



LEONARDI

1871





The Balsamic Farmhouse

Surrounded by 10 ha of vineyards





The Balsamic Farmhouse

The **Balsamic farmhouse Leonardi** started its activity in the 18th century but it is from the middle of the 19th century that it specialized in the **production of Balsamic Vinegar**, using its own raw material. In fact, the farmhouse is surrounded by 10 hectares of vineyards mainly of Trebbiano (white variety) and Lambrusco (red variety) grapes. It is a closed loop farm, with all production steps taking place in the same plant therefore the traceability is 100% guaranteed from field to shelves.





The Balsamic Farmhouse

The **Balsamic Vinegar** is a very unique condiment, produced in limited quantity because linked to the geographical areas of Modena and Reggio Emilia. It seems, in fact, that the special climate of this region, with high thermic shocks between very hot summers and chilly winters, enables the grape must to ferment and mature in the best conditions according to the traditional methods.



The Balsamic Farmhouse



This tradition of ACETAIA LEONARDI Balsamic Vinegar is handed down by the Leonardi Family that repeats year after year the same production cycle of its **Balsamic Vinegar**, giving birth to an always renewed emotion. So let's follow Giovanni, Clelia and their children Francesco and Clara at the mansion “Corte dei Campi Macri”. They will tell you about the long and fascinating life path of **the real Balsamic Vinegar of Modena**. On site, a rich Balsamic Museum and showroom welcomes guests for guided tours and corporate events.



Traditional production of The Balsamic Vinegar of Modena



Phase 1: the pick-up of grapes

The pick-up is still made by hand, according to the tradition, selecting the best bunches of Trebbiano and Lambrusco grapes. It is carried on in September and October, when the ratio between sugars and acidity is at its most and this is an important phase of the whole process because the quality and integrity of bunches are essential before going through pressing. The other important operation is the trimming of branches which is made during wintertime and determines the health of the plants and then of the future harvest.



Traditional production of The Balsamic Vinegar of Modena



Phase 2: the pressing

The squeezing of grapes is made with a "soft" system, to avoid the excess of Polyphenols present in the peel, seeds and stalks which would delay the acetifying process and could provide bitterness to the end product. The must (grape juice) is then filtered to eliminate the residual solid parts and impurities.

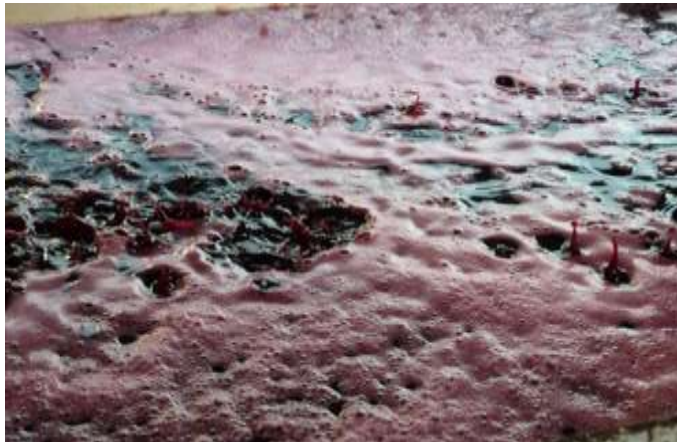


Traditional production of The Balsamic Vinegar of Modena



Phase 3: the cooking

The must is cooked within 24 hours from pressing to avoid the starting of fermentation, in stainless steel boilers, with open top and on direct fire for 30 - 36 hours until the juice reaches a concentration of 40%. First the must is boiled for 30 minutes to get sterilized, then it cooks slowly at 80°C. The cooked must is then cooled down and put on rest to decant until January.



Traditional production of The Balsamic Vinegar of Modena



Phase 4: the ageing

The must is put in batteries of barrels, composed by a minimum of 5 wooden casks placed in decreasing size, from 180 to 10 litres. Each barrel is made of a different type of wood (oak, ash, juniper, cherry, mulberry, chestnut) and is full for 75% of its capacity. The series of barrels are placed in the attics for their optimal conditions for Balsamic Vinegar's ageing: high contrast between very hot summers and chilly winters. The barrels are open to enable the natural concentration by evaporation. The ageing methods are usually handed down from father to son and do not follow any rule, they just depend on the long experience and personal taste of the Master Taster. With more than 5.000 barrels, we have a great production capacity!



