

BALSAMIC TRADIZIONALE DI MODENA
Extravecchio D.O.P.



ACETAIA CATTANI
Modena, Italy

SENSORY PROFILE

This 25 year-old balsamic is dense, full flavored, and highly fragrant. Each numbered bottle has a gold foil neck which is the Consorzio Seal of Guarantee. This vinegar is both DOP. (Denominazione di Origine Protetta) and DOC (Denominazione di Origine Controllata) certified. TRADITION Acetaia Cattani is a 5th generation family owned balsamic producer in Modena, Italy. They have an unbridled passion for producing balsamic in the Modenese tradition, with sweet indigenous grapes from their vineyard in the Modenese hills. Since the 1980s they have practiced organic agricultural methods in order to guarantee the highest quality for their grapes