



VINEGAR

Acetum is the largest producer of Balsamic Vinegar of Modena P.G.I. It offers a truly elegantly presented and quality oriented full range of Balsamic Vinegar of Modena.

Acetum was the first company to receive the P.G.I. certification from the European Union and also helped develop, in collaboration with the AIB (Italian Balsamic Tasters), the “Leaf System”, a system based off of lab and sensory analysis of the product and today is the most professional and recognized quality grading system for the Industry of Balsamic Vinegar of Modena PGI.

Acetum is further responsible for the largest production of Traditional Balsamic Vinegar of Modena D.O.P. on the premise of the Motta vineyards and cellars.

Acetum produces many innovative balsamic style products such as “Blaze” The Original Glaze made from Balsamic Vinegar of Modena P.G.I., unique Condiments made with balsamic Vinegar of Modena, Vinaigrettes, and Specialty Wine Vinegars.



ACETUM



Spray

6/8.45oz.

ACT1273

This 2 leaf Quality Balsamic Vinegar of Modena P.G.I. is a smoother quality with more of a balance of Sweet VS Zest. It is a great quality for salads, dressings and marinades. Offered in a convenient spray bottle which allows even application on salads or when grilling.





VINEGAR



I Legni Selection

I Legni Selection is 3 leaf quality, accentuated with the aroma and accents of specific types of Cherry, Chestnut, or Oak wood barrels the product is kept in. These specific aromatics give the Vinegar a complex flavor excellent for finishing dishes like roasted or grilled meats and seafood as well as vegetables and to dip with fine extra virgin olive oil.

Offered in 3 Varieties, packed 6/8.75 oz, WITH ELEGANT GIFT BOX:

Oak Wood **ACT1018**

Chestnut Wood **ACT1040**

Cherry Wood **ACT1048**





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Laura

6/8.45oz.

ACT1169

Acetum Laura offers a 3 leaf quality Balsamic Vinegar of Modena P.G.I, which is a sweet and rich quality preferred for finishing dishes like grilled or roasted vegetables and meats. The Laura bottle is a great packaging to gift to someone with the complimentary pourer that comes with it.



Fiaschetta

6/8.45oz. ACT1167

Acetum Fiaschetta is a beautiful artisanally designed bottle with a 4 leaf quality. The sweet and thick quality is pleasantly perfect to finish any dish as well as to compliment fine fruits and cheeses.



Santorini

6/8.45oz.

ACT1461

Acetum Santorini comes in a beautiful gift box with a reserve 4 leaf quality Balsamic Vinegar of Modena P.G.I. It is superbly sweet and syrupy with strong aromatics of plum, raisin, and the different woods it refines in. Perfect to finish any dish or compliment cheeses and dessert (ice cream, crepes, fruits, and more).





VINEGAR



6/7.27oz.

ACT1241

Acetum Blaze is a ready to use reduction/Glaze of Balsamic Vinegar of Modena P.G.I. It is great to finish any dish whether sweet or savory as well as to compliment all fine cheeses. The convenient squeeze bottle allows for fine culinary presentation made easy as well as for quantity control.



12/7.27oz.

ACT1885

Acetum Blaze is also available infused with Fig, and is perfect to finish pork dishes, as well as to compliment all cheeses, cured meats, and desserts, like ice cream.

