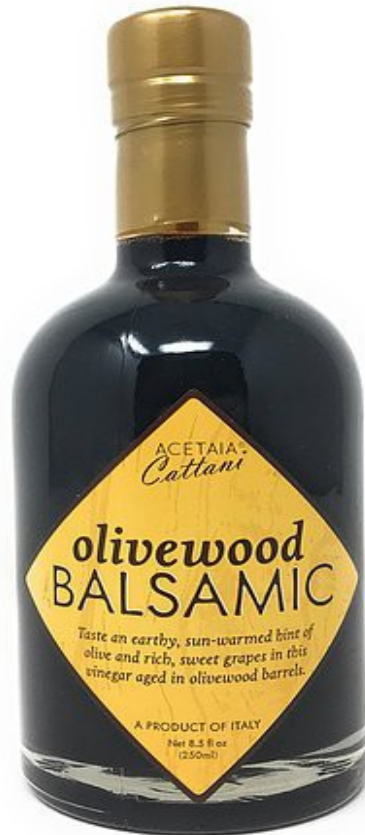


# Olivewood Balsamic



CATTANI Modena, Italy

## SENSORY PROFILE

This premium vinegar, produced by Acetaia Cattani –a fifth generation balsamic producer located in Modena, Italy –is made from indigenous grapes from the Cattani’s own vineyard in the Modenese hills. It is aged for just over 8 years in oak and then finished in olivewood barrels. What distinguishes this vinegar from others is a delicate, but well-defined, sweet and earthy flavor uniquely imparted by the olivewood. Cattani Olivewood Balsamic pairs very well with red meats and pork. For an original antipasto, drizzle Olivewood Balsamic on a platter of fresh figs and gorgonzola cheese. **TRADITION** Acetaia Cattani is a fifth generation family owned and operated balsamic producer with roots in Modena, Italy dating back to the early 19th century. They have an unbridled passion for producing balsamic in the Modenese tradition, with sweet indigenous grapes from their own vineyard. Since 1980 they’ve opted for organic agriculture to guarantee the highest quality and selection for grapes.