



BALSAMIC VINEGAR
OF MODENA

CATALOGUE

GANACETO MODENA

...where the land becomes balsamic



In 1919 the Fiorini family began producing wine and balsamic vinegar, the latter preserved in barrels and kept exclusively for family use, as is the tradition in many families in Modena.

Now in their fifth generation, this family reserve has inspired them to build an "Acetaia" completely dedicated to the production of Balsamic Vinegar, thus supporting it with the historical production of Lambrusco, Trebbiano and other indigenous grapes.

Today the Fiorini Family, on the centenary of its foundation, is proud to present ACF1919, a line of Balsamic Vinegars of Modena PDO and PGI, aged and refined, and other seasonings that follow the history of excellence and tradition of our territory.



CLASSIC LINE



Ganaceto - Modena



BALSAMIC VINEGAR OF MODENA PGI

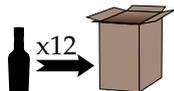
The Classic Line is the largest part of our selection. It includes both young and innovative products, as well as those with more complex organoleptic characteristics. Caramel/colorant (E150D) is not used in any of our lines, not even in the most fluid densities.



Code: FF02

Density: 1,09*

Acidity: 6% 500 ml



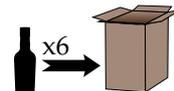
**Balsamic Vinegar Of
Modena P.G.I.**

To be combined with: cooked or raw vegetables, boiled meats, marinades of meat or fish.

Code: FF01

Density: 1,09*

Acidity: 6% 250 ml



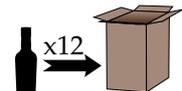
**Balsamic Vinegar Of
Modena P.G.I.**

To be combined with: cooked or raw vegetables, boiled meats, marinades of meat or fish.

Code: FF05

Density: 1,09*

Acidity: 6% 250 ml



**Balsamic Vinegar Of
Modena P.G.I.**

To be combined with: cooked or raw vegetables, boiled meats, marinades of meat or fish.

Sianaceto - Modena



*g/ml - relative density at: 20°C

WHITE CONDIMENT

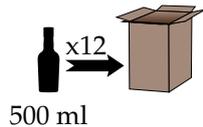
SWEET-SOUR

This sweet-sour condiment of Modena is obtained by the union of wine vinegar and concentrated grape must of white Italian grapes. These ingredients enhance the most delicate and balanced part of the product that becomes versatile.



Code: **FF04**

Density: **1,10***



500 ml

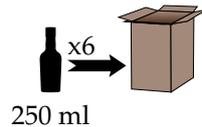
White Condiment
SWEET-SOUR

To be combined with: cooked or raw vegetables, frying, white meats, soft cheeses.



Code: **FF03**

Density: **1,10***



250 ml

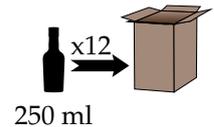
White Condiment
SWEET-SOUR

To be combined with: cooked or raw vegetables, frying, white meats, soft cheeses.



Code: **FF06**

Density: **1,10***



250 ml

White Condiment
SWEET-SOUR

To be combined with: cooked or raw vegetables, frying, white meats, soft cheeses.

*g/ml - relative density at: 20°C

Ganaceto - Modena

DEMETRA

BALSAMIC VINEGAR OF MODENA P.G.I.

WHITE CONDIMENT SWEET-SOUR

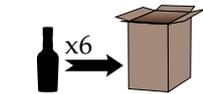
The link with the land is part of our tradition and we wanted to dedicate 4 products to Demetra, goddess of fertility and agriculture. Demetra Balsamic vinegar is characterized by cooked grape must as first ingredient.



Code: **FF08**

Density: **1,15***

Acidity: **6%**



500 ml

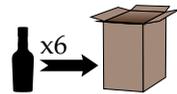
**Balsamic Vinegar
Of Modena P.G.I.**

To be combined with:
mixed salads, eggs and
omelettes, marinades of
meat and fish, crustaceans
and soft cheeses.

Code: **FF07**

Density: **1,15***

Acidity: **6%**



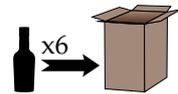
250 ml

**Balsamic Vinegar
Of Modena P.G.I.**

To be combined with:
mixed salads, eggs and
omelettes, marinades of
meat and fish, crustaceans
and soft cheeses.

Code: **FF10**

Density: **1,15***



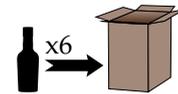
500 ml

**White Condiment
SWEET-SOUR**

To be combined
with: cooked or raw
vegetables, frying, white
meats, soft cheeses,
cooked or raw fish.

Code: **FF09**

Density: **1,15***



250 ml

**White Condiment
SWEET-SOUR**

To be combined
with: cooked or raw
vegetables, frying, white
meats, soft cheeses,
cooked or raw fish.

Ganaceto - Modena



*g/ml - relative density at: 20°C

THE SPECIALS

SABA - COOKED GRAPE MUST 100% LAMBRUSCO GRAPES CREAM BASED ON BALSAMIC VINEGAR OF MODENA PGI

La Saba or "sapa" has been a classic condiment for Emilian cuisines for many generations.

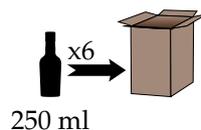
It is obtained only with grape must, cooked at low temperature for hours. The taste is very sweet, due to the high percentage of cooked grape must and the use as ingredient is extremely versatile. Our Saba is made with only Lambrusco grapes and has a density of 1.35

This dressing is the result of the union of selected grape musts with a dense Balsamic Vinegar of Modena. The high quantity of cooked grape must and the presence of Balsamic Vinegar make this product extremely concentrated and with a soft and balanced taste



Code: **FF13**

Density: **1,35***



250 ml

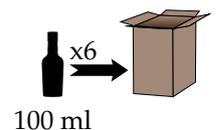
SABA

To be combined with: risotto and soups, grilled vegetables, roasted, boiled, mature cheeses, fruit salads, ice cream.



