

**ACETO BALSAMICO
TRADIZIONALE DI REGGIO EMILIA PDO**



PRODUCT

Traditional Balsamic Vinegar of Reggio Emilia refers to the condiment made from grape must from various types of cheese varieties of the area. During the long aging process, which should never be less than 12 years, for a natural physiological process the product undergoes a qualitative transformation and therefore different characteristics depending on the time of aging;

color: dark brown, clear and bright;

density: measured at a temperature of 20 ° C of not less than 1.200 g / l, appreciated and syrupy smooth;

aroma: pungent and persistent, with a pleasant acidity and distinctive aroma and bouquet as also by the types of wood used for the manufacture of the barrels;

taste: sweet and sour, well balanced, with noticeable acidity and aroma, in agreement with those who are the characters that distinguish the olfactory product.

acid: a total of not less than 5 degrees. The value is expressed in degrees of acetic acid per 100 ml of the product;

Each type, as well as marketed, is distinguished by the following characteristics:

LOBSTER LABEL:

Aging at least 12 years

Apparent concentration

Pronounced acidity

Tending to taste more sour to sweet

Soft and delicate fragrance

GOLD LABEL-EXTRAVECCHI:

Aging at least 25 years

Density consistent

Rich in fragrance and harmony of scents

Sweet and complex taste sensation

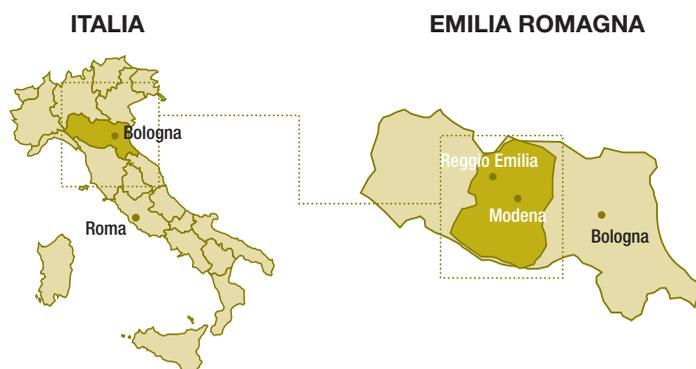
Persistence of taste

Remarkable organoleptic richness

Sweet taste

PRODUCTION ZONE

The area of production of Traditional Balsamic Vinegar of Reggio Emilia DOP is located in the province of Reggio Emilia, region Emilia Romagna.



DENOMINATION MARK



Monogram of the letters "ABR" included in a circle in the upper part of which is inserted in the stylized figure of a three-pointed crown of fantasy.

NORMATIVE REFERENCES



Recognition of the designation EC Reg n.813/2000 (published in OJ No 124 of 05.30.2000)
Recognition of the Consortium for the protection of Doubt "Traditional Balsamic Vinegar of Reggio Emilia"
Ministerial Decree 08/02/2010 (G.U: n.45 of 02/24/2010)

CONTACTS

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