

Is proud to present for the first time in North America

## Aceto Tradizionale Balsamico Particolare Di Modena

Tasting a well-aged balsamic vinegar can be an amazing experience that lasts a life time. As a Cooper (a barrel maker) my dad had his first opportunity in the 1950's making barrels for the great Leonardi family of Modena. Distant relatives of his mom, my grandmother, Teresa Leonardi.

This is a BV- Balsamic Vinegar about which legends have been woven. Savoring one is an experience to brag about. Buy one for a grand occasion. A golden anniversary. A wedding. A newborn. A new Job. An election!

Made from the must of freshly pressed juice from the Trebbiano and Lambrusco grapes. The must is cooked down in open copper kettles to half its original volume, then put into wooden casks to age for a dozen years.

Then it's tested and returned to the wood for another five, ten, twenty, a hundred years or more. During the aging the vinegar is shifted (topped off) from one type of wood to the next. Cherry, chestnut, oak and mulberry all leave their imprint on the flavor of the BV.

Some woods are trade secrets. The result of all this is an almost unbelievable concentration of sweet-sour flavor in a dense, intense, brown-black BV that hints of berries, grapes, vanilla. There is nothing like it in the world. Drop a few on ripe strawberries, ice cream, deserts or a shard of Parmigiano-Reggiano cheese.

Only a tiny amount is released each year, to select Italian families. An amazing treat that you'll always remember when you become part of our family.

# Various Types Of Balsamic Vinegars Explained

## **Aceto Balsamico Tradizionale.**

- The best and rarest.
- Made in Modena or Reggio Emilia, Italy. D.O.P. Certified
- A few thousand gallons are produced each year.
- Not used for cooking
- Drizzled on a shard of Parmigiano-Reggiano cheese, ripe strawberries or gelato
- Is aged a minimum of 12 years
- Is transferred over 5 different varieties of wooden barrels
- Is made only from grape must.
- Comes in small bottles - Oval shaped
- Expect to pay from \$90 to \$600 per bottle depending on the age

## **Aceto Balsamico Condimento.**

- A fine balsamic made almost identical to the Tradizionale method
- Is transferred over 3 different varieties of wooden barrels
- This high-quality vinegar is costly but still much less expensive than Tradizionale
- You can tell a condimento readily by the more modern shape of the bottle.
- A condimento is made only from grape must.
- An 8 oz would cost \$80 versus \$120 for a 12-year old Tradizionale

## **Aceto Balsamico Industriale Aka Commercial balsamic vinegar aka Imitation Balsamic.**

- An Industriale has no grape must but will list ingredients, including vinegar, sugar or caramel coloring.
- Industriales are more acidic than artisan-made balsamics
- Imitation Balsamic, includes much of what is sold in the U.S. & Canada.
- It is generally cider vinegar, colored and flavored to look like balsamic.
- Has artificial flavoring
- Expect to pay from \$2 to \$9

## **Faux Balsamico-Artisanal.**

- Some domestic specialty food producers are making their own “balsamics” from quality grapes and barrels, although not in 5 mandated wooden barrels Be sure you see grape must and an indication of age, or don't pay a premium.
- Expect to pay from \$30 to \$90

## **Aceto Balsamico Particolare.**

- Very rare – even more so than the Tradizionale.
- Made in Modena, Italy. D.O.P. Certified
- Less than 3,000 thousand gallons are produced each year.
- Not used for cooking
- Drizzled on a shard of Parmigiano-Reggiano cheese, ripe strawberries or gelato
- Is aged a minimum of 25 years
- Is transferred over 10 different varieties of wooden barrels
- Is made only from grape must.
- By invitation only: is sold directly to select Italian families in wooden casks
- Not available in any retail store
- These Italian families can expect to pay thousands of dollars per cask