Code: **FF11**

Density: **1,35***



100 ml

"Fiorini"'s Cream

based on "Balsamic Vinegar of Modena P.G.I."

To be combined with: risotto and soups, grilled vegetables, roasted, boiled, smoked fish, mature cheeses, fruit salads, desserts, ice cream.

*g/ml - relative density at: 20°C

Gianaceto - Modena

GOURMET CREAMS

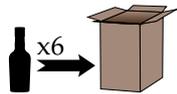
WITH "BALSAMIC VINEGAR OF MODENA P.G.I."

Our line of gourmet glazes based on Balsamic Vinegar of Modena PGI, is made with only natural ingredients and without the use of food colorings and preservatives.

The recipe we have conceived is clean and simple: a high content of grape must, Balsamic Vinegar of Modena PGI, natural flavors.



Code: FF15

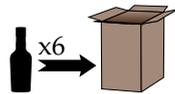


180 g

Gourmet Cream Classic

To be combined with: mixed salads, roasts, pizza, fruit salads and ice cream, perfect to decorate each dish.

Code: FF16

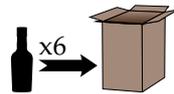


180 g

Gourmet Cream White

To be combined with: mixed salads, fish and seafood, soft cheeses, fruit salads and ice cream.

Code: FF18

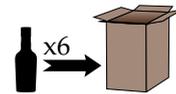


180 g

Gourmet Cream Truffle

To be combined with: roast meat, grilled meat, carpaccio and cured meats. Ideal for finishing appetizers and second dishes.

Code: FF19



180 g

Gourmet Cream Pomegranate

To be combined with: mixed salads, mature cheeses, white meats, macedonians and ice cream.

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*g/ml - relative density at: 20°C

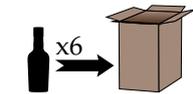
GOURMET CREAMS

WITH "BALSAMIC VINEGAR OF MODENA P.G.I."

The range contains 8 flavors, all perfectly matched with different dishes.



Code: FF22

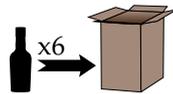


180 g

Gourmet Cream Figs

To be combined with: mature cheeses, caviar, cured meats, chocolate, yogurt, dessert and ice cream.

Code: FF23

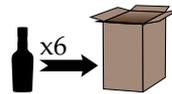


180 g

Gourmet Cream Orange

To be combined with: appetizers, exotic fruit, yogurt, dessert and ice cream.

Code: FF24

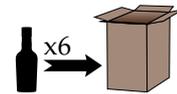


180 g

Gourmet Cream Lemon

To be combined with: fruit salads, raw vegetables, white meats, desserts and ice cream.

Code: FF25



180 g

Gourmet Cream Berries

To be combined with: roasts, desserts, fruits and ice cream.

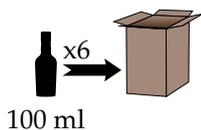
BARRICATI

"Barricati" Condiments line is obtained with only Italian raw materials and they differ between of them in terms of hue and taste. They are obtained from musts and wine vinegars of selected grapes. The high content of grape must, the refining period and the low acidity make these condiments extremely dense and persistent.



Code: FF26

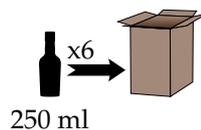
Density: 1,30*



100 ml

Code: FF27

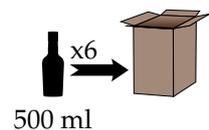
Density: 1,30*



250 ml

Code: FF28

Density: 1,30*



500 ml

Black Condiment (aged in barriques)

To be combined with: salads and vegetables cooked or raw, cooked or grilled fish, boiled meat, seasoned cheeses, fruits and desserts.

Black Condiment (aged in barriques)

To be combined with: salads and vegetables cooked or raw, cooked or grilled fish, boiled meat, seasoned cheeses, fruits and desserts.

Black Condiment (aged in barriques)

To be combined with: salads and vegetables cooked or raw, cooked or grilled fish, boiled meat, seasoned cheeses, fruits and desserts.

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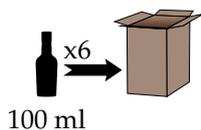
BARRICATI

The Barricato Bianco, more delicate and soft, is obtained with cooked grape musts and vinegars of white vines such as Trebbiano, Albana and Chardonnay.



Code: FF29

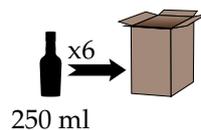
Density: 1,30*



100 ml

Code: FF30

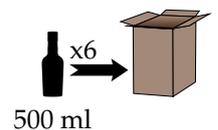
Density: 1,30*



250 ml

Code: FF31

Density: 1,30*



500 ml

White Condiment (aged in barriques)

To be combined with: salads and vegetables cooked or raw, fish dishes, white meats and cheeses.

White Condiment (aged in barriques)

To be combined with: salads and vegetables cooked or raw, fish dishes, white meats and cheeses.

White Condiment (aged in barriques)

To be combined with: salads and vegetables cooked or raw, fish dishes, white meats and cheeses.

*g/ml - relative density at: 20°C

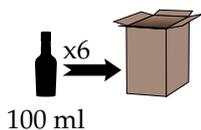
BARRICATI

The Barricato Rosa, sweeter and velvety, is obtained by combining musts and vinegars from different grapes (white and red).



