

ITALFOODS

BALSAMIC VINEGAR GUIDE



2016



“Traditional Balsamic Vinegar is obtained by acidification, maturation and aging of cooked must, in batteries of barrels of decreasing size and different woods.”

A LABOR OF LOVE

First of all, we should realize that most of us have not tasted Aceto Balsamico Tradizionale. Many of us have experienced Balsamic Vinegars that range from very good to a product that is better left as a solvent to strip old furniture.

Aceto Balsamico Tradizionale is a product of years of work and generations of family commitment to tradition. It started out as a medicine given to kings and emperors. Often, it became part of a woman's dowry on her wedding day. The barrel sets in which the vinegar is aged, are considered heirlooms and have been included in wills for centuries. It is an elixir secreted away in the Acetaia – Balsamic Loft of the family estate, a dark, aromatic liquid that is meant to be savored as a digestiv or perhaps to drizzle over the finest Parmigiano Reggiano.

To make Aceto Balsamico Tradizionale one must be patient, careful, and have the knowledge and skill to produce a fine Balsamico. After all, it takes at least 12 years for a Tradizionale to reach the stage at which it can be judged as having the quality to receive the seal given by the consorzio in either Modena or Reggio Emilia in the region of Emilia Romagna. In the whole of Italy, it is only these two geographical areas that produce the coveted DOP Aceto Balsamico Tradizionale. Each region has its own distinct bottles:

MODENA



REGGIO EMILIA

The process of making an approved Tradizionale starts with late harvest Trebbiano or Lambrusco grapes, two varietals that grow in abundance in Modena and Reggio Emilia. The grapes are gently crushed to yield their precious juices, called “must” in English and “mosto” in Italian. The liquid is gently heated to the DOP minimum requirement of 80° C (176° F).

The classical tradition has it that the production is made in small wooden barrels arranged in sets of no less than five. The three production phases are: alcoholic fermentation, acetic oxidization and ageing. The most common woods used for the barrels are oak, chestnut, mulberry, cherry, ash and juniper, and each one lends a particular aroma to the vinegar and makes it unique. The barrels are not sealed, which allows for evaporation/concentration over time.



This series of wooden casks is called "the Batteria". The "Batteria" is kept in the attic, not in the cellar, and it is the combination of the must, the bacteria, the special woods, the climate - hot in the summer, cold in the winter - and time, which transforms the must into Aceto Balsamico Tradizionale.

The cooked must is then placed in the "mother" barrel – which still has the bacterial colonies from previous batches - where it will settle during the spring, letting any sediment fall to the bottom and beginning its transformation into aceto.

The first barrel - known as Rincalzo is filled with juice from the mother barrel. The second phase is known as Travaso which simply means transferring the contents of the first barrel to the second which could be anytime after one year. This cycle will continue until you come to the smallest barrel when you finally get to perform Prelievo - after a minimum of twelve years aging of course - which is the removal of a small amount of the precious fluid which is then sent for judging.

The commercial type balsamic vinegar which you see on the supermarket shelves is made from a wine vinegar into which aged balsamic vinegar must has been added. The addition and amount of must added to the red wine vinegar determines the quality of the commercial type balsamic vinegar. Other things such as coloring and wood chips can be added during the creation of these types of vinegars.

Control of artisan made balsamic vinegar is strict in Italy and to check for authenticity you should see the letters APIMO or APIRE which indicate that the balsamic vinegar is made in either Modena or Reggio respectively.

SABA

Saba is the result of the reduction of the Trebbiano and Lambrusco grape must by simmering in copper kettles over an open flame. Using the same grapes as in Traditional Balsamic, the reduction is accomplished entirely by cooking whereas with Traditional Balsamic, the reduction is accomplished very slowly by evaporation in wooden casks. While the Saba is aged after being cooked it is only aged for four years in chestnut and oak barrels.

CONDIMENTOS

Condimentos are packaged with the official seal of the Produttori Condimento around the neck of the bottle. Condimentos are guaranteed to be aged in wood and made of all natural ingredients. Producers are free to create the style and flavor profile they wish.

