



# Our territory Our tradition Our philosophy

The Company was founded in the **Modena countryside**, a world-famous area for the production of balsamic vinegar.

The product is made with grapes of Lambrusco and Trebbiano grown in our own vineyards.



ReModena



# Culinary Heritage.

ReModena draws from a culinary heritage rooted in the local area and handed down from father to son for generations.



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# Tradition Research Innovation

From the old family recipe we have created a naturally dense balsamic vinegar matured in oak barrels, using modern technologies in full respect for tradition.

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# Why high density ABM/Condiments?

In our products we do not use colorants or thickeners.  
With naturally high density, all products are in line with the new trends in the category and with the evolution of the taste of the world consumer.  
All production processes, from raw material processing, to bottling, to aging, are guaranteed by control and certification bodies.



**NO dyes**  
**NO thickeners**



**Excellent**  
**raw materials**



**Control and**  
**certification**



**Evolution**  
**Worldwide**

# How Balsamic Vinegar is created.

## 1. The grape harvest

The grapes come from the vineyards of our company in order to have total control of the raw material.



## 2. The grape crushing

The freshly-picked grapes are pressed into grape must in order to separate the solids (skins, seeds and stalks) from the liquids.



## 3. The cooking of grape must

The must obtained by pressing is then cooked to obtain a sticky and sweet syrup.



## 4. The acetification process

Cooked must is added to wine vinegar to obtain a bittersweet mixture from which Aceto Balsamico di Modena PGI originates.



## 5. The aging process

In the next step, the acetified must is transferred to oak barrels to refine the organoleptic characteristics of the product and thus becomes Aceto Balsamico di Modena PGI



## 6. Bottling

After ageing, the product is checked and filtered and then bottled.

# Our lines.

## Organic



Organic Apple condiment  
with Balsamic Vinegar of Modena

Organic Balsamic Vinegar of Modena

Organic White Condiment  
with Balsamic Vinegar of Modena

## Classic



Apple condiment  
with Balsamic Vinegar of Modena

Balsamic Vinegar of Modena

White condiment  
with Balsamic vinegar of Modena

## Fruity



Raspberry Condiment  
with Balsamic Vinegar of Modena

Truffle Condiment  
with Balsamic Vinegar of Modena

Citrus Condiment  
with Balsamic Vinegar of Modena

Fig Condiment  
with Balsamic Vinegar of Modena

# Organic



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## Organic Balsamic Vinegar of Modena Green Seal

### Capacity

250 ml

### Description

ReModena Green seal represents the excellence of the Aceto Balsamico di Modena PGI. It is the splendid result of a long period of ageing in oak barrels, where the essence of wood creates a delicious product. The Green Seal is repeatedly checked in all its phases and has met control body standards. All this guarantees that the product ages and develops in the respect and tradition of its area of origin.

### Organoleptic characteristics

Dense and brilliant brown in color. A complex, intense and pleasant aroma with fruity and woody notes. A harmonious, rounded, well-balanced and persistent flavour.

### Ingredients

Cooked organic grape must, organic wine vinegar.

### Suggested pairings

Perfect for salads, raw and cooked vegetables, grilled meat, cheese, roast meat, fish, fruit salads, strawberry, yoghurt ice-cream.





## Organic Apple Condiment with Balsamic Vinegar of Modena

### Capacity

250 and 100 ml

### Description

ReModena Red Seal is the result of a marvellous combination of apple juice, apple vinegar and cooked must aged in oak barrels. It is a unique recipe that is perfect for both sweet and savory dishes. This dense, aromatic condiment transmits the essence of its apple flavour with a rounded, velvety, low acidity.

### Organoleptic characteristics

A dense amber color. A strikingly sweet and extremely pleasant aroma. A rounded full-bodied taste with a slight hint of acidity brings lightness to its flavour.

### Ingredients

Organic apple juice, organic apple vinegar, organic grape must, organic Aceto Balsamico di Modena PGI.