Code: FF32

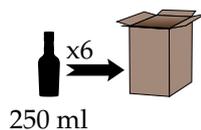
Density: 1,30*



100 ml

Code: FF33

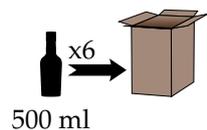
Density: 1,30*



250 ml

Code: FF34

Density: 1,30*



500 ml

Pink Condiment (aged in barriques)

To be combined with: salads and vegetables cooked or raw, fish dishes, white meats and cheeses.

Pink Condiment (aged in barriques)

To be combined with: salads and vegetables cooked or raw, fish dishes, white meats and cheeses.

Pink Condiment (aged in barriques)

To be combined with: salads and vegetables cooked or raw, fish dishes, white meats and cheeses.

Ganaceto - Modena

CHROMED LINE

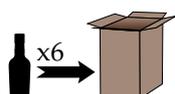
The term noble metal dates back to the late fourteenth century and in chemistry noble metals are metals resistant to corrosion and oxidation. Precisely for these special properties we wanted to combine the three noble metals: Copper, Silver and Gold, three High Density Balsamic Vinegars of Modena PGI with cooked grape must as the first ingredient.



Code: **FF35**

Density: **1,25***

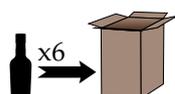
Acidity: **6%** 250 ml



Code: **FF36**

Density: **1,30***

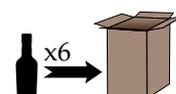
Acidity: **6%** 250 ml



Code: **FF37**

Density: **1,35***

Acidity: **6%** 250 ml



Balsamic Vinegar of Modena P.G.I. **Rame**

To be combined with: mixed salads, eggs and omelettes, marinated meat and fish, shellfish and soft cheeses.

Balsamic Vinegar of Modena P.G.I. **Argento**

To be combined with: mixed salads, roasts, pizza, fruit salads and ice cream, perfect for decorating any dish.

Balsamic Vinegar of Modena P.G.I. **Oro**

To be combined with: grilled red meat, aged cheeses, raw fish, grilled vegetables, caviar and shellfish, fresh fruit.

*g/ml - relative density at: 20°C

Gianaceto - Modena





MONOVARIETAL LINE

Balsamic Vinegar of Modena PGI is produced with grapes of seven specific varieties: Lambrusco, Sangiovese, Trebbiano, Albana, Ancellotta, Fortana and Montuni.

Our Monovarietal arise from the challenge of creating a Balsamic Vinegar of Modena PGI from a single grape variety in purity, to make the most of them we have chosen the two main grape varieties that make up the Balsamic Vinegar of Modena PGI emphasizing the strong link with the territory: Lambrusco and Sangiovese.

The result is a line with unmistakable characteristics able to satisfy even the consumer more sophisticated.

We are proud to be able to state that we were the first company in the Balsamic panorama to present a line of Monovarietal Balsamic Vinegars of Modena PGI.



Merano Wine
Festival 2020
excellence
award



Sofi Award 2018
excellence
award



Sial Innovation
2018
innovation
award

Ganaceto - Modena

LAMBRUSCO MONOVARIETAL

"BALSAMIC VINEGAR OF MODENA P.G.I."

This unique high-density balsamic vinegar is the only one produced with 100% Lambrusco grapes, which among the 6 varieties to be regulated by the Consortium for the production of Balsamic Vinegar PGI, is the only one originating in the Modena area. On the palate it is simply exquisite, with flavors of fruit and spices, sweet but persistent.



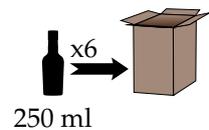
Code: FF71

Density: 1,35*

Acidity: 6%

Balsamic Vinegar Of Modena P.G.I. - LAMBRUSCO

To be combined with: grilled red meat, aged cheeses, raw fish, grilled vegetables, caviar and shellfish, fresh fruit. Suitable for creative use in the kitchen. A true gourmet product.



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SANGIOVESE MONOARIETAL

"BALSAMIC VINEGAR OF MODENA P.G.I."

Sangiovese is the noblest of the grapes that make up balsamic vinegar. The structure of its musts and the intense and pungent aromas make this product rich, complex and with an unmistakable identity.



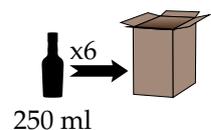
Code: FF72

Density: 1,35*

Acidity: 6%

Balsamic Vinegar Of Modena P.G.I. - SANGIOVESE

To be combined with: mixed salads, roasts, pizza, fruit salads and ice cream, perfect for decorating any dish.



250 ml

*g/ml - relative density at 20°C

Ganaceto - Modena

TREBBIANO MONOVARIETAL

"BALSAMIC VINEGAR OF MODENA P.G.I."

Trebbiano is a more delicate but also rich and very complex grape. The high percentage of grape must contained in this Balsamic Vinegar, makes it full-bodied, delicious on the palate with notes of grapes and figs which give a caramelized and enveloping taste.



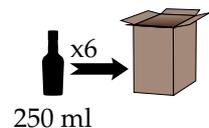
Code: FF71

Density: 1,35*

Acidity: 6%

Balsamic Vinegar Of Modena P.G.I. - TREBBIANO

To be combined with: grilled red meat, seasoned cheeses, raw fish, grilled vegetables, caviar and shellfish, fresh fruit.



