

# **PRICE LIST for BALSAMIC VINEGAR LISTINO ACETO BALSAMICO**

**Aceto Balsamico di Modena IGP ( typical  
perfect combination with parmigiano  
cheese )**

First of all , here below You have the main difference between **aceto balsamico di Modena IGP** and **aceto balsamico metodo tradizionale DOP**

**L'Aceto Balsamico di Modena** it's an seasoning IGP Indicazione geografica protetta = Indication Geographic Protected

Can be produced in different ways. The production disciplinary IGP is pretty opened to different ways of making it, foreseeing the use of must ( **NOT** necessary coming from the provinces of Modena and Reggio Emilia only ) in a percentage between 20 and 90% AND the use of wine vinegar between 10 and 80%. It's permitted the use of caramel till a maximum of 2 % . That's why it is so important to well read the labels . The ingredients, once they are mixed, must rest for at least 60 days in wooden barrels.

When the IGP ages more than 3 years , can be called " **INVECCHIATO** " ( that means aged )

L'Aceto Balsamico di Modena got the indicazione geografica protetta (IGP) quality appellation on July 3, 2009

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# Aceto Balsamico Metodo Tradizionale

## DOP

L'**Aceto Balsamico Tradizionale (ABT)** it's a traditional seasoning of Emilian cooking, **ONLY** produced by cooked grapes musts **ONLY** coming from the provinces of Modena and Reggio Emilia . Those musts are fermented, acetified, and then aged for at least 12 years . Probably produced since roman times, its production is documented since 1046 . It was very appreciated, during the renaissance, by the family d'Este, who introduced the balsamic vinegar through the aristocracy and european kings . It's one of the most loved and imitated italian products . It's protected and guaranteed since 2000 by the **DOP** quality appellation ( **Denomination of Origin Protected** ) .

The must transformation process can **ONLY** happen in particular environmental and weather conditions which are typical in the attics of the old houses . This special condition is compulsory to be that one of the wineries located **ONLY** in the territory of **Modena and Reggio Emilia** . This territory is famous for cold winters and warm, windy summers . For this reason the Aceto Balsamico metodo tradizionale DOP can **NOT** be obtained thanks to industrial or mass scale productions . Its production in fact is really limited and its price pretty high .

L'**Aceto Balsamico Tradizionale** should **NOT** be confused with **Aceto Balsamico IGP di Modena** as the IGP is a product made of different proportions of wine vinegar and cooked must . The IGP can be industrially produced and it has a very different disciplinary .

For sure I am not going to propose You industrial made IGP, but only artisanal made IGP . For sure the IGP can **NOT** reach the flavours, scents and intensity of DOP . But, as I told You before , also the prices are very different .

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*At the moment I have selected this*

## Acetaia Malpighi from Modena

**Aceto balsamico IGP "BRONZO" with dropper included** ---- jar of 250 ml with 60 % of must ---- **6,8 €**

**Aceto balsamico IGP "ARGENTO" with dropper included** ---- jar of 250 ml with 70 % of must ---- **9 €**

**Aceto balsamico IGP "ORO" with dropper included** ---- jar of 250 ml with 80 % of must ---- **12 €**

**Aceto balsamico IGP "PLATINO" with box and dropper included** ---- jar of 250 ml with 90 % of must ---- **17,6 €**

**Aceto balsamico IGP "ORGANICO" with dropper included** ---- jar of 250 ml with 70 % of must ---- **10,4 €**

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**Aceto Balsamico Metodo Tradizionale DOP "AFFINATO" with box and dropper TIC inblown glass** --- jar of 100 ml with 100 % of must ---- **45,9 €**

**Aceto Balsamico Metodo Tradizionale DOP "EXTRA VECCHIO "** with box and dropper TIC inblown glass --- jar of 100 ml with 100 % of must ---- **84 €**

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## Acetaia del Cristo from Modena

**Aceto Balsamico di Modena IGP " LA GOCCIA BALSAMICA AVORIO "** ---- jar of 250 ml with 6 % of acidity ---- **16,2 € or 18,2 €**  
**with box and green cap**

