegar made in the traditional way in Modena. No additives, false labelling or deceptive aging practices. It is the real deal and informed consumers can taste the difference."

The vinegar was first launched as a privately labelled product several months ago, and has since been improved for rerelease. Upgrades include durability of packaging and other key aspects of quality, which now make this balsamic, one that can be shipped easily for use at home, or as a gift product. Gourmet Living explains: "Although it has taken a bit of time, we are thrilled with the sturdier packaging of our balsamic vinegar provides our clients with a great shopping experience."

Balsamic Vinegar is made from wine must of high quality Trebbiano grapes in the Modena and Reggio Emiliano regions of Italy. It is certified by the Italian consortium, and is also bottled in Italy, making it a true

and authentic staple in the crafting of many Italian dishes. The company has expressed that this is a particularly good product to bring to parties, share with friends, or give as gifts, especially with the upcoming holidays approaching. They have said: "It makes a great Christmas gift and sure beats receiving the traditional bottle of wine as a hostess gift. Show your hosts you have thought of them."

Balsamic vinegar of Modena is available for purchase through the company's official website, as well as their alternative online sales portal, Amazon.com. Through these addresses, consumers can learn More About Balsamic Vinegar, and what consists of an authentic, barrel aged vinegar. Gourmet Living encourages all new customers and potential shoppers to check out the site for more details, and try the product for themselves. With the new packaging updates, the vinegar can be shipped without delay and provide an external aesthetic to the product.

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For more information about Gourmet Living, contact the company here: Gourmet Living
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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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The logo for Gourmet Living features the word "Gourmet" in a large, elegant, red script font. Below it, the word "LIVING" is written in a smaller, red, all-caps sans-serif font.

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