The Seal of the Consorzio Aceto Balsamico di Modena

Consorzio Aceto Balsamico di Modena (CABM) trademark, which is only granted to consortium members who observe the strictest standards in every phase of the process.

The Consortium's mark certifies:

- Production and bottling in the Province of Modena;
- Better standards regarding the density of aged products

Therefore the bordeaux red seal states that the product has been matured in wooden barrels for a minimum of two months up to a maximum of three years and bottled in the origin zone.



The white seal states an ageing for over three years in wooden barrels and a minimum density of 1,150.



The golden seal indicates a “short supply chain” product and certifies the origin of all raw materials from the sole province of Modena: from the very same grapes since ever used to produce another excellence of Modena – the Traditional Balsamic Vinegar.



ACETO BALSAMICO DEL DUCA DAL 1891 DI ADRIANO GROSOLI



The roots of Aceto Balsamico del Duca di Adriano Grosoli s.r.l. date back to the end of the nineteenth century, when Adriano Grosoli was owner of an Award-Winning delicatessen established in 1891, which sold the following specialities of its own production: cured meats, sausage products, cheeses, wine and Balsamic Vinegar.

Aceto Balsamico di Modena “del Duca” is a product which has succeeded in establishing itself across the globe whilst remaining faithful both to itself and its origins: the choice of the best musts of strictly regional origin acquired according to stringent specifications, the craftsmanship involved in the making of the product and its packaging and professional salesmanship have played a part in its international success.

GROSOLI - DUKE OF MODENA BALSAMIC VINEGARS

ORGANIC BALSAMIC VINEGAR



With its Soil & Health certificate, IGP Balsamic Vinegar of Modena from organically grown grapes is the product for those who enjoy eating natural foods and care about their health and the environment. This product, which contains all the typical characteristics of balsamic vinegar – a bitter-sweet flavor, the aroma of the wooden casks used for ageing purposes, and a dark brown color – now has a brand new attribute – that of being produced by grape musts and wine vinegar derived from organically grown grapes.

#851315 / 250 ML

1891 BALSAMIC VINEGAR

1891 is a Balsamic Vinegar of Modena that reminds one of ancient flavors and aromas. 1891 is the result of the meticulous selection of grapes and the particular cooking of musts left to mature in precious oak barrels. 1891 is dense and velvety; its delicate bouquet and full-bodied structure are harmoniously balanced, the sweet flavor of cooked must combines perfectly with the pleasant woody aftertaste to offer a real emotion to the palate. Perfect to enjoy as a small daily luxury.

#851340 / 250 ML #851345 / 250 ML *ORGANIC*

BALSAMIC VINEGAR – AGED 10 YEARS - CUBICA

Another jewel in the crown of the Aceto Balsamico del Duca product line, a natural product obtained from a family's traditional receipt with selected raw materials without colouring agents added. The ageing for over 3 years in oak barrels gives the product its particular syrupiness. The unmistakable bouquet is intense and extremely pleasant / palatable. It is indicated for the preparation of simple and delicate recipes and for refined dishes. Available in an elegant presentation case with dropper.

#851320 / 250 ML

ACETO BALSAMICO TRADIZIONALE di MODENA DOP – EXTRA VECCHIO

This is absolutely top-of-the-range Aceto Balsamico del Duca, obtained using the so-called “traditional” method of production. It comes exclusively in 100ml bottles designed by Giugiaro, which are the same for all producers. The extraordinary 25 years minimum ageing of this vinegar makes it exquisite poured over ice-cream, strawberries and Parmigiano Reggiano.

#851370 / 100 ML



GROSOLI - DUKE OF MODENA BALSAMIC VINEGARS



BALSAMIC VINEGAR – WHITE CAP

This is the least aged Balsamic Vinegar for everyday use. It has an intense aroma with a hint of fruitiness and a pungent flavour with a subtle, slightly bitter sweetness.