Ganaceto - Modena

FIRST PRODUCER OF BALSAMIC VINEGAR OF MODENA PGI FROM SINGLE GRAPE VARIETIES







“CENTENARY” Line

Refined



Ganaceto - Modena



BALSAMIC VINEGAR OF MODENA P.G.I. - *Refined*

Produced with grape musts of seven specific varieties: Lambrusco, Sangiovese, Trebbiano, Albana, Ancellotta, Fortana and Montuni. A part of aged wine vinegar is added to the blend in order to reach the balance between sweet and sour, typical of balsamic vinegar of Modena



Code: FF43

Density: 1,15*

Acidity: 6% 250 ml

**Balsamic Vinegar Of
Modena P.G.I. 1 FLORIN**

To be combined with: cooked or raw vegetables, boiled meats, marinades of meat or fish.

Code: FF44

Density: 1,20*

Acidity: 6% 250 ml

**Balsamic Vinegar Of
Modena P.G.I. 2 FLORINS**

To be combined with: mixed salads, eggs and omelettes, marinades of meat and fish, crustaceans and soft cheeses.

Code: FF45

Density: 1,25*

Acidity: 6% 250 ml

**Balsamic Vinegar Of
Modena P.G.I. 3 FLORINS**

To be combined with: mixed salads, pinzimonis, marinades of fish and meat, omelettes, boiled and roasted.

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BALSAMIC VINEGAR OF MODENA P.G.I. - *Refined*

The qualities vary depending on the selected raw materials. The density derives from the quantity of grape must. Last but not least, the refining in oak barrels, completes the production process, allowing vinegars to release inimitable flavors.



Code: FF46

Density: 1,30*

Acidity: 6% 250 ml

**Balsamic Vinegar Of
Modena P.G.I. 4 FLORINS**

To be combined with: mixed
salads, roasts, pizza, fruit
salads and ice cream, perfect to
decorate each dish.

Code: FF47

Density: 1,35*

Acidity: 6%

Balsamic Vinegar Of Modena P.G.I. 5 FLORINS

To be combined with: grilled red meat, mature cheeses, raw fish,
grilled vegetables, caviar and crustaceans, fresh fruit.

*g/ml - relative density at: 20°C

Sanaceto - Modena

ANCIENT CONDIMENT

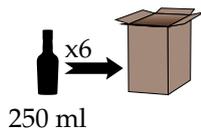
AGED - 250ml

Our Ancient Condiments based on grape must and aged wine vinegar, are produced by expertly assembling ingredients in different parts to create a complete and varied line characterized high density and body.



Code: FF48

Density: 1,12*

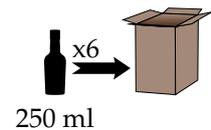


Ancient Condiment N° 3 - Aged

To be combined with: mixed salads, eggs and omelettes, marinades of meat and fish, crustaceans and soft cheeses.

Code: FF49

Density: 1,20*



Ancient Condiment N° 6 - Aged

To be combined with: mixed salads, pinzimos, marinades of fish and meat, omelettes, boiled and roasted.

Ganaceto - Modena

ANCIENT CONDIMENT

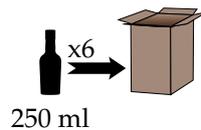
AGED - 250ml

These condiments represent an innovative part of our range because before bottling, they come placed in barrels of precious woods for an aging period during which they will take on scents and aromas that will make them more characteristic and precious.



Code: FF50

Density: 1,30*

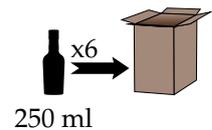


Ancient Condiment N° 10 - Aged

To be combined with: mixed salads, roasts, pizza, fruit salads and ice cream, perfect to decorate each dish.

Code: FF51

Density: 1,35*



Ancient Condiment N° 15 - Aged

To be combined with: grilled red meat, mature cheeses, raw fish, grilled vegetables, caviar and crustaceans, fresh fruit.

Ganaceto - Modena

*g/ml - relative density at: 20°C

ANCIENT CONDIMENT

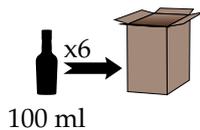
AGED - 100ml

Our Ancient Condiments based on grape must and aged wine vinegar, are produced by expertly assembling ingredients in different parts to create a complete and varied line characterized high density and body.



Code: FF52

Density: 1,20*

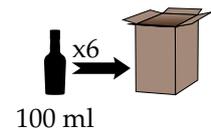


Ancient Condiment N° 6 - Aged

To be combined with: mixed salads, eggs and omelettes, marinades of meat and fish, crustaceans and soft cheeses.

Code: FF53

Density: 1,30*



Ancient Condiment N° 10 - Aged

To be combined with: mixed salads, pinzimonio, marinades of fish and meat, omelettes, boiled and roasted.

Gianaceto - Modena

ANCIENT CONDIMENT

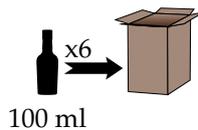
AGED - 100ml

These condiments represent an innovative part of our range because before bottling, they come placed in barrels of precious woods for an aging period during which they will take on scents and aromas that will make them more characteristic and precious.



Code: FF54

Density: 1,35*

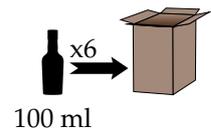


Ancient Condiment N° 15 - Aged

To be combined with: mixed salads, roasts, pizza, fruit salads and ice cream, perfect for finishing..

Code: FF55

Density: 1,35* Lambrusco



Ancient Condiment N° 20 - Aged

To be combined with: grilled red meat, mature cheeses, raw fish, grilled vegetables, caviar and crustaceans, fresh fruit.

