

1714



AGGAZZOTTI



ACETAIA DEL COLOMBARO



ACETAIA CA BELLA



A family history



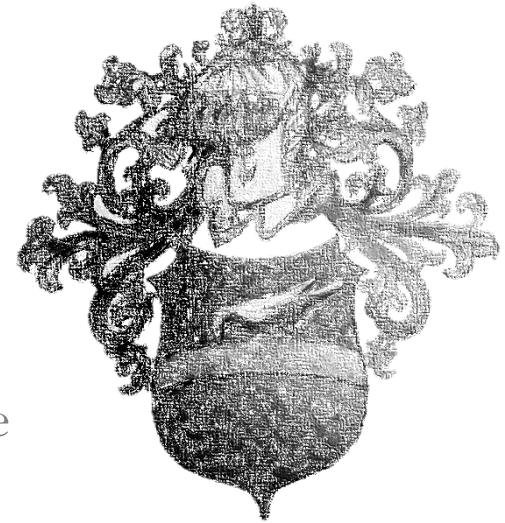
A pic of the Ca' Bella from the XIX century (the mansion was later demolished).

A family tradition, since 1714

Our story begins in 1714, when Stefano Aggazzotti moves to the «*Ca' Bella*» estate in Colombaro, a village in the countryside south of **Modena**. The link with Colombaro village endured all this time and our *Acetaie* are still there.

The Aggazzotti family

The Aggazzotti family was by tradition one of entrepreneurs, intellectuals and militaries, which actively participated to the events of their time, from the Napoleonic Wars to the Italian *Risorgimento*. But the main element of the family's character has always been the **love and the care for the soil and its fruits**, like wines and liquors, and, above all, the balsamic vinegars of Modena.



www.aggazzottisrl.it

Some historical
labels of our
Maison





Francesco Aggazzotti, the first “*Agri-enthusiast*”

Francesco Aggazzotti was born on 18 January 1811. He was a lawyer and a civil servant in the recently unified Italian state.

Francesco dedicated most of his bright intellect to the study of the local agriculture and transformation. He wrote some of the first treaties on the typical wines and vinegars of Modena.

«Agri-enthusiast for many years by inclination and circumstances and so passionate about my Country»: that's how Francesco liked to define himself

A handwritten signature in dark ink, likely the signature of Francesco Aggazzotti, written in a cursive style.

Awards from the many Italian
expos from the XIX century



Francesco and Traditional Balsamic Vinegar: the “Aggazzotti Method”

March the 2nd, 1862: in a letter addresses the friend Pio Fabriani, Francesco illustrates, step by step and not sparing details, how to make the *Aceto Balsamico di Modena Tradizionale*. It's the Aggazzotti method, incorporated in the PDO production policies today.

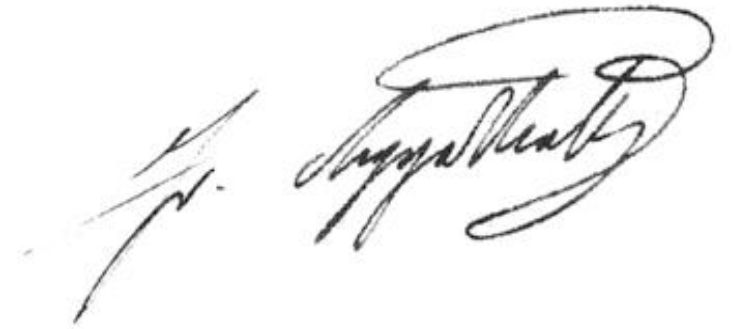
Despite Balsamico had been produced in Modena for centuries, Francesco was the first to set the rules and instruction to make a great Traditional Balsamic Vinegar of Modena.



Dell'Aceto Balsamico Modenese...

Modena, 2 Marzo 1862

*Quanto al valore venale di costo, se abbiassi a tenere conto dell'immenso calo, e dell'interesse del capitale (150 anni) tenuto giacente per tanto tempo, ritengo possa riuscire piuttosto favoloso; che verosimilmente non mai però è reperibile. Sonvi infine non poche ricette e metodi per abbreviare un sì lungo processo, coi quali ottiensi il concentramento, il colorito e densità e l'aroma artificiale con droghe, **ma il minor dispendio e briga va sempre a scapito della qualità.***

A handwritten signature in dark ink, appearing to read "G. Tassan Din". The signature is written in a cursive, flowing style with a large, prominent loop at the end.

*"(...) coming to the matter of pricing, should we consider the immense loss of volume and the cost of the capital invested for such a long time (150 years), my assessment is that it would be quite extraordinary. There are then many shortcuts to abbreviate such a long process, to get the density, the colour or the aroma artificially, but **the saving of time and effort is always at the expenses of quality**".*

The history continues: Our Values



300 years, 12 generations: the same passion

- The passion and experience of Francesco and 12 generations of Aggazzotti



Strictest Qualitative standard

- Only PDO and PGI certified products
- Limited and selected product range
- No misleading indications, e.g. the years of aging, strictly forbidden by PDO and PGI specifics



Love and respect for our country and the environment

- Strict selection of the best raw materials from Modena and Italy
- Environmental and social consciousness





The Balsamic Collection



Aggazzotti

AGGAZZOTTI



Our Balsamic Vinegar of Modena PGI



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Only the finest cooked musts and aged wine vinegars, carefully selected, are blended together to be the base of our balsamic vinegars.