#851210 / 250 ML

#851215 / 500 ML

#851220 / 5 LTR



BALSAMIC VINEGAR – GOLD CAP

This Balsamic Vinegar of Modena is excellent for frequent use on fresh salads, boiled or grilled vegetables and to prepare delicious omelettes. It has a very agreeable and delicate smell and the flavor is a fine balance of sweet and sour.

#851225 / 250 ML-SPRAY

#851230 / 250ML

#851240 / 500 ML

#851250 / 3 LTR



BALSAMIC VINEGAR – GOLD CAP

BAMBOO TALL

#851300 / 250 ML



BALSAMIC VINEGAR – GOLD CAP

TUSCIA WITH HANDLE

#851307 / 250 ML



On a clear day with bright blue skies, and such days are frequent in Sardegna, take a walk to the old port of Alghero and see if you can sit close to an old man whose face has been burnt by the sun while he once again ties the nets that have been pulled from the sea.

Stay there and in total silence do not ask him anything. If you are lucky, the old seaman will break the long pauses of silence by telling the stories heard from other seamen when he was a child.

Centuries ago, Charles V landed in Alghero to visit, as is the duty of every good King, on one of the oldest colonies in the northwestern sea of Sardinia. It is said that before touching the ground, he stood still for a few moments to observe the olive-groves which, from the hills of San Giuliano, picturesquely border the highest points of the Coral coast with heavenly shades of green and silver. How much good oil!, he thought to himself. The same oil was later to be served to him by his subjects. He was so delightfully surprised that Alghero became his second court.

This is the legend.

The true story is that time has not altered the practices, and the strict adherence to tradition and superiority in the manufacture of the fine products that San Giuliano creates in Alghero, Sardegna. You can always be confident that you are tasting quality fit for a king.

SAN GIULIANO BALSAMIC VINEGARS

BALSAMIC VINEGAR – AGED 5 YEARS

San Giuliano Balsamic Vinegar is made from fermented concentrated grape musts of Modena. Optimal ripeness and a slow aging in barrels made of fine woods, give this product characteristics that make it unique in flavor and rich are concerned.

San Giuliano Balsamic Vinegar is suitable for boiled and roasted meat and fish as well as being the ideal condiment for vegetables and salads.

#851510 / 5 LTR



BALSAMIC VINEGAR

This 10 year old San Giuliano Balsamic Vinegar is made from fermented concentrated grape musts of Modena. It has a deep brown color with a pleasant, persistent delicately intense taste. It has a good balance between sweet and sour. It is the ideal condiment for roasted vegetables and salads.

#851520 / 250 ML

BALSAMIC VINEGAR – ORGANIC

Organic San Giuliano Balsamic is dedicated to consumers who love to eat healthy by choosing genuine products of high quality. This organic balsamic is obtained from grapes coming from organic farming, without the use of fertilizers and chemicals. The cooked must is then made to age slowly in wood barrels. All phases are under the strict control of the Consortium for the Control of Biological Products to ensure the highest standards of organic production.

This beautiful vinegar is suitable for boiled and roasted meats, excellent with cheese, strawberries, radishes, onions, fresh vegetables or steamed.

#851530 / 250 ML



It was 1912 when Mr. Telesforo Fini founded the Gourmet Store in the heart of Modena, that made his name and his products famous not only in Italy but around the world. His store in fact, quickly gained the palate of the “Modenese” Gourmet Lovers and it became his launching ramp for FINI Restaurant, still today one of the most recognized Restaurants in Italy.

FINI in fact, is one of the first producers of Balsamic Vinegar of Modena and one of the co-founders of the Balsamic Vinegar of Modena Consortium. In FINI’s attic there are, still today, barrels dating back to the 18th Century, making their “acetaia” (vinegar factory) one of the oldest of the industry.

Today, the FINI brand is synonymous as one the premium producers of quality Balsamic Vinegar of Modena. Their experience and passion allow them to achieve the Product Certification for the analytical and sensorial analysis of FINI Balsamic Vinegar of Modena.