Ganaceto - Modena

*g/ml - relative density at: 20°C

ANCIENT CONDIMENT

AGED - 50ml

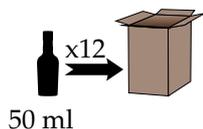
Our Ancient Condiments based on grape must and aged wine vinegar, are produced by expertly assembling ingredients in different parts to create a complete and varied line characterized high density and body.

We have also created the 50ml version with special packaging, designed for those consumers in charge of a particular gift.



Code: **FF80**

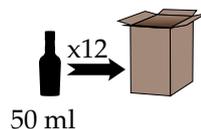
Density: -*



50 ml

Code: **FF81**

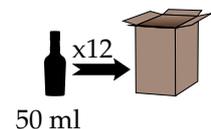
Density: -*



50 ml

Code: **FF82**

Density: -*



50 ml

Ancient Condiment N° 10 - Aged

To be combined with: mixed salads, pinzimonio, marinades of fish and meat, omelettes, boiled and roasted.

Ancient Condiment N° 15 - Aged

To be combined with: mixed salads, roasts, pizza, fruit salads and ice cream, perfect for finishing..

Ancient Condiment N° 20 - Aged

To be combined with: grilled red meat, mature cheeses, raw fish, grilled vegetables, caviar and crustaceans, fresh fruit.

Sanaceto - Modena

ANCIENT CONDIMENT

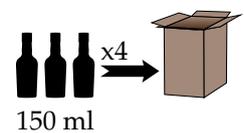
AGED - 50ml

These condiments represent an innovative part of our range because before bottling, they come placed in barrels of precious woods for an aging period during which they will take on scents and aromas that will make them more characteristic and precious



Code: FF83

Density: -*



Ganaceto - Modena





“CENTENARY” Line

Aged

BALSAMIC VINEGAR OF MODENA P.G.I. AGED

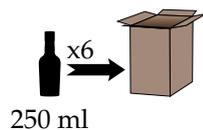
After three years of barrel aging, Balsamic Vinegar of Modena PGI can “bear” the INVECCHIATO designation. The word “AGED” on the front of the label becomes a certified guarantee.



Code: **FF60**

Density: **1,25***

Acidity: **6%**

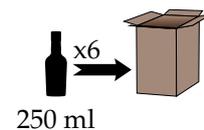


250 ml

Code: **FF61**

Density: **1,30***

Acidity: **6%**



250 ml

**Balsamic Vinegar Of Modena P.G.I.
Aged 3 FLORINS**

To be combined with: mixed salads, pinzimonio, marinades of fish and meat, omelettes, boiled and roasted.

**Balsamic Vinegar Of Modena P.G.I.
Aged 4 FLORINS**

To be combined with: mixed salads, roasts, pizza, fruit salads and ice cream, perfect for finishing.

Ganaceto - Modena

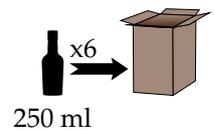
BALSAMIC VINEGAR OF MODENA P.G.I. AGED



Code: FF627

Density: 1,35*

Acidity: 6%



Balsamic Vinegar Of Modena P.G.I. Aged **5 FLORINS**

To be combined with: grilled red meat, mature cheeses, raw fish, grilled vegetables, caviar and crustaceans, fresh fruit.

Sanaceto - Modena

*g/ml - relative density at: 20°C

FAMILY RESERVE

CONDIMENT based on "BALSAMIC VINEGAR OF MODENA P.G.I." AGED

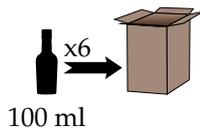
Our "Condimenti Antichi" are obtained only with acetified cooked grape must and Aged Balsamic Vinegar of Modena P.G.I.. The acetified cooked grape must is the basis to obtain Traditional Balsamic Vinegar of Modena P.D.O..

These are our most precious productions.



Code: FF63

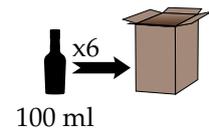
Density: 1,25*



100 ml

Code: FF64

Density: 1,30*



100 ml

Condiment based on "Balsamic Vinegar of Modena P.G.I." - Aged **4 FLORINS**

To be combined with: mixed salads, pinzimon, marinades of fish and meat, omelettes, boiled and roasted.

Condiment based on "Balsamic Vinegar of Modena P.G.I." - Aged **5 FLORINS**

To be combined with: mixed salads, roasts, pizza, fruit salads and ice cream, perfect for finishing.

Ganaceto - Modena

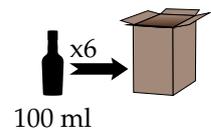
FAMILY RESERVE

CONDIMENT based on "BALSAMIC VINEGAR OF MODENA P.G.I."
AGED



Code: FF65

Density: 1,35*



Condiment based on "Balsamic Vinegar of Modena P.G.I." - Aged **6 FLORINS**

To be combined with: grilled red meat, mature cheeses, raw fish, grilled vegetables, caviar and crustaceans, fresh fruit.

