

Acetaia Pedroni,
`Cento per Cento` 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 long ageing period (approximately two years) in a series of small casks made of different kinds of wood. These typically include mulberry, chestnut, cherry, juniper and oak. No flavouring is added.

TASTING NOTES

Very deep in colour, with a dense, syrupy character. The scent is typically complex. The pleasant, well-balanced but lively acidity lifts the palate. The classic flavours balance sweet and sour harmoniously. The Cento per Cento is an ideal dressing for vegetables and rich mixed salads.

Winemaker	Giuseppe Pedroni III
Closure	Natural Cork
Residual Sugar	468g/L
Acidity	6g/L
Wine pH	3.1
Bottle Sizes	25cl
Notes	Sustainable, Vegetarian, Vegan