Traditional production of The Balsamic Vinegar of Modena



Phase 5: the transfers

During the ageing period, the Balsamic Vinegar, subject to the summer heat and the winter cold, is annually moved into another barrel to acquire the different flavours provided by the different woods. This delicate operation is carried on in wintertime, when the Balsamic Vinegar is "sleeping" because of the low temperatures which stop the fermenting activity.

We call transfers “travasi” the operation of moving the liquid from the bigger barrel into the nearby smaller barrel.

There is a constant control of the barrels to check the conditions of the container and its content.





Traditional production of The Balsamic Vinegar of Modena

Phase 6: the tasting

Every year sensorial tests are run on every barrel to check the limpidity, the flavour, the colour and finally the taste of the liquid inside. A glass container is used to pour the liquid taken from a barrel through the apposite glass pipette.

For the visual test, the light of a candle is traditionally used to evaluate the colour and consistency through the transparent container in backlight. The olfactory parameters include the intensity, the persistence of perfumes and the acidity, whereas the taste is checked through the intensity, the flavour, the harmony between sour and sweet and the acidity. A china spoon is preferred for tasting as it does not alter the flavour. Various Master Tasters compare their results to guarantee the best objective quality.



Balsamic Families:

1 – BALSAMIC GLAZES

Glaze is a thick product that can be used as a topping to garnish all dishes.

Our Balsamic glaze is produced exclusively with Balsamic Vinegar of Modena IGP, mixed with concentrated grape must and corn starch (GMO and gluten free) to provide the “grip”. This particular texture is perfect for food decoration and dessert garnishing.

Our glazes are sugar free and fat free, so they are a healthy and light alternative to heavy sauces to dress sandwiches, omelets, burgers, BBQ meat and veggies, potatoes, pizza, ice cream, pancakes, cheesecakes, cupcakes, milkshakes...

Available in different flavours for savoury and sweet pairings, coloring and preservative-free!



Natural glaze in glass with no thickener added!



Shelf-ready pack
12pcs

Balsamic Families:

1 – BALSAMIC GLAZES: More than 20 Flavours available in squeezable plastic containers for retail and food service.



220 g BOX with 12 units



600 g BOX with 12 units



Balsamic Families:

2 – SABA or Cooked Grape Must (1 ingredient)

Saba is a natural sweetener obtained from the slow cooking of the grape must, so the texture is pleasantly creamy and velvety. It is a very old and authentic product linked to the traditions of Modena agriculture.

It can be used instead of sugar or honey or maple syrup on sweets, cheeses, fruit salads, ice creams, cheesecakes, pancakes...but also on meat and vegetables as a last finishing.

It is a great base for refreshing drinks if added to sparkling water or sodas, and perfect to add flavours to milkshakes, sorbets.

Available also flavoured (Fig, lemon, pomegranate...).

100% natural, without added sugar nor any other additives.



Balsamic Families:

3 - TRADITIONAL BALSAMIC VINEGAR OF MODENA DOP

(1 ingredient)

Traditional Balsamic Vinegar of Modena DOP is made with 100% acetified grape must without adding aromatic substances, caramel, colouring agents, preservatives etc. It is bottled only by the Modena Consortium inside the exclusive 100ml bottle designed by Giorgetto Giugiaro, same for all producers.

Two ranges of ageing are available: “Affinato” (Red or white cap) = min. aged for 12 years in wooden barrels; “Extravecchio” (gold cap) = min. aged for 25 years in wooden barrels.

Since year 2000, this product holds the European DOP/PDO certification (**Protected Designation of Origin**) to prevent fake copies, so make sure you see the EU Symbol of authenticity.

Traditional BVM DOP is thick and syrupy so it is used as a finishing on any savoury or sweet dish and it is also appreciated as an after dinner for its digestion properties., in fact in some Modena restaurants, the chef serves it off a spoon for each guest as a healthy final ending.



Balsamic Families:

4 - BALSAMIC VINEGAR of MODENA IGP (2 ingredients)

Balsamic Vinegar of Modena IGP is a blend of cooked grape must and grape juice vinegar.