**Aceto Balsamico di Modena IGP " LA GOCCIA BALSAMICA BEIGE "** ---- jar of 250 ml with 6 % of acidity ---- **22,6 € or 24,6 €**  
**with box and green cap**

**Aceto Balsamico di Modena IGP " LA GOCCIA BALSAMICA MARRONE "** ---- jar of 250 ml with 6 % of acidity ---- **23,4 € or 26,4 €**  
**with box and green cap**

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**Aceto Balsamico Metodo Tradizionale DOP "TRADIZIONALE" ,**  
**aged at least 12 years in different kind of barrels, --- jar of 100**  
**ml with 100 % of must ---- 58,6 €**

**Aceto Balsamico Metodo Tradizionale DOP "CASTAGNO" ,**  
**aged at least 12 years in chestnut barrels, --- jar of 100 ml with**  
**100 % of must ---- 64,4 €**

**Aceto Balsamico Metodo Tradizionale DOP "ROVERE" , aged**  
**at least 12 years in oak barrels, --- jar of 100 ml with 100 % of**  
**must ---- 64,4 €**

**Aceto Balsamico Metodo Tradizionale DOP "GELSO" , aged at**  
**least 12 years in mulberry barrels, --- jar of 100 ml with 100 % of**  
**must ---- 64,4 €**

**Aceto Balsamico Metodo Tradizionale DOP "GINEPRO" , aged**  
**at least 12 years in juniper barrels, --- jar of 100 ml with 100 % of**  
**must ---- 64,4 €**

**Aceto Balsamico Metodo Tradizionale DOP "CHERRY TREE" ,  
aged at least 12 years in cherry tree barrels, --- jar of 100 ml  
with 100 % of must ---- 64,4 €**

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**If You want to receive also a dropper cap , You  
have to add 15 € to the price of the jar . A  
porcelane tasting spoon costs 15 €**

**Traditional Balsamic Vinegar of Modena PDO ( = DOP in  
Italy ) Extra-Old CLASSIC**

Precious Vinegar obtained after over 25 years of ageing. The  
“OLD” Blend is the best expression of all our batteries and a fine  
example of all fully harmonious and developed Balsamic Features --  
----- jar of 100 ml with 100 % of must ---- **98,5 €**

**Traditional Balsamic Vinegar of Modena PDO ( = DOP in  
Italy ) Extra-Old GINEPRO aged in juniper barrels -----**

This very exclusive Vinegar aged over 25 years mainly in JUNIPER  
vats has matured markedly aromatic tones combined with the  
typical texture of Extra-Old Balsamic Vinegar . Jar of 100 ml with  
100 € of must ---- **108 €**

**Traditional Balsamic Vinegar of Modena PDO Traditional  
CILIEGIO , aged in cherry wood barrels -----** Delicious  
Vinegar obtained after over 12 years of ageing in CHERRY vats.  
The characteristics determined exclusively by the soft wood of

casks include delicacy, a fruity aroma and a special sweet note. Jar of 100 ml with 100% of must --- **108 €**

**Traditional Balsamic Vinegar of Modena PDO Traditional GELSO , aged in mulberry wood barrels** ----- Delicious

Vinegar obtained after over 12 years of ageing in CHERRY vats. The characteristics determined exclusively by the soft wood of casks include delicacy, a fruity aroma and a special sweet note -----  
-- Jar of 100 ml with 100 5 of must . ----- **108 €**

**Traditional Balsamic Vinegar of Modena PDO the Fabulous! BLACK DIAMOND** ----- Precious Vinegar obtained after over

25 years of ageing. The “ANCIENT” Blend is the best expression of all our oldest batteries (in use for over 50 years) leading to the strong expression of Balsamic Features matured and aged for a very long time . Jar of 100 ml with 100 % of must ----- **129 €**

**For Special Gift packages in eco-leather with recipy book + dropper cap + porcelane tasting spoon**  
**You have to add 35 € to the price of each jar**