



## **Your Questions Answered**

**- Balsamic Vinegar -**



***"How Do I Use My Balsamic Vinegar on More Than Salad?"***

Like pairing wine to food, different balsamic vinegars are suited to different food

**15 Top Ways to Enjoy Your Balsamic Vinegar di Modena**



*Aceto Balsamico di Modena IGP Gold*

**1.35 Density. Elegant, lush & intensely flavored**

**No added caramel, coloring, or sugar.**

1. Drizzle over aged Gouda, Manchego & Parmesan cheese, or soft Gorgonzola with fresh figs
2. Enjoy on fresh blueberries, blackberries, strawberries, or raspberries
3. Dress risottos, cold and hot soups
4. Finish grilled nectarines, peaches, or pineapple
5. Drizzle on roasted pears & vanilla gelato

## *Aceto Balsamico di Modena IGP Silver*

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**1.25 Density. A daily kitchen companion, use in cooking for a sweet & tangy flavor.**

**No added caramel, coloring, or sugar.**

1. Mix in a marinade for beef, lamb, pork, or poultry
2. Dress roasted veggies- Asparagus, Brussels sprouts, carrots, and potatoes, return to the oven for a delicious, caramelized taste
3. Sprinkle on your favorite flat bread, bruschetta, or pizza
4. Whisk 1 tablespoon with 2 tablespoons of our extra virgin olive oil for an easy vinaigrette
5. Add to stuffed pastas, tomato-based sauces, or vegetable soup





### *Condimento Balsamico Bianco-White Balsamic Condiment di Modena*

**1.27 Density. Bright, clean flavor without the color**

**No added caramel, flavoring, or sugar.**

1. Dress lightly broiled or tempura fried fish
2. Add to an avocado & citrus salad, or just picked greens
3. Use in your favorite cocktail, shrub or spritz
4. Include a dash on fresh chicken, potato, or tuna salad
5. Drizzle over sliced cantaloupe or fruit salad

## **Balsamic Basics**

Because the word Balsamic is often added to dressings, glazes, or pearls, the choices can be confusing. Let's review the basics. A revered food specialty from the Modena or Reggio Emilia areas in north central Italy, Aceto Balsamico or balsamic vinegar contains grape must from indigenous grape varieties; Ancellotta, Lambrusco, Sangiovese, or Trebbiano. There are 2 certified classifications DOP (Protected Designation of Origin) guaranteed by European Union-EU, regulations: Traditional Balsamic Vinegar of Modena or Traditional Balsamic Vinegar of Reggio Emilia. Aged 12 to 25 years, a dense syrup like consistency, both are costly and only used to finish a dish since heat breaks down the flavors. The 2nd certified classification, Balsamic Vinegar of Modena IGP can be used daily and carries the Protected Geographic Indication-IGP also guaranteed by EU regulations. Aged 2 months to 3 years, to avoid ambiguity since consumers mistakenly equated age to quality, the age is not permitted on the label



The Balsamic Vinegar of Modena Consortium ABM regulates each step of production; from grape varieties, growing regions, how the grapes are grown, aging methods and bottling. The commission protects the integrity of balsamic vinegar and educates consumers on the characteristics authentic balsamic vinegar.



European Union regulatory laws guarantee balsamic vinegar from Modena qualifies for an IGP denomination. 100 % made in Modena. The rules under the certification of origin no longer permit that balsamic vinegar be identified by "years" rather by density.



The European Union Organic Commission certifies and guarantees this balsamic vinegar was produced, processed, transported, and stored according to E.U. organic regulations.

