



"Balsamic Vinegar of Modena"



Rich aroma and harmonious flavour are the exclusive Features of a unique dressing. Made in the heart of Modena production area with the traditional grape must and wine, and aged in selected woods with the skill of master craftsmen, to create the Distinctive sweet-sour for gourmet dishes or everyday use.

Traditional Balsamic Vinegar of Modena

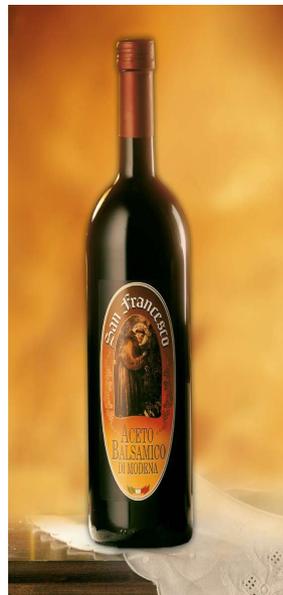
It is made from cooked grape must from local grapes, aged for a long time in a series of wooden casks where, thanks to a natural process, extremely complicated, the product reaches a surprising balance of flavour and fragrance.



Two types of Traditional balsamic vinegar are available on the base of the different periods of aging: 12 years, its capsule is white; or 25 years, most commonly called "Stravecchio", with gold capsule. Suitable with important first courses, high quality red meat, Parmesan cheese, strawberries and ice cream.

Red

In this Balsamic vinegar the vivacity given by the acidity prevails over the sweetness. This organoleptic characteristic makes it ideal to dress each kind of salad, or dish based on eggs like omelettes and



Gold

In this Balsamic vinegar, with the prevalence of the sweetness over the acidity, the flavour reaches a good level of delicacy. It is particularly suitable to personalize first courses like pasta, risotto or tortelli, main courses like fried or steamed fish, and any kind of sauce.



Reserve

The grape musts and vinegars of the best quality possible, aged naturally and for a long time in small wooden casks, confer to this kind of Balsamic a complex and intense fragrance that enriches its full, delicate, balanced flavour.

