



The Dressing ('Condimento') of the Acetaia



We offer three categories of Dressing, or Condimento, which differ by the ageing only. Their quality is identical, they only differ by the number of years spent inside the barrels.

Condimento Vivace

Product aged less than 6 years

Condimento Maturo

Product with an ageing between 6 and 12 years

Condimento Invecchiato

Product aged more than 12 years.

How the product is obtained

The Dressing ("Condimento") of the Acetaia is produced and aged with the same methods which allow to obtain the Traditional Balsamic Vinegar of Modena PDO. The same grapes and therefore the same cooked must are used. It is equally cared for and is produced in air conditioned rooms, too. No thickener, colouring or flavouring is added.

The only difference is that this product is taken away from the barrels also before the 12 years required for the production regulations of the Traditional Balsamic Vinegar of Modena PDO. The quality is identical.

The Dressing or Condimento is thus produced strictly following the traditional methods, officialised in the *Production Regulations of the "Traditional Balsamic Vinegar of Modena" Protected Designation of Origin, gazetted on 30 May 2000.*

We use a single raw material: **must coming from grapes traditionally grown in the area of Modena.** This must is cooked at atmospheric pressure in open containers for some hours, until it reaches the desired concentration. The cooked must is then poured into the wooden barrels, where the ageing process begins.



The ageing product is poured every year into barrels of different size and wood type composing the "batteria" (a set of barrels). The yearly process of decanting, together with the ageing process, leads to the getting of the final product, with all its distinctive, unmistakable features. The whole starting from cooked must only, without adding any other substance and without intervening physically or chemically on the product.

How it looks like

The Condimento Vivace is a smooth-flowing, bright brown product. Its sharp features already announce the balsamic notes. The product is offered in transparent glass bottles with capacity of 500 ml, each provided with cork and seal.

The Condimento Maturo already shows a certain full-bodied thickness and a sweet taste, though keeping its distinctive lively note. The product is offered in square based, solid transparent glass bottles, with capacity of 100 and 250 ml. Each bottle is provided with cork and seal.

The Condimento Invecchiato looks dark brown, bright, thick and smooth. Its scent is complex and distinctive, with a pleasant note of sharpness. The product is offered in square based, solid transparent glass bottles, with capacity of 100 and 250 ml. Each bottle is provided with cork and seal.

Characteristics

The high sugar and mineral salts content of the Condimento makes it an excellent nutritional supplement. Taken alone at the end of the meal in the quantity of a teaspoon, it stimulates the digestion. It has great restorative properties. Mixed with water, it's a great thirst quencher.

Use

The Condimento Vivace is the classic dressing that can be tasted every day, ideally suited for salads and cooking.

The Condimento Maturo is an extremely versatile product which lends itself to many different uses, from cooking to garnishing and serving.

The Condimento Invecchiato is excellent on roast or boiled meat, grilled meat and vegetables, or with Parmigiano Reggiano, but it can be tasted alone, too.

How to preserve it

It must be stored in glass containers, the bottles, making sure they're well stopped up. In order to preserve its aroma, it must be kept away from substances which emanate particular smells.

Modena, 3rd September 2012