

ACETO BALSAMICO DI MODENA PGI



PRODUCT

Using a special traditional technique, Balsamic Vinegar of Modena PGI is made beginning from the alcoholic and acetic fermentation of grape musts, sometimes partially fermented or concentrated, even by cooking them over a direct flame. The result is mixed with wine vinegar, and a portion of vinegar that has been aged for at least 10 years is added to give the product its typical organoleptic qualities. The ageing in precious wooden barrels contributes to the peculiar fragrant notes of the finished product.

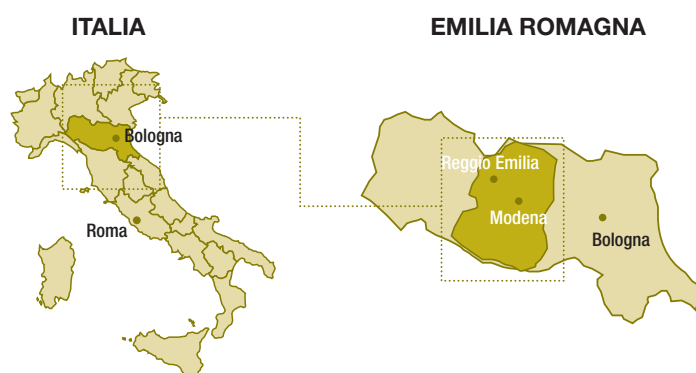
This is a very special vinegar that, due to its ingredients and production methods, clearly differs both from common wine vinegars (it offers a more pleasant fragrance and a more delicate sour-sweet taste), and from Traditional Balsamic Vinegar of Modena PDO, due to its shorter ageing.

Balsamic Vinegar of Modena, regulated in Italy since 1933 and registered in Europe as a Protected Geographical Indication in 2009, is shipped nowadays all over the world, since it meets the needs of modern consumers in terms of taste, while also responding to the market's production potential.

- colour: deep brown;
- clarity: clear and bright;
- density: measured at a temperature of 20 °C of not less than 1,060 g/l for the refined product;
- aroma: persistent, delicate and slightly acidic with woody overtones;
- taste: bitter-sweet, balanced;
- acid: a total of not less than 6 degrees. The value is expressed in degrees of acetic acid per 100 ml of the product.

PRODUCTION ZONE

The area of production of Balsamic Vinegar of Modena PGI covers the whole provinces of Modena and Reggio Emilia, in the Emilia Romagna region.



DENOMINATION MARK



Our logo presents the initials of the Consortium, in a drawing that mimics the sealing wax often used on packaging for the most valued product.

NORMATIVE REFERENCES



Recognition of the designation EC Reg n.583/2009 (published in the Official Journal L.175 of 04.07.2009)
 Recognition of the Consortium for the protection of the PGI "Balsamic Vinegar of Modena" D.M. 20.01.2014 (G.U: n.33 del 10.02.2014)

CONTACTS



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