

**AUTHENTIC  
EXTRA DENSE  
BALSAMIC  
VINEGAR OF  
MODENA P.G.I.**



**NAVONA**  
I M P O R T S

# DENSITY & WHY IT MATTERS WITH BALSAMIC VINEGAR

DENSITY. Density is one measure that doesn't lie. That is why the Consortium of Balsamic Vinegar in Modena measures how DENSE Balsamic Vinegar is before deciding whether or not it is I.G.P. certifiable.

So what is a good density? ..... Well the Consortium does not consider any Balsamic Vinegar with a density less than 1.06 to be IGP, and 1.06 isn't very much, it means that 1 litre (33.8 fl OZ) of balsamic must weight at least 1.06 KG (2.33 lbs).

So what influences the weight of Balsamic Vinegar of Modena? Only 2 ingredients!

Anywhere between 10% - 80% of IGP must be BARREL AGED COOKED GRAPE MUST ' mosto cotto ', this is the ONLY ingredient in Traditional Balsamic Vinegar DOP. The other ingredient is GRAPE WINE VINEGAR, the Consortium rules allow for anywhere between 20% - 90% , the rules also say that up to 2% of the product can be E150 Caramel.

This is why some IGP Balsamic's are better than others and also why some are very cheap, some are watery and some are just inexcusable! You can't compare a product with E150 Caramel, 90% grape wine vinegar and only 10% grape must to a product that is naturally dense, aged for years and thickened naturally with time.

Which brings us to our Balsamic Vinegar of Modena IGP available in 250 ml (8.5 oz) and 5 litre ( 1.32 gallons) which only CONTAINS TWO INGREDIENTS 85% Cooked Grape Must aged for a minimum of 5 years and 15% red wine vinegar (and 0% Caramel!) for a DENSITY of 1.34 (1.34 KG of weight per litre)

THE SAME DENSITY as a balanced traditional DOP Balsamic Vinegar that has been aged for a minimum of 12 years.

1.34 density is the perfect balance especially in colder climates because it doesn't crystalize, it flows slowly but easily and it will not create excessive sediment on the bottom of the bottle, even with a shelf life of 3 YEARS!

These are the details that separate authentic, traditional products from mass market ones, and often the difference is trivial when you consider the quality.

NAVONA IMPORTS CORP are the proud importers of BALSAMIC VINEGAR OF MODENA IGP, reach out for a sample or to place an order with one of our 7 distribution centres throughout the US.



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# EMILIANA

## I.G.P. Balsamic Vinegar of Modena



### 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.



## Certified Organic

Direct From Modena, The World Renowned Area For Balsamic Vinegar Directly From Lambrusco And Trebbiano Grapes Cultivated Locally To Get The Grape Must That Is Traditionally Aged In Barrels For Years With No Artificial Chemicals Added For Color, Density Or Flavor.

Emiliana offers a Certified Organic catalogue of products which includes their classic Balsamic Vinegar I.G.P. as well as some of their fruit infused flavours and White Balsamic.

## I.G.P.

I.G.P.  
Indicazione Geografica Protetta

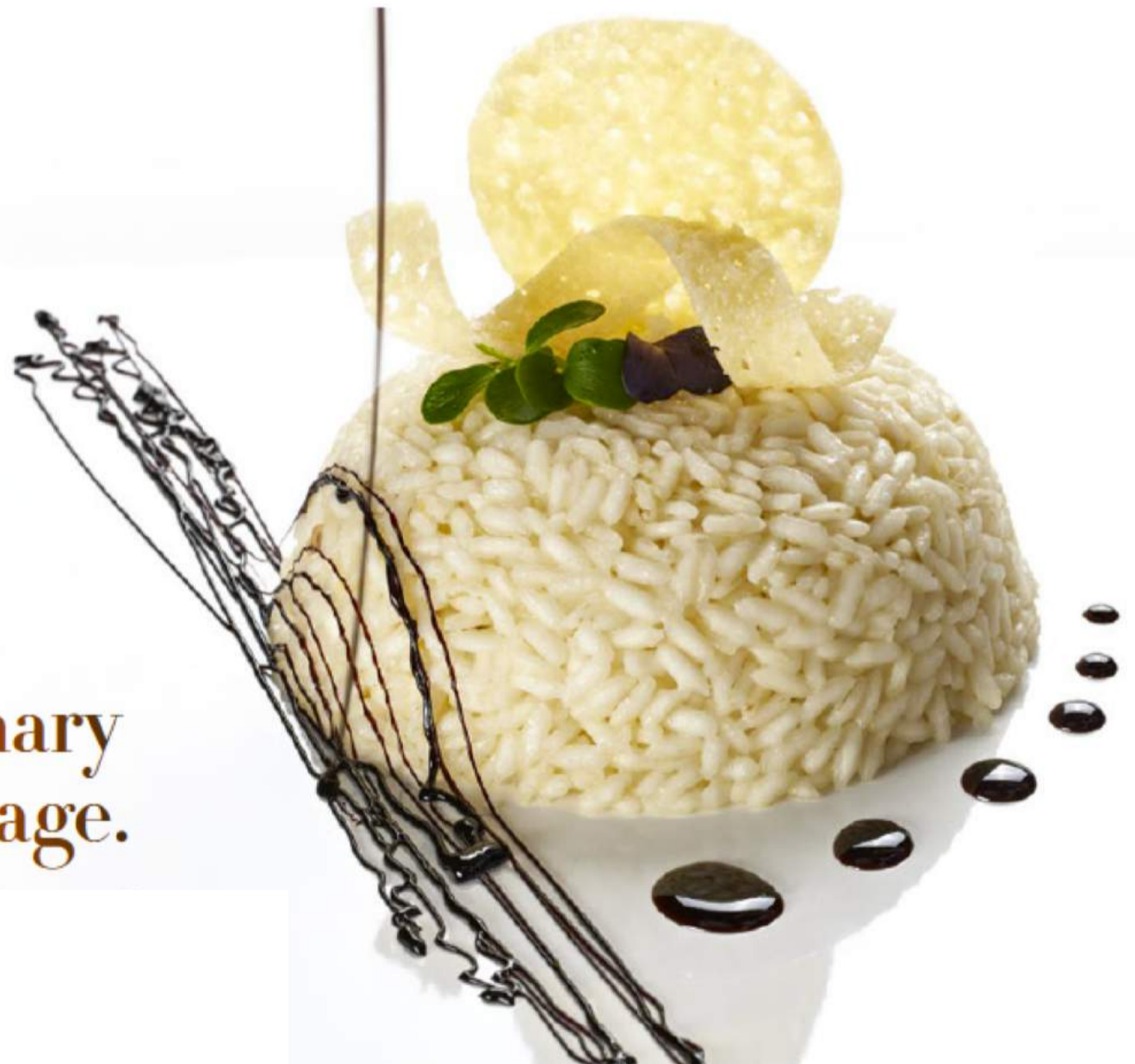
P.G.I. Protected Geographical Indication