In July 2009, Balsamic Vinegar of Modena received the Recognition of the IGP (**Protected Geographical Identification**) by the European Commission and is consequently submitted to specific production process, for example a min. aging of 60 days in wood barrels and min. acidity of 6%. It is forbidden by law to display numbers on the packaging so the aging may be indicated by symbols like coins, medals, colours...

Although the IGP regulations allow the addition of antioxidants and/or caramel as colouring agent, our Balsamic Vinegar IGP is 100% natural and colouring free. It can be found in bottles of 250 ml or multiples thereof: 250ml, 500ml, 750ml, 1 lt.



Balsamic Families:

4 - BALSAMIC VINEGAR of MODENA IGP:

How to use it ?

Balsamic Vinegar of Modena IGP is a blend of cooked grape must and grape juice vinegar. The aging time and the content of grape must will determine the thickness and value of the product. The more it ages, the thicker it becomes, so uses are multiple:

- 1) **Young Balsamic** (60 days to 6 years) is liquid so used to prepare sauces, vinaigrettes, marinades, dips. Daily use on salads, cooked veggies, meat and seafood or as an ingredient for sauces, gravies, soups....
- 2) **Middle aged balsamic** (6 years to 12 years) is pleasantly thick to be used on any food preparation. To pour as last ingredient on savoury or sweet dishes such as raw or cooked veggies, meat and seafood, potatoes, pasta and rice, pizza, cheese, omelette, fresh or poached fruit, vanilla ice cream, pancakes, cheesecake...
- 3) **Very aged balsamic** (12 to 15 years) has high density and complex flavour bouquet, so besides the above mentioned uses, it is perfect as the last touch to sublime sushi, caviar, aged cheese, strawberries, panna cotta and simply to sip as a natural digestif off a spoon at the end of the meal.



Balsamic Families:

5 – BALSAMIC CONDIMENTS (1 ingredient)

Our Balsamic Condiments are made of 100% cooked grape must only obtained from selected grapes of Modena area. The taste of the Condiment is sweeter and less acidic (5%) than that of Balsamic Vinegar of Modena IGP. The more aged the thicker they get so we have condiments for everyday use (young and liquid) and condiments for special occasion (very thick). From 4 years to 150 years aged, there is no limit as to packaging and usages of balsamic condiments. They are 100% natural without colouring nor preservative added. They have no IGP/DOP certification so the quality is guaranteed by manufacturer only.



It is also available in different flavours, such as figs, raspberry, date, truffle, chili pepper, passion fruit, rosemary, etc.

Balsamic Families:



5 – BALSAMIC CONDIMENT : How to use it ?

Just like the IGP Balsamic vinegar of Modena, the balsamic condiment gets thicker and sweeter with longer aging, therefore the older it gets, the more versatile it becomes.

- 1) **Young Condiment** (3 to 8 years) is liquid so used on daily base as a dressing for salads, cooked veggies, to flavour baked potatoes, purees, meat or seafood, to prepare sauces, marinades, bread dips.
- 2) **Middle aged Condiment** (8 to 15 years) is nicely creamy to be pair with any dish, as last ingredient on raw or cooked veggies, meat and seafood, pasta and rice, French fries, pizza, cheese, omelette, fresh or poached fruit, vanilla ice cream, pancakes, cheesecake...
- 3) **Very aged balsamic** (15 years and up) is very thick and aromatic, so besides the above mentioned uses, it is perfect as a little final drop on any sweet or savoury dish, usually cheese, strawberries, panna cotta, vanilla ice cream. Since “Balsamic” derives from “Balm” , the very aged condiments are also enjoyed pure off a spoon before a meal to stimulate the appetite or after the meal for optimal digestion



Balsamic Families:

6 – WHITE & ROSE' BALSAMIC CONDIMENT

(2 Ingredients)

It is obtained from white grape vinegar and concentrated white grape must (Trebbiano variety) therefore it does not add a dark colour to the dishes. Aged in Oak barrels, it has a fruity and delicate sweet-and-sour taste, with mild acidity (4,5 %) . It is perfect to replace lemon juice or white vinegar in all raw or cooked preparations.

The Rosé version is added with a drop of Ancellotta grape must, which provides a natural pink colour.