### Suggested pairings

Perfect for salads, grilled vegetables, cheese, meat, fresh fruit and ice-cream, fruit salads and cakes.





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## Organic White Condiment with Balsamic Vinegar of Modena

### Capacity

250 and 100 ml

### Description

ReModena Yellow Seal is a classic white condiment that is a combination of grape must and Trebbiano grape vinegar. Ageing in oak barrels gives it a more harmonious and well-balanced structure. Its low acidity renders it delicate and non-aggressive, with hints of intensity and brilliance that make it perfect for a wide range of uses: from salads to vinaigrettes and from fish to marinades.

### Organoleptic characteristics

A bright, clear straw yellow color with an intense, pleasant aroma. A decisive but non-aggressive flavour that ends with a light, pleasant sweet note.

### Ingredients

Organic grape must, organic white wine vinegar, Aceto Balsamico di Modena PGI.

### Suggested pairings

Perfect for salads, grilled and raw vegetables, vinaigrette, fish and marinades.



# Classic



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## Balsamic Vinegar of Modena Green Seal

### Capacity

250 ml

### Description

The ReModena Green Seal represents the excellence of the Aceto Balsamico di Modena PGI. It is the splendid result of a long period of ageing in oak barrels, where tannin and the essence of wood create a magical product, famous on tables all over the world. The Green Seal is repeatedly checked in all its phases and has met control body standards. All this guarantees that the product ages and develops in the respect and tradition of its area of origin.

### Organoleptic characteristics

Dense and brilliant brown in color. A complex, intense and pleasant aroma with fruity and woody notes. A harmonious, rounded, well-balanced and persistent flavour.

### Ingredients

Cooked organic grape must, organic wine vinegar.

### Suggested pairings

Perfect for salads, grilled and raw vegetables, grilled boiled and roasted meat, cheese, fish, fruit salad, strawberries, yoghurt and cream ice-cream.





## Apple Condiment with Balsamic Vinegar of Modena

### Capacity

250 and 100 ml

### Description

ReModena Red Seal is the result of a marvelous combination of apple juice, apple vinegar and cooked must. It is a unique recipe that is perfect for both sweet and savory dishes. This dense, aromatic condiment transmits the essence of its apple flavour with a rounded, velvety, low acidity.

### Organoleptic characteristics

A dense cherry red color. A strikingly sweet and extremely pleasant aroma. A rounded full-bodied taste with a slight hint of acidity brings lightness and cleanness to the flavour.

### Ingredients

Apple juice, grape must, wine vinegar, Aceto Balsamico di Modena PGI.

### Suggested pairings

Perfect for salads, grilled vegetables, fresh fruit, ice cream and fruit salads. Excellent for decorating and garnishing dishes and for seasoning after preparation.





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## White Condiment with Balsamic Vinegar of Modena

### Capacity

250 and 100 ml

### Description

ReModena Yellow Seal is a classic white condiment that is a combination of grape must and Trebbiano grape vinegar. Ageing in oak barrels gives it a more harmonious and well-balanced structure. Its low acidity renders it delicate and non-aggressive, with hints of intensity and brilliance that make it perfect for a wide range of uses: from salads to vinaigrettes and from fish to marinades.

### Organoleptic characteristics

A bright, clear straw yellow color with an intense, pleasant, clean aroma. A decisive but non-aggressive flavour that ends with a light, pleasant sweet note.

### Ingredients

Grape must, wine vinegar, Aceto Balsamico di Modena PGI.

### Suggested pairings

Perfect for salads and grilled vegetables, vinaigrette, fish and marinades.



*Fruity*



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## Truffle Condiment with Balsamic Vinegar of Modena



### Capacity

250 and 100 ml

### Description

The ReModena Truffle Condiment with Balsamic Vinegar of Modena is derived from the union of truffle and Aceto Balsamico di Modena PGI aged in oak barrels.

