



L-Originale

Why choose our vinegar

Despite of requested legal aging, L-Originale offers only Balsamic Vinegar aged at least 8 years and Balsamic Condiments aged at least 15 years.

RAW MATERIALS

Cooked must from grapes harvested in Modena or Reggio Emilia provinces of permitted vine cultivars.

MAKING PROCEDURE

Alcoholic fermentation of sugars, acetic oxidation, aging period inside a set of wooden casks, refilling procedure throughout the years, annual withdrawal and bottling. The overall procedure is carried out on small scale

LEGAL AGING

The residence time of the product inside the set of barrels is ruled out by the refilling and withdrawing procedure. The minimum aging time is not less than 12 years.

This Vinegar must undergo strict rules of production. ONLY the ABTM Consortium can certify the quality of the bottled product, in a precise way set by the law. For the Aceto Balsamico Tradizionale di Modena an aging of minimum 12 years is a must. **L-ORIGINALE ONLY DEALS WITH 12 AND 25 YEARS OLD VINEGAR.**

**ABTM
P.D.O.**

RAW MATERIALS

Concentrated and sulphitated grape musts, wine vinegar and optional caramel (max 2% w/w) - the basis of vineyards ampelographic is imposed by law, but the permitted vines can grow outside the Modena province

MAKING PROCEDURE

Mix of the starting materials, facultative maturation in a single barrel and bottling. The overall procedure is carried out on industrial scale

LEGAL AGING

The minimum aging time is not less than 60 days.

On the market place a wide range of products which are classified as Aceto Balsamico di Modena I.G.P can be found and they all present the most different characteristics. The production, in fact, can be made on an low cost industrial scale or with the best antique traditional ways and methods. Legally spoken, it has to ensure a minimum of 60 days aging. **L-ORIGINALE ONLY DEALS WITH ACETO BALSAMICO DI MODENA I.G.P. PRODUCED IN AN ARTISANAL WAY AND AGED 12 YEARS.**

**ABM
P.G.I.**

RAW MATERIALS

Depending on recipes, they may contain concentrated must, but thickeners such as modified or native starch, glucose/fructose syrup, pectins, guar gum, xanthan, carob seed, etc. are always added)

MAKING PROCEDURE

Mix of the starting materials. The procedure can be carried out at industrial scale but **Collected from the same barrels where the ABTM is born, our condiments represent the maximum expression of the very best craftsmanship.**

LEGAL AGING

No minimum limit for aging.

Collected from the same barrels where the ABTM is born, our condiments represent the maximum expression of the very best craftsmanship. We are proud to offer products made from the tradition and passion of the local producers, who follow the same methods used for creating the ABTM. There is no minimum aging requested by law for balsamic condiments. L-ORIGINALE ONLY DEALS WITH BALSAMIC CONDIMENTS AGED 15, 25 AND 30 YEARS.

**BALSAMIC
CONDIMENTS**