Different blends will lead to completely different characters of the final vinegar.



The blends are left to mature and refine in oak vats and barriques until it is finally ready for tasting and testing, and then bottling .

"I Travasi" Green Label, PGI Balsamic Vinegar of Modena



Characteristics: A vinegar with character – sharp, vibrant, and fresh. The most acidic product in our range.

Ingredients: Cooked grape must, aged wine vinegar.

Maturation: In oak barrels and vats.

Pairings: Excellent with raw vegetables or for preparing sauces, marinades, and vinaigrettes.



"I Travasi" Copper Label, PGI Balsamic Vinegar of Modena



Characteristics: A dynamic balance between sweetness and strength: pleasant and dense, yet always vibrant and intense.

Ingredients: Cooked grape must, aged wine vinegar.

Maturation: In oak barrels.

Pairings: A versatile condiment for vegetable and fruit salads, a sweet and tangy note in a sauce, or for caramelizing vegetables while cooking.



"I Travasi" Gold Label, PGI Balsamic Vinegar of Modena



Characteristics: A round and full-bodied balsamic, with a complex aromatic profile, a dense consistency, and great richness.

Ingredients: Cooked grape must, aged wine vinegar.

Maturation: In oak barrels.

Pairings: Added raw to risotto to take center stage. Perfect with aged cheeses or grilled red meats.



“Vigna Aggazzotti”, PGI Balsamic Vinegar of Modena



Characteristics: With a great structure and depth, aromatic and fragrant. The acidity is softened by long aging, with a long and persistent finish.

Ingredients: Cooked grape must, aged wine vinegar.

Maturation: In oak barrels.

Pairings: Ideal with flavors of similar complexity and rank, such as long-aged Parmigiano Reggiano. Perfect on beef tartare with Alba white truffle.





“La Gazza”, Organic PGI Balsamic Vinegar of Modena

Characteristics: A round and generous balsamic, with a rich and complex aromatic profile, a dense texture, and great depth. Made from organic farming, it combines authenticity and superior quality.

Ingredients: Organic cooked grape must, organic aged wine vinegar.

Maturation: In oak barrels.

Pairings: Perfect on a salad of raw porcini mushrooms and Parmigiano Reggiano.



Our Traditional Balsamic Vinegar of Modena PDO

The Traditional Balsamic Vinegar of Modena PDO is where the local culture for Balsamic finds its highest expression and, for us, a centuries old family tradition.

Cooked must from local grapes, the *Madre* (the “mother”, colonies of acetobacteria that give life to the acetaia) and the long maturation time work together to deliver an extraordinary product with an extremely limited production.



The method is the same passed by generation from generation and codified by Francesco Aggazzotti in 1862.



Our Traditional Balsamic Vinegar of Modena PDO



Our “Traditional Balsamic Vinegar of Modena PDO” is the most luxurious and refined of condiments, made unique by the age of the *Acetaia* and its *Madre* (the living colony of acetobacteria perpetuating itself across the centuries).

In the iconic set (the “*batteria*”) of progressively smaller barrels made of different wood essences, the cooked must from Modena evolves into balsamic vinegar and acquires more and more depth, structure and finesse.

Depending on its organoleptic specs and on the age of its *batteria*, Traditional Balsamic Vinegar of Modena is classified as Affinato (at least 12 years old barrels) or Extravecchio (the most mature, with at least 25 years old barrels).



Our liqueurs

For generations, our family has been dedicated to enhancing the excellence of our region, not only specializing in Balsamic Vinegars but also in other outstanding products. Among the most renowned are our liqueurs and wines.

Today, we focus primarily on liqueurs, including the exquisite *Nocino di Modena* - crafted from the walnuts of our 1,500 trees - and our Brandy, made from an ancient family recipe and aged for at least 25 years.



Nocino riserva – Notte di San Giovanni



The Nocino Riserva "Notte di San Giovanni" is crafted following a **cherished family recipe**, starting with unripe **walnuts infused in alcohol** and enriched with cinnamon and cloves. Our Nocino is a **well-balanced sweet-bitter liqueur**, featuring **intense walnut aromas**, subtle spicy notes, and a distinctive dark amber color.

Bottle size: 500ml



Brandy – Riserva 25 anni

Our wine distillate is **made from grapes grown and vinified in Italy, then aged and refined for 25 years in Slavonian oak barrels.**

It has a **clear, amber appearance, an intense yet smooth aroma with delicate hints of vanilla and spices, and a well-balanced palate** featuring subtle notes of **vanilla, spices, persimmon, and tobacco.**

It pairs beautifully with dark chocolate, almonds, amaretti, and dry pastries.

Bottle size: 500ml

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