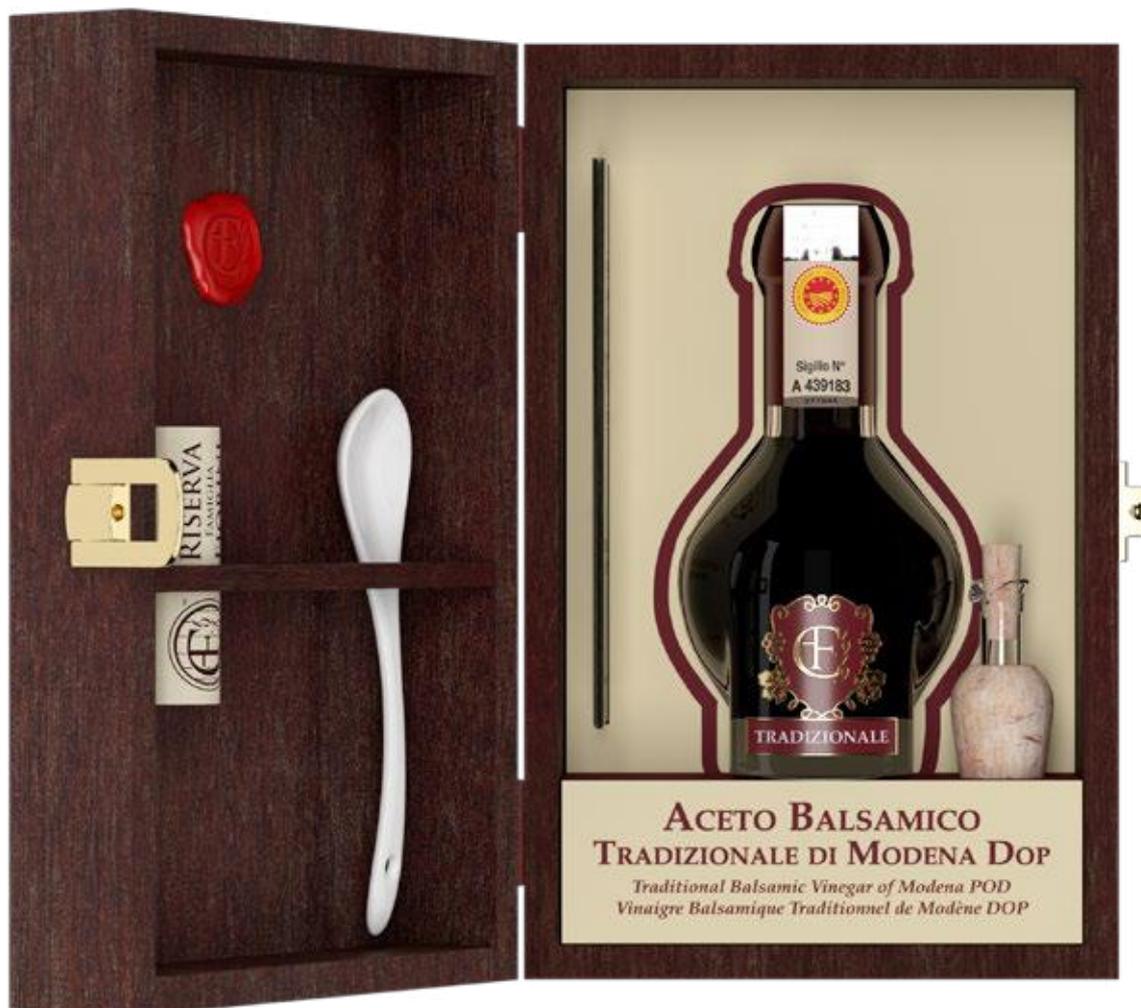
Ganaceto - Modena

*g/ml - relative density at: 20°C

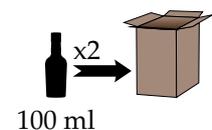
TRADITIONAL BALSAMIC VINEGAR OF MODENA P.D.O. AFFINATO

Traditional Balsamic Vinegar of Modena PDO is obtained from cooked grape must, matured by slow acetification derived from a natural fermentation and a progressive concentration through long aging.

It ages in small barrels built with different woods to give it a great complexity of organoleptic characteristics and aromas. After 12 years of aging it achieved the "status" of Traditional Balsamic Vinegar of Modena PDO.



Code: FF42S



Traditional Balsamic Vinegar of Modena P.D.O. Affinato - 12 ANNI

To be combined with: salads and vegetables cooked or raw, cooked or grilled fish, boiled meat, seasoned cheeses, fruits and desserts.

Ganaceto - Modena

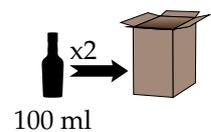
TRADITIONAL BALSAMIC VINEGAR OF MODENA P.D.O. EXTRAVECCHIO

At the age of 25, Traditional Balsamic Vinegar of Modena PDO becomes "Extravecchio".

Dark brown color, full and bright, complex, penetrating and persistent aroma, characterized by a clear but pleasant and harmonious acidity. High density.



Code: FF59S



Traditional Balsamic Vinegar of Modena P.D.O. Extravecchio - 25 ANNI

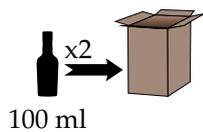
To be combined with: grilled red meat, mature cheeses, raw fish, grilled vegetables, caviar and crustaceans, fresh fruit.

Ganaceto - Modena

TRADITIONAL BALSAMIC VINEGAR OF MODENA P.D.O. "Prestige" Package



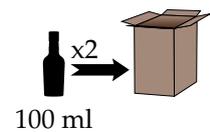
Code: **FF42**



Traditional Balsamic Vinegar of Modena P.D.O. Affinato - 12 ANNI

To be combined with: salads and vegetables cooked or raw, cooked or grilled fish, boiled meat, seasoned cheeses, fruits and desserts.

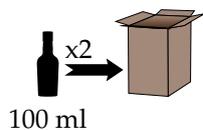
Code: **FF59**



Traditional Balsamic Vinegar of Modena P.D.O. Extravecchio - 25 ANNI

To be combined with: grilled red meat, mature cheeses, raw fish, grilled vegetables, caviar and crustaceans, fresh fruit.