FINI ORIGINAL BALSAMIC VINEGAR - IGP

The special quality of this bottle is marked with the 3 leaf symbol which means a round, full bodied taste, smooth flavor and aroma and a perfectly balanced Balsamic Vinegar of Modena.

For this reason, FINI 3 leaves Balsamic Vinegar of Modena is a very versatile product to be used in a wide array of applications: as a salad dressing, sprinkled over cheeses, to marinate chicken, meat, fish and vegetables, to make reductions and even as a topping for strawberries, figs and desserts.

#850970 / 8.45 OZ

COLAVITA
A timeless commitment to quality



a true Italian



long time ago in the quaint hilltop village of Sant'Elia a Pianisi, located in the Molise region of Italy, two small family businesses were born. One family operated a stone mill for crushing homegrown olives used to produce fine extra virgin olive oil. The other family gathered the durum wheat harvest, milled the wheat into semolina grain and ultimately produced fresh pasta for the local market. Over time, both families became experts at their trade, passing their knowledge to the next generation, who in turn did the same. The two families had much in common not only in perfecting time-honored production methods, but also in name. They were both Colavita families.

Today, the Coliavita Olive Oil and Colavita Pasta companies are still family-owned and operating in the same town of their ancestors. They have since joined with another family-owned company, Colavita USA, and together they have shared the fruits of their respective crafts with American consumers for over twenty years.



COLAVITA BALSAMIC VINEGARS

BALSAMIC VINEGAR

Colavita Balsamic Vinegar embodies the sweet, fruity flavors of Trebbiano grapes. In addition to salad dressings, try adding balsamic vinegar to slow-cooked foods like soups or beans, or use as a deglazing liquid for meat based sauces.

851650 / 500 ML



BALSAMIC VINEGAR

This special Aged Balsamic Vinegar proudly boasts 8 Stars according to Colavita's proprietary rating standards. The robust vinegar has heightened flavors attributed to an extended barrel aging process. It possesses fruit forward notes – a prized characteristic typically evident in only the most premium vinegars. The sweet, fruity flavor is ideal for salad dressings.

#851645/250 ML

WHITE BALSAMIC STYLE VINEGAR

This special white vinegar combines the rich flavor of age-old balsamic vinegar with the light, fruity taste of white wine vinegar resulting in the perfect condiment. It is sweet and delicate, and your prepared dishes will maintain a clear and fresh appearance.

#851698 / 500 ML



BALSAMIC VINEGAR - ORGANIC

Certified organic and pesticide free. Colavita's Aged Balsamic Vinegar embodies the sweet, fruity flavors of Trebbiano grapes. In addition to salad dressings, try adding balsamic vinegar to slow-cooked foods like soup or beans, or use as a deglazing liquid for meat based sauces.

#851640 / 500 ML



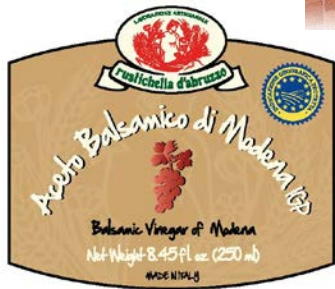
Gaetano Sergiacomo, the maternal grandfather of Gianluigi and Stefania Peduzzi, founded RUSTICHELLA D'ABRUZZO in 1924.

He was the eldest of seven miller brothers and decided to start making pasta in Penne in the province of Pescara. Over the years, activity gradually developed, maintaining homemade production until 1980 (the year the name was changed to Rustichella d'Abruzzo).

From 1980 to today many steps have been taken. At the start of the 1980s it was Gianluigi and Stefania's father, involved in other family activities, who thought that homemade produce must be made available to food connoisseurs and therefore specialized shops and delicatessens.

Since then the Peduzzi brothers have continued to work in this market niche and therefore not in the large-scale retail trade.

RUSTICHELLA BALSAMIC VINEGARS



BALSAMIC VINEGAR – AGED 6 YEARS

This sweet, bright balsamic vinegar is the perfect ingredient in marinades and dressings.

