

Balsamic Vinegar and Wine Vinegar

aceto balsamico di Modena P.G.I.

It is from the fermentation and aging of wine vinegar with cooked must, also called "saba", with aromas and spices that Balsamic Vinegar of Modena PGI is born, a typical product of the lands of Modena and Reggio Emilia. To be used together with a pinzimonio of raw vegetables, for ratatouille or mixed salads, and also to be tried for the preparation of sauces and sauces for lean roasts.

red vinegar

This vinegar is obtained through a slow and natural fermentation of carefully selected Italian red grapes. With a clear and rosy appearance, it has an acrid scent and a delicate taste; thanks to its low calorie content, it is a perfect solution for a healthy and tasty diet. To be used to dress salads, to prepare soaked meats and vegetables, for pickles.

white vinegar

Obtained through a slow and natural fermentation of carefully selected Italian white grapes, it is characterized by a limpid and golden appearance, an acrid aroma and a delicate taste. It is particularly suitable for dressing salads, and is ideal for making delicate fish marinades such as blue fish and for dressing octopus or shellfish-based seafood salads.

pomegranate vinegar

Perfumed and lively condiment, rich in polyphenols, obtained by fermentation and acidification of pomegranate juice. Characterized by a purple-red color, full-bodied texture and a fruity taste without extraneous flavors. Ideal for dressing salads, grilled vegetables and for composing excellent vinaigrettes

white fine dressing

From our innovative recipe comes this white condiment, prepared with a mix of White Vinegar and Balsamic Vinegar of Modena, thus capturing the beneficial properties of both vinegars. To be used as a salad dressing and for the preparation of carpione, and to marinate meat and fish in general.

glaze with aceto balsamico di Modena P.G.I.

Our Balsamic Vinegar Glaze is born from the union between the tradition of Balsamic Vinegar and the modernity of the current forms of dressing. Thanks to the consistency of the glaze, this cream gives dishes a more full-bodied and creamy appearance. To be used on fish, meat, and cheeses, excellent to accompany fruit flavored ice cream and seasonal fruit.

organic aceto balsamico di Modena P.G.I.

This precious typical product originating from the lands of Modena and Reggio Emilia, famous all over the world, is proposed in a biological key. Excellent on raw vegetables, for ratatouille, on mixed salads, with Parmesan cheese, and to try on strawberry salad.



250 ml premula

250 ml spray

500 ml bordolese

1 L

500 ml bordolese

1 L

500 ml bordolese

1 L

500 ml bordolese

500 ml bordolese

250 ml PET

500 ml PET