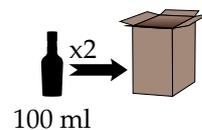
Code: **FF42C**



Available with the classic Traditional Balsamic Vinegar of Modena Consortium box



Code: **FF59C**



Available with the classic Traditional Balsamic Vinegar of Modena Consortium box



Ganaceto - Modena



The SELECTIONS



Ganaceto - Modena



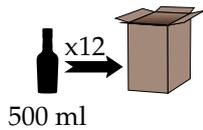
WINE VINEGARS

Our wine vinegars are characterized by a pungent and clean taste typical of acetified grapes with classical methods. We have decided to further enhance the concept of Monovarietals by including a red wine vinegar from Sangiovese grapes and a white wine vinegar from Trebbiano grapes.



Code: **FF14**

Acidity: **6%**



500 ml

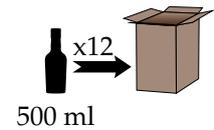
Wine Vinegar from single variety grapes Sangiovese

To dress appetizers, second dishes, meat and fish carpacci, salads.



Code: **FF21**

Acidity: **6%**



500 ml

Wine Vinegar from single variety grapes Trebbiano

To dress appetizers, main courses, meat and fish carpaccio, salads.

Sanaceto - Modena

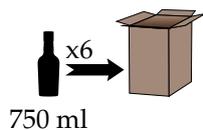
WINES

The Fiorini Family has been producing wines from the area since 1919. Lambrusco, in its most classic form of the Sorbara and the more structured one of the Grasparrassa, together with the Pignoletto are the symbol of the wine fruit of our land.



Code: FF68

Volume: 11%



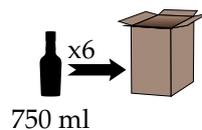
Lambrusco di Sorbara DOP

To be combined with: meat dishes or just as an aperitif.



Code: FF69

Volume: 11,5%



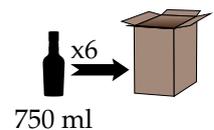
Lambrusco Grasparrassa DOP

To be combined with: pasta stuffed with meat (tortellini, ravioli) and it is also great with pizza.



Code: FF70

Volume: 12%



Pignoletto Frizzante DOCG

To be combined with: appetizers, vegetable soups, fish dishes.

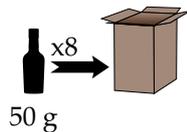
Ganaceto - Modena

GOURMET PEARLS

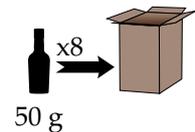
Our pearls are caramel-free and represent an innovative way to use Balsamic Vinegar. They are small spheres that once in mouth melt in an explosion of taste.



Code: **FF66**



Code: **FF67**



Black Pearls

based on "Balsamic Vinegar of Modena P.G.I."

Ideal for garnishing appetizers, second courses, meat and fish carpacci.

Lemon Pearls

Ideal for garnishing appetizers, second courses, meat and fish carpacci.



DISPLAYS and ACCESSORIES



DISPLAYS

For customers who request them, our displays available in four different variants delivered on loan for use.



Code: FF74



Code: FF75

DISPLAYS



Code: FF76



Code: FF77

GOURMET CREAMS BOX

Our line of gourmet glazes based on Balsamic Vinegar of Modena PGI, is made with only natural ingredients and without the use of food colorings and preservatives. The recipe we have conceived is clean and simple: a high content of grape must, Balsamic Vinegar of Modena PGI, natural flavors. The packaging we have created is compatible with different tastes at the discretion of the consumer.



Code: FF73

Ganaceto - Modena

FAMIGLIA



FIORINI

BALSAMIC VINEGAR
OF MODENA

ORGANIC
and
BIODYNAMIC
LINE



THE ORGANIC

"BALSAMIC VINEGAR OF MODENA P.G.I."

Our organic line is structured on three different density levels. We start with a density of 1.12 with a fresh and pungent flavor suitable for salads and vegetable dishes to rise up to a density of 1.20 where cooked grape must is the first ingredient. Very balanced and fragrant, it is one of our best products. Our high density balsamic vinegar has an extraordinary organoleptic complexity and intense aromas that make this product unique.



Code: FF38BIO

Density: 1,12*

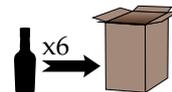
Acidity: 6% 250 ml



Code: FF39BIO

Density: 1,20*

Acidity: 6% 250 ml



Code: FF40BIO

Density: 1,35*

Acidity: 6% 250 ml



Balsamic Vinegar Of
Modena P.G.I. - **Organic**
1 FLORIN

To be combined with: mixed
salads, pinzimos, fish and meat
marinades, omelettes.

Balsamic Vinegar Of
Modena P.G.I. - **Organic**
3 FLORINS

To be combined with: mixed
salads, pinzimos, marinades of
fish and meat, omelettes, boiled
and roasted.

Balsamic Vinegar Of
Modena P.G.I. - **Organic**
5 FLORINS

To be combined with: grilled red
meat, mature cheeses, raw fish,
grilled vegetables, caviar and
crustaceans, fresh fruit.

Ganaceto - Modena

BIODYNAMIC LINE

BALSAMIC VINEGAR OF MODENA P.G.I.

SWEET SOUR CONDIMENT OF MODENA

demeter



marchio di qualità per prodotti derivati da terreni preparati e coltivati con il metodo biodinamico di agricoltura

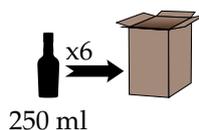
We are proud to be one of the few companies in the Balsamic Vinegar scene to have developed a complete DEMETER line, coming entirely from biodynamic agriculture. The aim of the biodynamic system is to achieve an agriculture in balance with the earth's echo system through biodiversity-based farming practices.



