



Aceto Balsamico di Modena IGP

Balsamic Vinegar of Modena



PRODUCT OF ITALY
Maranello (MO)
www.fondomontebello.com



RACING LINE

Line of gift collection in limited edition to honor “MARANELLO”
home of famous car maker!

«get on board and enjoy the exclusive taste»

THE PRODUCT

An unique product of the Emilian region for more than one thousand years,
it's an harmony of balanced sweetness and acidity,
very smooth, delicate and persistent with tannin-woody notes of intense
dark brown color tending towards black.

HOW IT IS MADE

The Balsamic Vinegar of Modena PGI can be produced only in the provinces
of Modena and Reggio Emilia, obtained exclusively from the grape varieties
of Lambrusco, Sangiovese, Trebbiano, Albana, Ancellotta, Fortana and Montuni.

It is made of cooked must, with the addition of wine vinegar,
and aged in barrels for at least 60 days
up to 3 years for products labelled as "invecchiato"(aged).

The Fermentation begins immediately in large vats
and continues into oak barrels, in particularly, chestnut, mulberry and juniper.

The product obtained from this process is filtered
and then subjected to a “final examination” (analytical and organoleptic),
which leads to the product being certified as Balsamic Vinegar of Modena.

**THE BALSAMIC VINEGAR OF MODENA
IS ALL NATURAL NOT COLOR,
NOT PRESERVATIVE ONLY MADE WITH GENUINE LOCAL GRAPES!**



Art. FM01
Density 1.29
250ml - 8.45 fl oz



Art. FM02
Density 1.34
250ml - 8.45 fl oz



Art. FM03
Density 1.33
250ml - 8.45 fl oz



EXTRA VIRGIN OLIVE OIL
100% Product of Italy
"Sicily"
250ml - 8.45 fl oz



SWEET
AND SOUR
CONDIMENT
50g - 1.76 oz

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