### Organoleptic characteristics

Dense and brilliant brown in color. A complex, intense and pleasant truffle aroma with woody notes. A harmonious, rounded, well-balanced and persistent flavour.

### Ingredients

Cooked grape must, wine vinegar, Aceto Balsamico di Modena PGI and truffle.

### Suggested Pairings

Meat, eggs, cheese and potatoes.





## Raspberry Condiment with Balsamic Vinegar of Modena

### Capacity

250 and 100 ml

### Description

The ReModena White Condiment with Balsamic Vinegar of Modena and Raspberry is derived from the union of raspberry juice and Aceto Balsamico di Modena PGI aged in oak barrels.

### Organoleptic characteristics

A Bright, clear ruby red, in colour. It has an intense and pleasant aroma with a raspberry notes. The flavour is firm, but not aggressive, with low acidity.

### Ingredients

Grape Must, wine vinegar , raspberry juice, raspberry flavour, Aceto Balsamico di Modena PGI.

### Suggested Pairings

Perfect for summer salads, fruit salads, cakes, ice cream and yoghurt.





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## Citrus Condiment with Balsamic Vinegar of Modena

### Capacity

250 and 100 ml

### Description

The ReModena White Condiment with Balsamic Vinegar of Modena and Citrus is derived from the union of citrus juice and Aceto Balsamico di Modena PGI aged in oak barrels.

### Organoleptic characteristics

A bright, clear, straw-yellow colour, with an intense pleasant citrus aroma. The flavour is firm but not aggressive with low acidity.

### Ingredients

Grape must, wine vinegar, lemon juice, natural flavours, Aceto Balsamico di Modena PGI.

### Suggested pairings

Perfect for summer salads, fish, vinaigrette, marinades and ice cream.



# Fig Condiment with Balsamic Vinegar of Modena



## Capacity

250 and 100 ml

## Description

The ReModena Fig Condiment with Balsamic Vinegar of Modena is derived from the union of fig and Aceto Balsamico di Modena PGI aged in oak barrels.

## Organoleptic characteristics

Dense and brilliant brown in color. A complex, intense and pleasant fig aroma with woody notes. A harmonious, rounded, well-balanced and persistent fig flavour.

## Ingredients

Cooked grape must, wine vinegar, fig juice ,Aceto Balsamico di Modena PGI , flavour.

## Suggested pairings

Perfect for meat, eggs, cheese and potatoes.





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# Certifications



## IFS

The International Food Standard (IFS) is one of the food safety standards recognized by the Global Food Safety Initiative (GFSI), an international initiative whose main purpose is to strengthen and promote food safety throughout the supply chain.



## IGP

The IGP or PGI Protected Geographical Indication logo guarantees that a certain article has been produced or prepared in the designated geographical area, or that at least one stage of production has taken place in that area. Unlike DOP products, raw materials used to create PGI products may come from another region.



## FDA

The FDA (Food and Drug Administration) is a US government body responsible for regulating and supervising food products. More information on [www.registrarcorp.com](http://www.registrarcorp.com).



## NOP (National Organic Program)

NOP organic products comply with the regulations on their production and sale, as established by the US Department of Agriculture.

## COR (Canadian Organic Regime)

COR certification is granted to products that comply with Canadian regulations for organic products.



## HACCP

The HACCP guarantees that ReModena employs a self-monitoring system to protect health and hygiene, in accordance with food safety regulations.



## GMO

Our products are GMO-free in compliance with Regulations (EC) 1829/2003 and 1830/2003, and subsequent amendments.



## JAS JAPAN

The JAS (Japan Agricultural Standard) is the regulation for organic agri-food products in force in Japan.



## EUROPEAN BIO

Organic production of the European Union in accordance with EC Regulations n. 271/2010.

