

Acetaia Pedroni,  
**`Giovane` Aceto Balsamico NV**  
Modena, Emilia-Romagna, Italy



### PRODUCER

The Pedroni family history in Rubbiara started with an 'Osteria' in 1862, but it was after the Second World War that Italo - the fifth generation - started to take the vinegar side of the business to another, more professional level. Using only the best techniques passed down through the family, father to son, and adding his own expertise, the Pedroni name became synonymous with quality. It is now Italo's son, Giuseppe, who runs the family's vinegar production and maintains the high standards set by his father.

### VINEYARDS

The cooked grape must used in the production of the balsamic vinegar is made from Trebbiano di Spagna and Ruggine grapes that are grown in vineyards which have been owned by the Pedroni family for almost 150 years. The vineyards are located in the area around Modena. These varieties are known for their aromatic qualities and high sugar (therefore alcohol) content, but are very low-yielding so are not generally used for table wine production.

### PRODUCTION

A dose of vinegar at least 10 years old is added to the concentrated grape must to enrich the organoleptic characteristics, then another dose of natural vinegar made from the acetification of wine is also added. The vinegar is aged in quality bay casks for approximately one year.

### TASTING NOTES

Very deep colour, with a dense, flowing syrup character. The scent is typically complex with a pleasant, well-balanced acidity and velvety character. The classic flavours balance sweet and sour harmoniously.

Winemaker	<b>Giuseppe Pedroni III</b>
Closure	<b>Screwcap</b>
Residual Sugar	<b>3.5g/L</b>
Acidity	<b>6g/L</b>
Wine pH	<b>3.3</b>
Bottle Sizes	<b>25cl</b>