

Aceto Balsamico di Modena PGI

Barrel-aged condiment · Acetaia Fontanelle · Est. 1931

WHAT IT IS

A Protected Geographical Indication condiment made in the province of Modena from two ingredients only: cooked grape must and wine vinegar. Ours is aged for a minimum of three years in a battery of oak, chestnut and cherry casks — which is what gives it body without added thickeners or caramel.

It is not the same product as Aceto Balsamico Tradizionale DOP, aged twelve years and sold in a different bottle. We make both; this sheet covers the PGI line, built for daily kitchen use and for retail price points that move volume.

WHERE IT SITS



Minimum cask ageing, on a square-root scale. Three years is eighteen times the legal minimum for the PGI, at a fraction of the Tradizionale price.

TASTING AND USE

- Dense, glossy, dark brown. Coats the back of a spoon without being syrupy.
- Opens sweet, closes with clean acidity — no burn at the finish.
- Aged Parmigiano Reggiano, grilled meat, strawberries, vanilla ice cream.

SPECIFICATION

CATEGORY	Aceto Balsamico di Modena PGI
INGREDIENTS	Cooked grape must, wine vinegar
AGEING	Min. 3 years, wooden casks
ACIDITY	6.0% ± 0.2
DENSITY	1.28 g/ml at 20 °C
SHELF LIFE	5 years unopened
CERTIFICATION	PGI consortium, BRCS

FORMATS AND LOGISTICS

FORMAT	PER CASE	PER PALLET
250 ml bottle	12 btl	120 cases
500 ml bottle	6 btl	96 cases
5 L canister	2 units	48 cases

Ex works Modena. EUR1 certificate issued on request for preferential-tariff markets. Palletised, stretch-wrapped, ISPM-15 compliant.

MARKETS SERVED

Germany, United States, Japan, France, Netherlands.
Distributor enquiries welcome for markets not yet covered.

WHAT A BUYER ASKS NEXT

- Private label from 3,000 bottles per run, 14-week lead time.
- Samples shipped within 5 working days of a written request.

THE DIFFERENCE, ON THE SAME SENTENCE

LITERAL TRANSLATION

"Our balsamic vinegar is the fruit of a passion handed down from generations, in the respect of the tradition of our territory."

WRITTEN FOR A BUYER

"Aged a minimum of three years in oak, chestnut and cherry. Two ingredients, no thickeners, no caramel. Same cellar since 1931."

Vento a Favore

Schede prodotto, listini e testi commerciali in inglese, tedesco, francese e spagnolo per produttori alimentari che esportano. Consegna in cinque giorni lavorativi.

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Documento dimostrativo. Acetaia Fontanelle è un'azienda di fantasia e i dati tecnici sono verosimili ma inventati: servono a mostrare il formato, non a fornire contenuto utilizzabile.