



Balsamic Vinegar of Modena

———— Piacentini Family Selection

The Piacentini family has always been at the forefront of great Italian cuisine and here they offer these two precious products:

- Balsamic vinegar of Modena Igp
- Balsamic Vinegar of Modena Aged Igp

Balsamic vinegar is intrinsically linked to the culture and history of Modena. Its existence is due to the particular climatic characteristics of the territory together with the knowledge and skills of those who produce it. These elements combined give life to an exclusive and distinctive product of the two provinces of Modena and Reggio Emilia (these areas in the past were named the Ducato Estense).

The particular characteristics of the grapes (low sugar percentage and high acidity), lead to a process of acidification which results in a vinegar that has become a synonymous with the specific area of production and has subsequently garnered admirers throughout the world.