PRODUCT CODE	Description	Net content	BOTTLE DIMENSION		Bottles per box	BOX DIMENSION			INFO EURO PALLET (80X120 CM.)					
			Diameter	Height		Depth	Width	Height	Box per layer	Layers	Boxes per pallet	Bottles per pallet	Dimension	Total weight
<b>ORGANIC</b>														
ABB.RT.33.250	Organic Balsamic Vinegar of Modena	250	7,7 cm	15 cm	6	25 cm	17 cm	15,5 cm	18	10	180	1.080	120x80x170 cm.	810 kg.
BBB.IGP.RE.EU.250	Organic White Condiment with Balsamic Vinegar of Modena	250	7,7 cm	15 cm	6	25 cm	17 cm	15,5 cm	18	10	180	1.080	120x80x170 cm.	776 kg.
CMB.IGP.RE.EU.33.250.	Organic Apple Condiment with Balsamic Vinegar of Modena	250	7,7 cm	15 cm	6	25 cm	17 cm	15,5 cm	18	10	180	1.080	120x80x170 cm.	810 kg.
ABB.RT.33.100	Organic Balsamic Vinegar of Modena	100	6,0 cm	12 cm	6	21 cm	14,5 cm	13,5 cm	29	8	232	1.392	120x80x125 cm.	600 kg.
BBB.IGP.RE.EU.100	Organic White Condiment with Balsamic Vinegar of Modena	100	6,0 cm	12 cm	6	21 cm	14,5 cm	13,5 cm	29	8	232	1.392	120x80x125 cm.	577 kg.
CMB.IGP.RE.EU.33.100	Organic Apple Condiment with Balsamic Vinegar of Modena	100	6,0 cm	12 cm	6	21 cm	14,5 cm	13,5 cm	29	8	232	1.392	120x80x125 cm.	600 kg.
<b>CLASSIC</b>														
ABM.RE.EU.33.250	Balsamic Vinegar of Modena	250	7,7 cm	15 cm	6	25 cm	17 cm	15,5 cm	18	10	180	1.080	120x80x170 cm.	810 kg.
CND.W.IGP.REEU22250	White Condiment with Balsamic Vinegar of Modena	250	7,7 cm	15 cm	6	25 cm	17 cm	15,5 cm	18	10	180	1.080	120x80x170 cm.	776 kg.
CNM.RT.33.250	Apple Condiment with Balsamic Vinegar of Modena	250	7,7 cm	15 cm	6	25 cm	17 cm	15,5 cm	18	10	180	1.080	120x80x170 cm.	810 kg.
ABM.RE.EU.33.100	Balsamic Vinegar of Modena	100	6,0 cm	12 cm	6	21 cm	14,5 cm	13,5 cm	29	8	232	1.392	120x80x125 cm.	600 kg.
CND.W.IGP.REEU22100	White Condiment with Balsamic Vinegar of Modena	100	6,0 cm	12 cm	6	21 cm	14,5 cm	13,5 cm	29	8	232	1.392	120x80x125 cm.	577 kg.
CNM.RT.33.250100	Apple Condiment with Balsamic Vinegar of Modena	100	6,0 cm	12 cm	6	21 cm	14,5 cm	13,5 cm	29	8	232	1.392	120x80x125 cm.	600 kg.
<b>FRUITY</b>														
CND.IGP.REEU33250TAR	Truffle Condiment with Balsamic Vinegar of Modena	250	7,7 cm	15 cm	6	25 cm	17 cm	15,5 cm	18	10	180	1.080	120x80x170 cm.	810 kg.
CND.IGP.REEU22250LAM	Raspberry Condiment with Balsamic Vinegar of Modena	250	7,7 cm	15 cm	6	25 cm	17 cm	15,5 cm	18	10	180	1.080	120x80x170 cm.	776 kg.
CND.IGP.REEU22250AGR	Citrus Condiment with Balsamic Vinegar of Modena	250	7,7 cm	15 cm	6	25 cm	17 cm	15,5 cm	18	10	180	1.080	120x80x170 cm.	776 kg.
CND.IGP.REEU33250FIC	Fig Condiment with Balsamic Vinegar of Modena	250	7,7 cm	15 cm	6	25 cm	17 cm	15,5 cm	18	10	180	1.080	120x80x170 cm.	810 kg.
CND.IGP.REEU33100TAR	Truffle Condiment with Balsamic Vinegar of Modena	100	6,0 cm	12 cm	6	21 cm	14,5 cm	13,5 cm	29	8	232	1.392	120x80x125 cm.	600 kg.
CND.IGP.REEU22100LAM	Raspberry Condiment with Balsamic Vinegar of Modena	100	6,0 cm	12 cm	6	21 cm	14,5 cm	13,5 cm	29	8	232	1.392	120x80x125 cm.	577 kg.
CND.IGP.REEU22100AGR	Citrus Condiment with Balsamic Vinegar of Modena	100	6,0 cm	12 cm	6	21 cm	14,5 cm	13,5 cm	29	8	232	1.392	120x80x125 cm.	577 kg.
CND.IGP.REEU33100FIC	Fig Condiment with Balsamic Vinegar of Modena	100	6,0 cm	12 cm	6	21 cm	14,5 cm	13,5 cm	29	8	232	1.392	120x80x125 cm.	600 kg.