It is also available in flavoured and infused versions for illimited uses in the kitchen. The WHITE and PINK balsamic fin their best pairing with mixed salads, boiled or grilled veggies, poultry, fish and seafood (Oysters, prawns, salmon, sus' clams, tuna, fish & Chips, octopus...), fruit salad, marinades, vinaigrettes...

100% natural, without antioxidant nor colour stabilizer, some colour fading may occur over time.



Balsamic Families:

7 – BALSAMIC PEARLS

The pearls are obtained by spherification method (using a gelling agent 100% vegetal: sodium alginate) with our own **Balsamic vinegars and condiments** (classic or flavoured). They are transformed into small jelly bubbles with liquid heart that burst in your mouth! Ideal for finger food, seafood, salads, pasta, risotto, pizza, cocktails... They will sublime any warm or cold dish from starter to dessert. Various flavours available with dark or white balsamic base: Truffle, Raspberry, Cherry, Lemon, Date, Fig... Two sizes of jars: 50g for retail and 370g for food service.



Balsamic Families:

BALSAMIC PEARLS: Some serving examples



Balsamic Families:

8 – EXTRA VIRGIN OLIVE OIL)

Olive Oil and Balsamic Vinegar embody the classic duo of the Mediterranean diet while symbolizing the two prides of the “Made in Italy” excellence. They naturally pair together to create the well-known “Italian-style dressing”, appreciated worldwide for its healthy properties and its distinctive sweet-and-sour taste. Leonardi Extra Virgin Olive Oil unfiltered, has a balanced fruity taste and is suitable both for dressing and for cooking.

In the heart of Agrigento valley, In Sicily, the Leonardi family has started a recovery project of an oliveyard otherwise meant to be cleared: “Baglio Vento”. The grove offers the best Sicilian Olive cultivars such as Cerasuola, Nocellara del Belice, Biancolilla, and Tonda Iblea, grown under the Sicilian sun and combining two advantages of the strategic location: the limestone soil and the proximity to the sea.

Available also with infused flavours (basil, truffle, lemon, chili, BBQ...)



Balsamic Families:

9 – ORGANIC RANGE

Acetaia Leonardi has always used environmentally friendly methods of agriculture and is happy to introduce its new Organic certified range of products: LEONARDI BIO. This complete line was born to satisfy the always growing demand for EU reg. n. 834/2007 certified food products which guarantee to the consumer the use of recycled or organic fertilizers, prohibiting synthetic substances and the use of genetically modified organisms. The Organic line is identifiable by the organic logo “Euro-leaf” which guarantees:

- At least 95% of ingredients coming from organic farming;
- Products certified conforming by a specific control body;
- Traceability of producer, packer or seller clearly mentioned on label through the certification code.



Balsamic Families:

10 – OTHER PRODUCTS:

Our portfolio LEONARDI also includes by-products like Truffle-based spreads and sauces, seasonal sweets like Panettone, cookies, candies, fruit compotes and we can also customize the packaging with your brand (Private labels). Finally, we also produce in big containers and in bulk for food service and third party packers.



The Balsamic Vinegar of Modena

How to choose among the different types?

(There are no rules though!)

Balsamic Vinegar is commonly known as a sweet-and-sour dressing to be used on salad and veggies but it can actually be used throughout the meal, from the appetizer up to dessert, according to the different levels of density related to the ageing time in wooden barrels. In fact, the more it is aged, the more it gets thick and aromatic thanks to the wood scents and flavours of the barrels. Therefore, it is important to choose according to the specific needs: a young Balsamic is very liquid and suitable to dress salads, marinade meats and seafood, prepare vinaigrettes and bread or veg dips and to heat up for sauces; a medium aged balsamic is perfect not only on salads and veggies but also on risotto, soups, meat, fish, potatoes, pizza and fruit salad. A balsamic aged 10 years and up shows a very velvety consistency so it is good to use raw on cheese, caviar and seafood, strawberries and other fresh fruit, ice-cream, cheesecake and even as an ingredient for refreshing cocktails. Finally, a balsamic aged more than 20 years, such as the Tradizionale Extra Vecchio DOP, besides all the uses already mentioned, can be enjoyed pure at the end of the meal for its digestive properties.



The Balsamic Farmhouse

Our typical grapes



Trebbiano (White) grape



Lambrusco (Black) Grape





Acetaia Leonardi
Aceto Balsamico dal 1871

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Product of Italy

