

BALSAMIC VINEGAR OF MODENA

SINCE 1803



ACETAIA REGGIANINI SPILAMBERTO - MODENA



EXCELLENCE ITALIAN TRADITION



**TRADITION
ALLOWS US TO
MAINTAIN AN
EXCLUSIVE AND
HIGH QUALITY
PRODUCT**

Balsamic Vinegar

ACETAIA REGGIANINI boasts a centuries-old tradition, having been founded in the early 1800s by the great-grandparents of the current owner, Andrea REGGIANINI. In fact, it owes to its ancestors the recipe of this balsamic vinegar with a completely exclusive quality, the result of the elaboration developed over the years, with experiments improving the original basic formula.

**The Reggianini vinegar factory
produces**

BLACK CONDIMENTS

TRADITIONAL BALSAMIC VINEGAR

BALSAMIC CREAM

REGGIANINI balsamic vinegar is in fact honored to have enjoyed the preference of the Italian Royal House which already then appreciated its full-bodied and fragrant flavor, capable of giving the dishes that particular touch so appreciated by the most refined palates. The production remains today at artisan levels in order to guarantee the quality of the past. Our vineyards are located in the most important and highly prestigious area of the Modena area in a hilly area and very renowned for the production of selected and high quality grapes, an area known for the renowned Lambrusco Grasparossa di Castelvetro di Modena. All our production is performed with organic and traditional method.

HISTORY



We meticulously follow all the production, from the strictly organic maintenance of the vineyards, to the harvest, the pressing of the grapes and the cooking of the musts, still as was done once, putting the must of grapes in the copper pots until the cooking at slow fire with wood.

PRODUCTION

The cooked must is left firm until the cold period since the Balsamic vinegar does not work inside the barrels and therefore we have the opportunity to be able to make the hives inside the barrels. The hives take place only in winter since from spring and summer until autumn the balsamic vinegar continues to work inside the jars thanks to the external heat to ensure that the balsamic vinegar continues its slow aging.

The product that is taken from the jars at the time of pressing, is expertly bottled in the various aging reserves. The same process takes place with apples, an ancient product created to be used by everyone, since in the history the peasant families could not afford the grapes and for this reason they used apples, a product now become very sought after and much loved by the most refined palates and prestigious.

BOTTLING

BLACK CONDIMENT



Special Reserve Series 17

Sweet and sour condiment of only cooked must acetified and aged 17 years in wooden barrels. For daily use.

Suggested use: salads, both cooked and raw vegetables, grilled and roasted meats, salami, pinzimonio ...

.



SPECIAL RESERVE

"SERIES 17"

100ML

BLACK CONDIMENT



Special Reserve Series 11

Sweet and sour seasoning of only cooked and acetified must aged for 11 years in wooden barrels. For daily use.

Suggested use: salads, both cooked and raw vegetables, grilled and roasted meats, salami, pinzimonio ...



SPECIAL RESERVE

"SERIES 11"

100ML

BLACK CONDIMENT



Apples reserve

The Riserva di Mela condiment is a condiment obtained from cooked apple juice and apple vinegar.

Recommended for: fresh or mature cheeses, mixed salad, boiled vegetables, salami, yogurt, panna cotta, fresh or cooked fruit, vanilla ice cream, pancakes, pies



APPLES RESERVE

100ML - 250ml

BALSAMIC VINEGAR OF MODENA IGP

Grappolo "Serie 3"

Balsamic vinegar 3 years of aging
strong flavor with a light sweet and sour
taste. Liquid density, for frequent use.

Recommended for: it is suitable for:
salads, both cooked and raw
vegetables, grilled white meats, boiled
fish, omelettes,
dips.



GRAPPOLO "SERIE 3"

250ml

BALSAMIC VINEGAR OF MODENA IGP

Grappolo Bordò "Serie 5"

Balsamic vinegar 5 years of aging
strong flavor with a light sweet and sour
taste

Liquid density, for frequent use.

It is suitable for: salads, both cooked
and raw vegetables, grilled white
meats, boiled fish, omelettes, pinzimoni,
marinades.



GRAPPOLO BORDO'

"SERIE 5"

250ml

BALSAMIC VINEGAR OF MODENA IGP

Balsama Bianco "Serie 5"

E' It is obtained from white grape must acetified and aged in oak barrels in order to obtain a golden yellow color.

Its most evident characteristic is that of leaving the color of the dishes unchanged, giving delicately sweet and sour fruity aromas and flavors (a very valid substitute for wine vinegar).



BALSAMA BIANCO

"SERIE 5"

250ml

BALSAMIC VINEGAR OF MODENA IGP

Grappolo del Nonno "Serie 13"

This original line of "old pharmacy bottle" combines tradition and innovation, maximum care in the search for materials and classic style, with hot wax on the cap. Protected Geographical Indication. Acidity 6%.

E' It is indicated on: grilled or grilled vegetables, smoked salmon, canapés, pasta, pizza, risotto, fish, boiled, roasted or grilled meats



GRAPPOLO DEL NONNO

"SERIE 13"

250ml

BALSAMIC VINEGAR OF MODENA IGP

Grappolo Argento "Serie 15"

This original line of "old pharmacy bottle" combines tradition and innovation, maximum care in the search for materials and classic style, with hot wax on the cap. Protected Geographical Indication. Acidity 6%.

