



Modena

## BALSAMIC VINEGAR OF MODENA

The traditional recipe, made only from grape must produced exclusively in Italy's Emilia-Romagna region, yields a dense, precious liquid reserved for prestigious uses.

Many years ago, producers from the province of Modena modified the recipe. They added wine vinegar to the grape must, diluting the content and therefore lowering the sales price. Consequently, several variations of the product were created, allowing for new culinary uses that were simply not possible with the expensive traditional recipe.

**Numbers or barrels on the label? Don't be misled into thinking they indicate the age of the vinegar. It's actually an indirect way for producers to classify their vinegars.**

*The producer's reputation is the determining factor when choosing a product.*

### AGE

In Modena, it is forbidden by law to indicate the age of a balsamic vinegar on the bottle. Every balsamic vinegar is the product of a different recipe: blends of grape must and wine vinegar are obtained and aged in various conditions, then mixed together. It is therefore impossible to determine the age of the final product. In the absence of other points of reference, the producer's reputation is the decisive factor for consumers. That is why Favuzzi only chooses renowned producers.



In order to protect the product of origin, balsamic vinegar of Modena received a protected geographical indication (PGI) from the European Union in July 2009. This quality label is given to specific, authentic food products bearing a name linked to their geographical origin.

### QUALITY

Superior primary ingredients are essential. Even though aging in wooden barrels will give the vinegar refined and complex tannic notes, it is simply not possible to produce a good balsamic with poor quality ingredients.

Furthermore, since the nature of the ingredients is not specified on the label, the artisan producer's reputation is the determining factor when choosing a product.

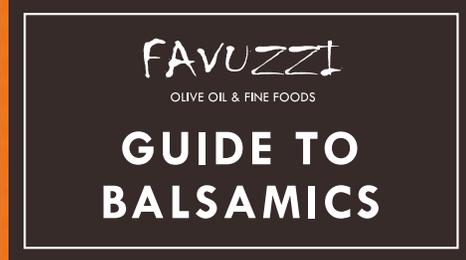
Conscientious producers use naturally cooked grape must and wine vinegar made from wine produced with grapes such as the Lambrusco and Trebbiano varieties. They also avoid using caramel, although a 2% volume content is tolerated to give the product its colour.



INDULGENT  
DIVINE  
TRADITIONAL

## FOLLOW THE GUIDE

Favuzzi has developed a classification system based on use for its balsamic vinegars. Since all balsamics are not suited to the same purpose, follow the guide to discover the best ways to use and savour them!



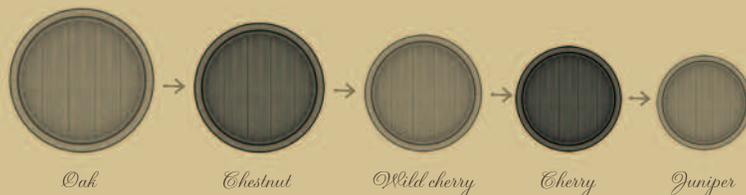
## BALSAMICS

NOBLE VINEGARS



### AGING PROCESS

The order in which barrels made from various species of wood are used and the duration of the aging process are determined by the producer's know-how.



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# CLEAR

UNAGED, LIGHT & FRESH



TONDO CUPOLA WHITE

White condiments have a delicate taste. Made with concentrated grape must and the same wine vinegars as other balsamics, they are not aged and the grape must is filtered so they retain their clarity.

## PAIRINGS

They are excellent with fish and white meat and ideal for marinades, salads and crudités.



# ESSENTIAL

YOUNG, FRUITY & TANGY



ERA TONDO LAURA FAVUZZI

These young vinegars undergo a short aging process. Since the ratio of wine vinegar to grape must is higher, they are less concentrated and have a higher acidity.

## PAIRINGS

They are perfect for everyday use, especially with salads.



# INDULGENT

AGED, GENEROUS & BALANCED



FIASCHETTA TONDO TASTO

A longer aging process and a higher concentration in grape must give these balsamic vinegars a perfectly balanced taste with acidic and sweet flavours.

## PAIRINGS

Equally suited to everyday cooking and gourmet dishes, they are also delicious paired with grilled meat or fish, boiled or grilled vegetables, in salads or drizzled as a garnish on omelettes.



# DIVINE

EXTRA AGED, DENSE & SWEET



SANTORINI TONDO ASE FAVUZZI

Created from the finest selections of grape must and wine vinegar, they are very similar to traditional balsamic vinegars in density and taste.

## PAIRINGS

They are perfect for gourmet cooking and simply exquisite with fruit, ice cream or cheese. Try drizzling a few drops over parmesan. So delicious, you can savour them on their own at the end of a meal.



# TRADITIONAL

A MOMENT OF GRACE



VECCHIO EXTRA VECCHIO

Incomparable gifts, these great balsamic vinegars are made exclusively from grape must. Aged in barrels for at least 12 years, they are covered by a protected designation of origin (PDO). Production is limited and complex, requiring exceptional expertise. This explains their very high price: up to \$1,000 per litre.

## PAIRINGS

They are sublime with red meat, seafood, parmesan, red fruits and sorbets.

