

Acetaia Pedroni,
`Vecchio` 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 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

Traditional balsamic vinegar is obtained from a cooked grape must and wine vinegar. Slow acetification is the result of natural fermentation and the gradual concentration of the vinegar occurs through a very long ageing period in a series of small casks made of different kinds of wood. For the Vecchio this is for seven years and the casks typically include mulberry, chestnut, cherry, juniper and oak. No flavouring or caramel is added, as is often the case with lower quality vinegars.

TASTING NOTES

This vinegar is marked by its softness and balance, and the aromas that develop during the extended ageing period. A dense vinegar, the Vecchio has natural viscosity and intense aromas. The flavours balance sweet and sour, with good depth and great acidity.

Winemaker	Giuseppe Pedroni III
Closure	Natural Cork
Residual Sugar	690g/L
Acidity	6g/L
Wine pH	3.2
Bottle Sizes	25cl