

Tradition, Taste & Health All in One Bottle

True Balsamic Vinegar from Modena, Italy to Your Table

June 8, 2016, *Lauderdale Lakes, FL*: With such a big emphasis on health food these days it's important to keep an eye on product quality and purity. That's because it has unfortunately become open season for lesser quality and imitation products to hit the market and it can become very hard to differentiate the real from the fake. Luckily, when it comes to Balsamic Vinegar there is a clear indicator that makes it instantaneously simple to recognize true quality. The imperative symbol is the blue and yellow furrowed hills surrounded by stars, otherwise known P.G.I., or Protected Geographical Indication. This crucial label is what separates true Balsamic Vinegar from lesser variations. The key is the fact that the vinegar is made from Modena, Italy. This location is the origin of Balsamic Vinegar, and to this day the best, highest, truest form of Balsamic Vinegar only comes from there. It's therefore no surprise that **De La Rosa Real Foods & Vineyards**, a company known for their strict dedication to quality, purity & taste, produces some of the finest "Aceto Balsamico di Modena", or Balsamic Vinegar of Modena, P.G.I. , and if that wasn't worthy enough, **De La Rosa's** Balsamic Vinegar is Organic, GMO-Free, Gluten-Free, Vegan & Kosher, with No Preservatives or Additives, Ever! Wow, what a product!

De La Rosa Organic Balsamic Vinegar is produced exclusively from organic grapes from vineyards that are untouched by chemicals or sprays. It's fruity and sweet flavor, with added hints of various spices, is enhanced by the slow maturation process to achieve peak flavor which takes place in organically approved oak, cherry chestnut barrels, which give their Organic Balsamic Vinegar this special taste characteristic which can only be found in Modena. **De La Rosa's** Organic Balsamic Vinegar is from organic grapes carefully harvested by hand and then processed following a tradition of over a thousand years of Balsamic Vinegar processing. "Food is medicine and can be healing or hurting", states Yehudith Girshberg, CFO of **De La Rosa Real Foods & Vineyards**, "and we want to provide only the healthiest foods to our customers."

If you're looking for a Balsamic Vinegar true to its tradition with superior quality, timeless taste, and countless health benefits, then make sure you try **De La Rosa's** Organic Balsamic Vinegar. Straight from Modena to your table.

Health Benefits & Characteristics of **De La Rosa's** Organic Balsamic Vinegar:

- According to research by Arizona State University, Balsamic Vinegar can reduce atherosclerosis and hardening of arteries that can help normalize blood pressure levels
 - Balsamic vinegar is beneficial for stabilizing your blood cholesterol levels. Drizzling balsamic vinegar on your salad can be helpful in keeping your cholesterol within a healthy range
 - Antioxidants found in balsamic vinegar destroy free radicals protecting your cells from damage. Balsamic Vinegar has also been seen to slow the process of aging
 - Balsamic vinegar was used in ancient times to relieve pain. Headaches and migraines may be alleviated by consuming Balsamic Vinegar
 - Balsamic Vinegar may treat infections and wounds as it has anti-viral and anti-bacterial properties
 - Known to keep you feeling full, Balsamic Vinegar may help in weight Loss
- Protected Geographical Indication (P.G.I.) Produced in Modena, Italy
 - Aged for over 3 years; Superior Taste
 - Hand Picked; Estate Grown
 - USDA Organic, GMO-Free, Gluten-Free, Vegan, Kosher. No Preservatives, No Additives added EVER!
 - A Portion of Profits go to the "Rescue The Children Fund" to Aid Abused Children through The Lev Avraham Foundation

De La Rosa Real Foods is dedicated to providing the highest standard of purity in food and wine based on the principle of humane treatment of the Divine Creation. **De La Rosa – Putting "Heavenly Sparks" Back into Food.**

For more information please visit: www.delarosa613.com Call: 718-333-0333 or 855-252-5613.

De La Rosa Real Foods & Vineyards. 2648 NW 31st Ave. Lauderdale Lakes, FL 33311

Real Foods for Real People!

Always Kosher - Always NON-GMO - Organic Whenever Possible

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