



PRODUCT SHEET FORM





Company's Profile

Company Name	Acetaia Aggazzotti		Production Region in Italy	Emilia - Romagna
URL	https://www.acetaiaaggazzotti.it/		Year founded	1714
Product Category	Traditional Balsamic Vinegar PDO, Balsamic Vinegar of Modena PGI, Liqueurs			
Export Country	US, Canada, EU, UAE, Korea		Export Experience in Japan	NO
International Exhibition	<input checked="" type="checkbox"/> Cibus/Tuttofood <input type="checkbox"/> Sana <input checked="" type="checkbox"/> Vinitaly <input type="checkbox"/> Sigep <input checked="" type="checkbox"/> Others:			
Target	<input checked="" type="checkbox"/> Retail <input checked="" type="checkbox"/> HoReCa <input type="checkbox"/> Industries <input type="checkbox"/> Others:			
Certificate	<input checked="" type="checkbox"/> Organic <input type="checkbox"/> Gluten-free <input type="checkbox"/> Halal <input checked="" type="checkbox"/> Vegan <input checked="" type="checkbox"/> Others:			
Presence of Export Manager	YES	Spoken Language	English	Number of Employees: 3
Presentation, Proposals (max 100 words)	<p>Acetaia Aggazzotti is one of the most famous and oldest Balsamic Vinegar estates, with a history dating back to 1714.</p> <p>We specialize in producing PGI and PDO certified Balsamic Vinegar of Modena, including organic varieties. Our methods honor centuries old traditions, ensuring that our vinegars contain no added caramel, flavorings, or preservatives — just pure authenticity. A fascinating piece of history: our direct ancestor, Francesco Aggazzotti, wrote the very first Balsamic Vinegar recipe in 1862, a recipe that remains the foundation of today's PDO production guidelines.</p>			

Main Product Information

Name of Product	Traditional Balsamic Vinegar of Modena Extravecchio			Name of Product	"La Gazza", Organic PGI Balsamic Vinegar of Modena		
							
EX-Works Price	€ 105	Shelf Life	10 years	EX-Works Price	€ 14 (possible discount depending on order quantity)	Shelf Life	10 years
Unique Selling Point				Unique Selling Point			
1)	The most luxurious and refined of condiments, made unique by the age of the <i>Acetaia</i> and its <i>Madre</i> (the living colony of acetobacteria perpetuating itself across the centuries).			1)	A round and generous balsamic, with a rich and complex aromatic profile, a dense texture, and great depth.		
2)	Used by Michelin-star chefs			2)	Organic: Made from organic farming, it combines authenticity and superior quality.		
3)	Based on the original receipt made by Francesco Aggazzotti in 1862			3)	Used by Michelin-star chefs		

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Name of Product		Name of Product	
"Vigna Aggazzotti", PGI Balsamic Vinegar of Modena		"I Travasi" Green Label, PGI Balsamic Vinegar of Modena	
			
EX-Works Price	€ 13 (possible discount depending on order quantity)	EX-Works Price	€ 5 (possible discount depending on order quantity)
Shelf Life	10 years	Shelf Life	10 years
Unique Selling Point		Unique Selling Point	
1)	Our best PGI Balsamic Vinegar	1)	A Balsamic vinegar with character - sharp, vibrant, and fresh. The most acidic product in our range.
2)	With a great structure and depth, aromatic and fragrant. The acidity is softened by long aging, with a long and persistent finish.	2)	Great price-quality ratio
3)	Used by Michelin-star chefs	3)	Highly appreciated in restaurants and hotels