# Technical info - American Pallet (100x120 cm - 40x48 inc.)

PRODUCT CODE	Description	Net content	BOTTLE DIMENSION		Bottles per box	BOX DIMENSION			INFO EURO PALLET (80X120 CM.)					
			Diameter	Height		Depth	Width	Height	Box per layer	Layers	Boxes per pallet	Bottles per pallet	Dimension	Total weight
<b>ORGANIC</b>														
ABB.RT.33.250	Organic Balsamic Vinegar of Modena	8,45 fl oz	3,03 in	5,9 in	6	9,84 in	6,69 in	6,10 in	22	9	198	1.188	40x48x67 in	1.965 lbs
BBB.IGP.RE.EU.250	Organic White Condiment with Balsamic Vinegar of Modena	8,45 fl oz	3,03 in	5,9 in	6	9,84 in	6,69 in	6,10 in	22	9	198	1.188	40x48x67 in	1.881 lbs
CMB.IGP.RE.EU.33.250.	Organic Apple Condiment with Balsamic Vinegar of Modena	8,45 fl oz	3,03 in	5,9 in	6	9,84 in	6,69 in	6,10 in	22	9	198	1.188	40x48x67 in	1.965 lbs
ABB.RT.33.100	Organic Balsamic Vinegar of Modena	3,38 fl oz	2,35 in	4,70 in	6	8,26 in	5,62 in	5,27 in	37	6	222	1.332	40x48x37,8 in	2.203 lbs
BBB.IGP.RE.EU.100	Organic White Condiment with Balsamic Vinegar of Modena	3,38 fl oz	2,35 in	4,70 in	6	8,26 in	5,62 in	5,27 in	37	6	222	1.332	40x48x37,8 in	2.203 lbs
CMB.IGP.RE.EU.33.100	Organic Apple Condiment with Balsamic Vinegar of Modena	3,38 fl oz	2,35 in	4,70 in	6	8,26 in	5,62 in	5,27 in	37	6	222	1.332	40x48x37,8 in	2.203 lbs
<b>CLASSIC</b>														
ABM.RE.EU.33.250	Balsamic Vinegar of Modena	8,45 fl oz	3,03 in	5,9 in	6	9,84 in	6,69 in	6,10 in	22	9	198	1.188	40x48x67 in	1.965 lbs
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CND.IGP.REEU33250TAR	Truffle Condiment with Balsamic Vinegar of Modena	8,45 fl oz	3,03 in	5,9 in	6	9,84 in	6,69 in	6,10 in	22	9	198	1.188	40x48x67 in	1.965 lbs
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