# 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.

Culinary  
Heritage.



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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.



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# Organic





# Organic Balsamic Vinegar of Modena Green Seal

Capacity

250 ml

## Description

**Emiliana** 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.



# Balsamic Vinegar of Modena Green Seal

Capacity

250 ml

## Description

The **Emiliana** a 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 grape must, 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.



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## Truffle Condiment with Balsamic Vinegar of Modena

Capacity	250 and 100 ml
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### Description

The Emilian 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

Perfect for meat, eggs, cheese and potatoes.



## Classic



## Apple Condiment with Balsamic Vinegar of Modena

Capacity	250 and 100 ml
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### Description

Emilian 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.







## Raspberry Condiment with Balsamic Vinegar of Modena

### Capacity

250 and 100 ml

### Description

The Emiliana 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.



## Classic



## White Condiment with Balsamic Vinegar of Modena

### Capacity

250 and 100 ml

### Description

Emiliana 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.





## Citrus Condiment with Balsamic Vinegar of Modena

Capacity	250 and 100 ml
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### Description

The Emiliana 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
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### Description

The Emiliana 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.



# Certificazioni



**IFS**  
Lo Standard IFS (International Food Standard) è uno degli standard relativi alla sicurezza alimentare riconosciuto dal Global Food Safety Initiative (GFSI), un'iniziativa internazionale il cui scopo principale è di rafforzare e promuovere la sicurezza alimentare lungo tutta la filiera.



**IGP**  
Il logo IGP (Indicazione Geografica Protetta) garantisce che un determinato articolo è stato prodotto o elaborato o preparato nell'area geografica designata, o che almeno una fase della produzione è avvenuta in quell'area. A differenza dei prodotti DOP, le materie prime utilizzate per la realizzazione dei prodotti IGP potrebbero provenire da un'altra regione.



**FDA**  
La Food and Drug Administration - FDA è un ente governativo statunitense responsabile della regolamentazione e della supervisione dei prodotti alimentari. Ulteriori informazioni sul sito [www.registrarcorp.com](http://www.registrarcorp.com)



**NOP (National Organic Program)**  
I prodotti biologici NOP sono conformi alla regolamentazione sulla loro produzione e commercializzazione, così come stabilito dal Dipartimento dell'Agricoltura USA.

**COR (Canadian Organic Regime)**  
La certificazione COR è concessa ai prodotti che rispettano le normative Canadesi per i prodotti biologici.



**HACCP**  
L'HACCP garantisce che ReModena impiega un sistema di auto-monitoraggio a tutela della salute e dell'igiene in accordo con le misure di sicurezza alimentari.



**OGM**  
I nostri prodotti sono privi di OGM in conformità con i Regolamenti (CE) 1829/2003 e 1830/2003, e successivi emendamenti.



**JAS GIAPPONE**  
Il JAS (Japan Agricultural Standard) è il regolamento per i prodotti agroalimentari biologici vigente in Giappone.



**BIO EUROPEO**  
Produzione biologica dell'Unione Europea in conformità con i Regolamenti CE n. 271/2010.





## WINNERS OF THE SOFI AWARD

Emiliana Balsamic Vinegar of Modena are multi year GOLD winners of the Specialty Food Association SOFI Award for their Organic and fruit infused Balsamic Vinegars.

### The SOFI AWARD

The Specialty Food Association's sofi™ Awards have been honoring the best in specialty food for 50 years. sofi™ Award honorees are selected through a blind tasting process and are true innovators in their categories.



# sofi awards

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