



REGIMENTAL LINE

BALSAMIC VINEGAR OF MODENA

Born in the heart of Modena, this **Aceto Balsamico di Modena IPG** combines wine vinegar and cooked must from selected **Sangiovese** and **Lambrusco grapes**. Aged in barriques and oak barrels, it has a dark brown color with reddish reflections, a rich density, and a balanced sweet-and-sour flavor.



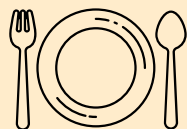
- An enveloping and sweet aroma, thanks to the rich presence of cooked must with its note of **black cherry** and **plum**.
- The **intensity** and complexity are reflected in its full-bodied structure.
- A **body with high density** and a strong, distinct character.



Perfect with **red meats, risottos, aged cheeses, roasted potatoes, ice cream and berries.**

RED WINE VINEGAR AGED IN BARRIQUES PRODUCED WITH PIEDMONT WINES

A fine wine vinegar, made from **selected Piedmont wines** with a high alcohol content and aged for an extended period in oak barriques. The high residual alcohol content enhances its aromatic intensity, offering a rich and enveloping profile. A vinegar for connoisseurs, designed for those seeking the elegance and complexity of a great vinegar.

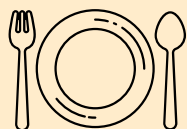


Perfect for **appetizers** and **red meats**.

With its bold flavor, this vinegar is the ideal ally to enhance **saucers**, just like Michelin-starred chefs do to create unforgettable dishes.

WHITE WINE VINEGAR AGED

A refined and elegant vinegar, made from high-quality **Pinot Grigio grapes**, aged in oak barrels to enhance its aroma and structure. The low acidity and high aromatic intensity give it a harmonious and delicate profile, with notes of **ripe fruit, honey** and **vanilla**.

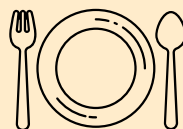


Perfect for those seeking a **fine and versatile condiment**, ideal for **fish dishes, white meats, fresh cheeses** and **gourmet salads**.

APPLE VINEGAR AGED IN BARRIQUES

Made from **Dolomites and Piedmonts apples** aged for a long time in barriques, this delicate and fragrant vinegar combines notes of fruit and wood with purifying and toning properties. A true elixir of pleasure and well-being, it transforms every dish into a unique sensory experience while regenerating both body and mind with its natural and refined touch.

Also available in a version enriched with ginger and lemon for a unique freshness.



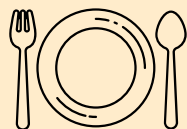
Perfect for preparing **vinaigrettes**, enhancing **salads** and **main courses**, or enjoyed diluted as a **natural tonic**.

WHITE CONDIMENT

ough for **international haute cuisine**.

This **Sicilian white wine vinegar**, aged in oak barrels and enriched with concentrated grape must, offers the intensity of balsamic vinegar with a lighter shade. Dense and aromatic, it provides a perfect sweet-and-sour balance and ideal for delicate dishes.

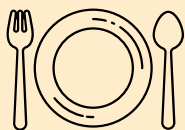
Also available with natural flavors for an exclusive touch.



Perfect with dishes featuring **raw or grilled fish**, as well with **white meats**. It also pairs perfectly with **fresh cheeses, carpaccios, grilled vegetables** and dishes with **rice or fresh fruit**.

CONDIMENTS WITH ACETO BALSAMICO DI MODENA PGI (BABY FOOD)

A selection of **gourmet condiments**, born from the meeting of **Aceto Balsamico di Modena PGI** and **high-quality natural ingredients**. Perfect for adding an original touch to both sweet and savory dishes, these condiments combine the richness of balsamic vinegar with the freshness of fruit, in a harmonious balance of flavors.



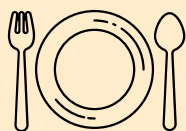
- **Classic:** full and balanced flavor, perfect on salads and grilled meats.
- **Fig:** Mediterranean sweetness for roasts and aged cheeses.
- **Raspberry:** fruity freshness for carpaccio, desserts and summer salads.
- **Passion Fruit:** exotic touch for fish, shellfish and creative dishes.



GLAZE CONDIRE REGIMENTAL

Glazes, similar to sauces, with an explosion of flavors that transform every dish into a gourmet experience.

- **Sicilian citrus cream**: the fresh and lively taste of grape must combine with citrus notes, delivering an explosion of freshness.
- **Sicilian citrus cream sugar free**
- **Classic cream** (Balsamic Vinegar of Modena): a perfect balance between the sweetness of Sangiovese grape must and the delicate acidity of balsamic vinegar.



Perfect on: **cheeses, fruits, sorbets and ice creams**, but also to add a touch of class to **meat or fish dishes**. With the practical **squeezable PET packaging**, every dish can become a work of art, thanks to stunning garnishes and decorations.



PEARLS WITH BALSAMIC VINEGAR OF MODENA

The **Balsamic Vinegar Pearls of Modena** are a true revolution in modern cuisine, offering a unique sensory experience. Their delicate texture dissolves quickly, revealing a rich and intense flavor with the unmistakable fragrances of balsamic vinegar.



Perfect for **garnishing**, from elegant salads to meat and fish dishes. Also ideal on **fine cheeses** and **desserts**.

These pearls are designed for those who seek innovation and creativity in the kitchen, offering an elegant and versatile solution to enrich every dish.

SABA

Directly from the ancient Modenese tradition, this condiment made from cooked grape must is the secret to **marinating meats with intense** and **refined flavors**. Perfect also at the end of cooking, it adds a touch of elegance and a unique depth of flavor, transforming every dish into a true gastronomic experience. A must for those seeking quality and authenticity on their table.



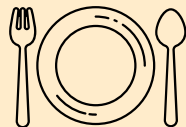
Perfect for enhancing **meats**, such as **roasts, grilled dishes, white meats** and **aged cheeses**. Also excellent on **grilled vegetables, pasta** and **risottos**, adding a touch of refinement that transforms every dish into a unique experience.

ORGANIC-BIODYNAMIC BALSAMIC VINEGAR OF MODENA



This production is the result of applying the **principles of organic and biodynamic farming, using only organic substances and respecting the natural cycles of the plants.** The result is a Balsamic Vinegar IPG, rich in intense aromas and refined fragrances, perfect for transforming every dish into a unique sensory experience.

All of this is made possible thanks to the advanced technologies and state-of-the-art processes implemented at the **Varvello production facility in Modena**, where innovation and tradition come together to ensure the highest quality standards.



Perfect for **refined dishes like grilled meats, creative salads and risottos**, but also surprising on **fresh fruit and ice cream**, offering a unique **sweet-and-sour contrast.**



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VARVELO

◆ L'ACETO REALE ◆

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