E' It is indicated on: grilled or grilled vegetables, smoked salmon, canapés, pasta, pizza, risotto, fish, boiled, roasted or grilled meats



GRAPPOLO ARGENTO

"SERIE 15"

250ml

BALSAMIC VINEGAR OF MODENA IGP

Grappolo Oro "Serie 18"

This original line of "old pharmacy bottle" combines tradition and innovation, maximum care in the search for materials and classic style, with hot wax on the cap. Protected Geographical Indication. Acidity 6%.

It is indicated on: grilled or grilled vegetables, smoked salmon, canapés, pasta, pizza, risotto, fish, boiled, roasted or grilled meats



GRAPPOLO ORO

"SERIE 18"

250ml

BALSAMIC CREAM



Classic

Obtained from typical Modena grape must cooked and concentrated with the addition of Balsamic aged: main feature is high density and great versatility in the kitchen

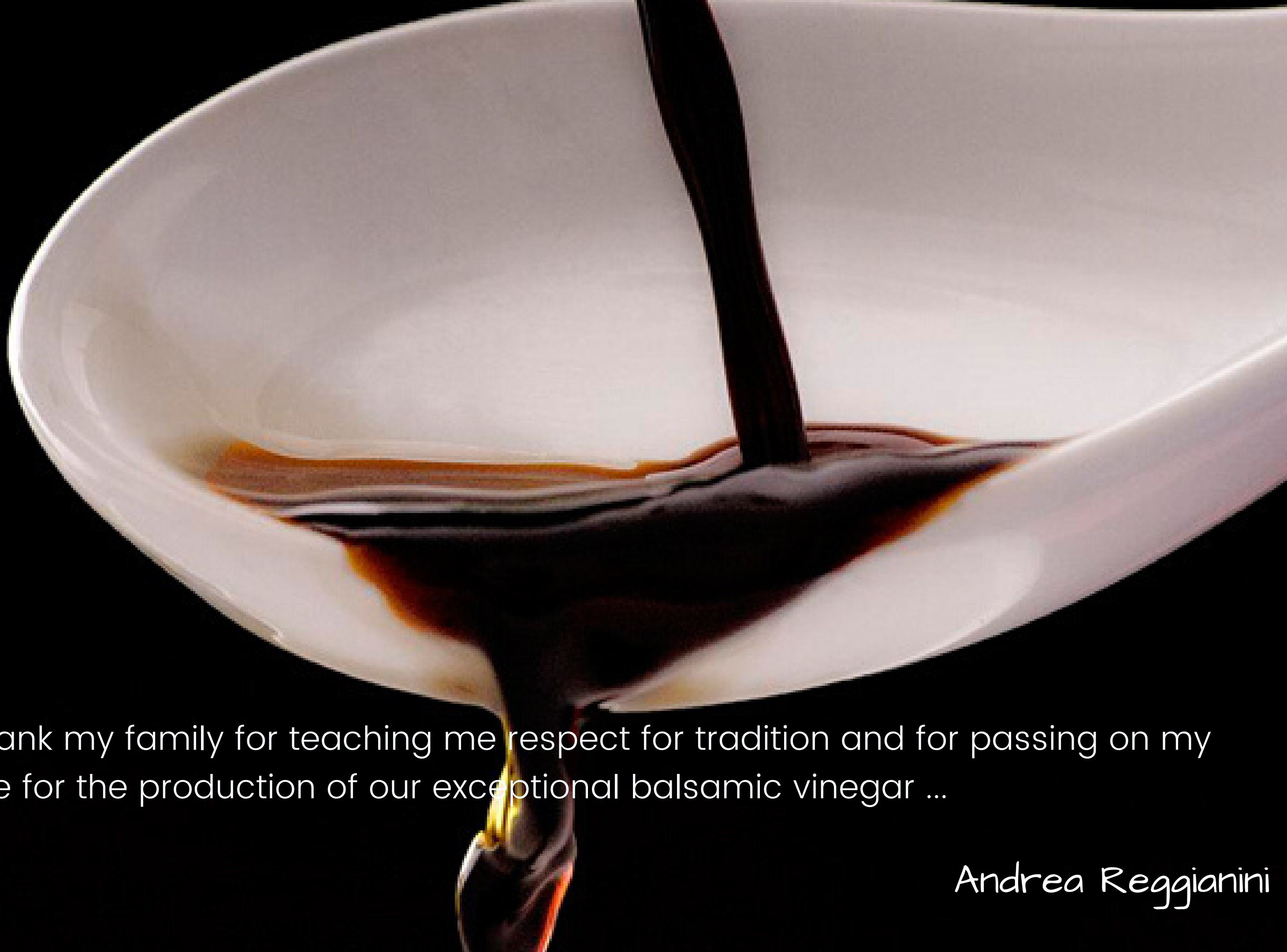
It is indicated on: salads, meats, boiled meats, meats, fish, sandwiches, fried potatoes, cheeses, fruit and ice cream.

Suitable for garnishing and decorating dishes from appetizers to desserts.



**BALSAMIC CREAM
CLASSIC**

150ml



I thank my family for teaching me respect for tradition and for passing on my love for the production of our exceptional balsamic vinegar ...

Andrea Reggianini

CONTACT



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