Code: FF17

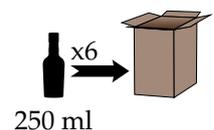
Density: 1,15*

Acidity: 6%



Code: FF20

Density: 1,15*



Balsamic Vinegar Of Modena P.G.I.

Biodynamic
3 FLORINS

To be combined with: mixed salads, pinzimos, marinades of fish and meat, omelettes, boiled and roasted.

Sweet Sour Condiment Of Modena

Biodynamic
3 FLORINS

To be combined with: mixed salads, pinzimos, marinades of fish and meat, omelettes, boiled and roasted.

Ganaceto - Modena

*g/ml - relative density at: 20°C

THE BIODYNAMICS GOURMET CREAMS

WITH "BALSAMIC VINEGAR OF MODINE P.G.I."

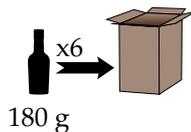
We have been the first company to have developed a line of 5 Biodynamic Creams with Balsamic Vinegar of Modena IGP flavored according to all Demeter protocols.



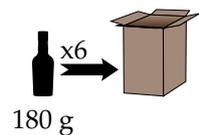
Code:
FF85

Gourmet Cream **Classic** **Biodynamic**

To be combined with: mixed salads, roasts, pizza, fruit salads and ice cream, perfect to decorate each dish.



Code:
FF86



Gourmet Cream **Chili** **Biodynamic**

To be combined with: roast meat, grilled meat, carpaccio and cured meats. Ideal for finishing appetizers and second dishes.

Sanaceto - Modena

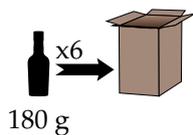
THE BIODYNAMICS GOURMET CREAMS

WITH "BALSAMIC VINEGAR OF MODINE P.G.I."

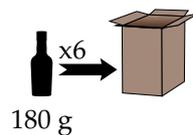
These creams are completely natural and each flavor is particularly intense because all ingredients used to make them are 100% pure, a unique innovation in Balsamic vinegar panorama.



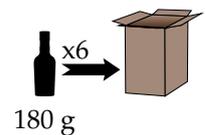
Code:
FF84



Code:
FF78



Code:
FF79



Gourmet Cream **Garlic** **Biodynamic**

To be combined with: roast meat, grilled meat, carpaccio and cured meats. Ideal for finishing appetizers and second dishes.

Gourmet Cream **Lime & Pink Pepper** **Biodynamic**

To be combined with: fruit salads, raw vegetables, white meats, desserts, and ice cream.

Gourmet Cream **Italian BBQ** **Biodynamic**

To be combined with: roast meat, grilled meat, carpaccio and cured meats. Ideal for finishing appetizers and second dishes.

Sanaceto - Modena

DENSITY



The density of a liquid is its mass / its volume and it is useful to indicate the specific weight of a liquid. The water has a density of 997kg/m³ (that we round up at 1) so 1 liter of water weighs 1 kg. The density is given also by the content of salts in the liquid and other solid particles that can influence the density itself. Honey (pretty dense) has a density of 1,422 so a liter of honey weighs 1,42 kg.

Coming to the balsamic vinegar the first level of minimum density allowed is 1,065, so the liquid contains particles such as salts, sugars etc that increase the density.

The grape must (being sugars) enhances the density of a product. The more there is grape must, the higher is the density.

Therefore a “superdense” balsamic has normally a density of 1,30 up to 1,35 and beyond. However over 1,35 the risk of crystallization in the barrel during cold weather is very high. The density 1,09 up to 1,25 is ideal for salads. The density > 1,25 is ideal for cheese and meat.

The density is not the only element to determine how good the balsamic is, as the quality of raw materials play a crucial role. However, as rule of thumb, it is a good benchmark to compare “apple with apple”. You have so many balsamic in the market and to evaluate which one is better it is important to compare the same density and then taste which one is better...





PAIRINGS AND RECIPES



In many of our products we use “florins”*.

One “florin” means a fresh product with fluid density. By increasing the florins, the density and organoleptic complexity increase as well.

🍯 (minimum density 1.09 and above) A Balsamic Vinegar of Modena PGI characterized by a rich aroma and a fresh taste. The fluid and clean density makes it versatile and it is therefore recommended for both raw and cooked vegetables and salad dishes.

🍯🍯 (minimum density 1.14 and above) A Balsamic with greater density and a marked sweet-sour note. Fruity aromas and notes of tobacco are perceived. It can be used either with raw dishes or cooked ones.

🍯🍯🍯 (minimum density 1,20 and over) The quantity of grape must contained within this balsamic vinegar exceeds the percentage of wine vinegar. The result is a balsamic vinegar whose acidulous note is attenuated and balanced by the sweetest part. The aroma is more intense with strong notes of caramel and ripe fruit. Its high density and sweet sour body, make it a seasoning to be used on raw dishes or to enhance savory dishes.

🍯🍯🍯🍯 (minimum density 1.25 and above) Here we have a Balsamic vinegar of high density with more complex organoleptic characteristics. There are spicy notes and hints of wood deriving from the long aging in oak barrels. It is a condiment to be used on raw dishes to enhance the aromas of seasoned cheeses and meats.

🍯🍯🍯🍯🍯 (minimum density 1.30 and above) A Balsamic Vinegar of Modena P.G.I. with 5 florins embodies the highest density-and richest aroma category. It is distinguished by a rich and important aromatic thickness that precedes the sweet and persistent taste. Characterized by perfectly balanced notes of coffee and caramel. To be used to enhance more structured dishes such as red meat and game.

* The Florin was one of the first coins to be introduced in our country after the fall of the Roman Empire.





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www.acf1919.com