#851480 / 250 ML



BALSAMIC VINEGAR – AGED 12 YEARS

This balsamic is sweeter and thicker than the 6 year and is perfect for finishing fresh berries or a wedge of Parmigiano Reggiano.

#851490 / 250 ML





"To obtain a sublime Balsamic Vinegar of Modena, you need above all passion, dedication and respect for the Ancient Traditions that still enshroud this precious "black gold" and which this Vinegar Factory has been handing down for four generations"

The Modenese century-long tradition requires Balsamic Vinegar to be produced in small wooden barrels, each one used for a specific process: acetification (vinegar making), maturation and ageing. In the attic of this 19th Century Farmhouse, there rest 2000 precious-wood barrels made of oak, chestnut, cherry, ash, locust tree, mulberry and juniper. Each of them lends its very special taste and aroma to the Leonardi Balsamic Vinegar during ageing.

Still today the Leonardi family ages the Balsamic Vinegar until it reaches an age at which its penetrating but pleasing and harmonious acid perfume can be smelt and at which a balance of pleasantly intense tastes is achieved.



LEONARDI BALSAMIC VINEGARS

BALSAMICA BIANCA

It is produced using white grape must, which is acetified and matured in oak barrels. It has a typical yellow-gold color. Its most striking feature is that it does not alter the color of dishes but adds a fruity and mildly acid aroma and flavor (excellent in place of wine vinegar).

ideal on: salad, raw and cooked vegetables, sauces, fish, white meat (chicken and turkey), cheese (buffalo Mozzarella, Bitto, Scamorza and Robiola), for aperitifs.

#850898 / 100 ML

850930 / 750 ML

850940 / 2 LTR



CREMA DI BALSAMICO - GLAZE

Produced with typical Modenese grape must, concentrated and blended with Balsamic Vinegar of Modena aged 12 years.

Ideal on: soups, mixed salads, sandwiches, salami and ham, chips (French fries), fish, roast and boiled meats, pizza, cheeses, fruit, ice-cream.

#850899 / 100 ML



BALSAMIC VINEGAR – RED SEAL – SIGILLO ROSSO

Pleasantly sweet, mildly tart. Excellent on mixed salads, roasted vegetables, grilled meats and fish.

#850912 / 250 ML



BALSAMIC VINEGAR – SILVER SEAL – SIGILLO ARGENTO

Nice viscosity. Fruity with the flavor of Trebbiano grapes. Serve with salmon, pizza or fruit salad.

#850914 / 250 ML



BALSAMIC VINEGAR – GOLD SEAL – SIGILLO ORO

Gorgeous texture. Smooth, sweet and creamy. With delicate flavors of oak and cherry. Delicious on grilled vegetables and pasta, as well as drizzled over desserts such as panna cotta and gelato.

#850916 / 250 ML



LEONARDI BALSAMIC VINEGARS



BALSAMIC VINEGAR - AGED 3 YR

Aromatic with notes of sweet wine. Deep raisin and caramel flavors. Use in salad dressings or to deglaze a pan to finish a sauce.

#850900 / 250 ML

BALSAMIC VINEGAR LA CORTE - AGED 5 YR

More of a fruity structure than the 3-year with sweet berry and ripe grape flavors and a honey aftertaste. Pour over strawberries or warm roasted beets.

#850905 / 250 ML



TRUFFLE BALSAMIC – AGED 20 YEARS

Truffled Balsamic Condimento aged in precious woods barrels. Ideal on: salads, rice, eggs, meats, cheeses.

#851465 / 50 ML



JUNIPER WOOD BALSAMIC – AGED 20 YEARS

Refined Balsamic Dressing aged in Juniper Barrels. Ideal on: meats, game, seasoned cheeses.

#851470 / 50 ML



CHERRY WOOD BALSAMIC – AGED 20 YEARS

Refined Balsamic Dressing aged in Cherry Barrels. Ideal on: cheeses, yogurt, fruit, desserts, ice-creams.

#851475 / 100 ML



LEONARDI BALSAMIC VINEGARS

CONDIMENTO – AGED 15 YEARS

Condimentos are guaranteed to be aged in wood and made of all natural ingredients, thus the official seal of the Produttori Condimento around the neck of the bottle. This highly viscous vinegar is aromatic of molasses and tastes of raisins and prunes. Pour over grilled flank steak or pork loin. Delicious in fruit salad or decadent over ice cream.

#851435 / 100 ML



BALSAMICO ECCELLENZA CONDIMENTO – AGED 20 YEARS

Ideal on: grilled, barbecued and cooked vegetables, smoked salmon, soup, pasta, risotto, roast, grilled or boiled meats, boiled potatoes, chips (French fries), fish, cheeses, salami and ham, vanilla ice cream, yogurt, fruit salads, plain chocolate.

#851438 / 100 ML



BALSAMICO il PATRIARCA CONDIMENTO – AGED 30 YEARS

Ideal on: smoked salmon, risotto, roast, grilled or boiled meats, boiled potatoes, fish, Caviar, Foie Gras, mature cheeses, salami and ham, vanilla ice-cream, yogurt, fruit salads, strawberries, plain chocolate, a teaspoon at the end of a meal as a digestive.

#851440 / 100 ML

ACETO BALSAMICO TRADIZIONALE DOP – AGED 15 YEARS

This bottle is sealed with the white cork capsule signifying the highest level of Consorzio grading. Ideal on mixed salads, raw or cooked vegetables, roast or grilled meat, boiled meat, fish, omelete, cheese, desserts.

#851452 / 100 ML



ACETO BALSAMICO TRADIZIONALE DOP – AGED 30 YEARS

This bottle is sealed with the white cork capsule signifying the highest level of Consorzio grading. It has the viscosity of maple syrup, with an opalescent radiance. Extremely aromatic with flavor notes of sun-dried plums, dried herbs, and a sweet, slightly tannic finish.

#851455 / 100 ML



ACETO BALSAMICO TRADIZIONALE DOP – RISERVA 100 YEARS

The Centenary Patriarch of Leonardi is still in good shape and continues to treat and amaze the few lucky ones who can enjoy its richness of aromas, the complexity of its bouquet, the high density and the harmony of sweet-and-sour taste. It symbolizes the tradition inherited by the ancestors Leonardi, Giuseppe and Vito, today handed down by Giovanni and Francesco Leonardi.

#851460 / 100 ML



SABA

Simmered in copper kettles over an open flame, saba is the sweet reduction of grape must. It's the same must used for balsamic vinegar, except cooked down even more, to about one-third its original volume. Saba is aged for 4 years. With a fruity character, this sweet and syrupy liquid has hints of ripe grapes, sweet plums, and raisins. Drizzle over cheesecake, on ice cream, over panna cotta, or on fresh fruit.

#850895 / 250 ML

#850897 / 750 ML





The History of the de Nigris Company begins in 1889, When Armando de Nigris founded the first vinegar works in Naples, Italy. Surrounded by rural farmlands his whole life, his passion for the earth's bounty made way to the production of vinegar on a commercial basis.

Armando's success in making and supplying red and white wine vinegars was further expanded when his son Marcello joined the company and began to make balsamic vinegar and sell it to shops and manufacturers.

Now passed down to the third generation, this passion continues with the addition of new products to enrich the existing assortment. de Nigris responds to the consumer trends by offering Organic Vinegars, vinegar gift sets, and a wide range of fruit and balsamic and flavored Vinegars. Today, These innovations can be experienced in their products found throughout the world.

BALSAMIC VINEGAR – 4 STAR

4 stars quality represents the youngest balsamic made at the DeNigris plant. It is typically a dark brown color with an intense aroma of the grapes. Its pungent quality adds a balance of sweet and sour flavor to salads and grilled vegetables. It is commonly reduced over heat to create a wonderful reduction for special sauces.

#851068 / 5 LTR





Walter Guerra in Modena