



Easter
selection 2015

Aceto Balsamico Il Conto

Balsamic Vinegar of Modena - Black Cap



A Balsamic Vinegar of Modena intended for frequent use and in cookery, as well as dressing on salads and raw foods. It has a very intense, yet subtle aroma and its flavour strikes a perfect bitter-sweet balance. This range offers lots of different sizes in a variety of bottles that will look good on your table, or even be an ideal gift.



Cod. 683



Cod. 686



Cod. 688

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Balsamic Vinegar of Modena - Organic



Balsamic Vinegar of Modena produced with certified organic raw materials. It is a perfect gift for those looking for healthy food and environmental care.

The recipe, particularly rich in must, makes it harmonious and round. It does not contain any colouring agent, gluten and added sulphite.



Cod. 691

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Balsamic Vinegar of Modena - “Antica Ricetta”



An ancient family recipe, hidden between old memories and dusty papers of an attic, becomes “Antica Ricetta”: a Balsamic Vinegar of Modena that reminds ancient flavour and scents.

It is the result of meticulous selection of grapes and the particular cooking of musts leave to mature in precious oak barrels. “Antica Ricetta” is dense and velvet; its delicate bouquet and full-bodied structure are balanced harmoniously, the sweet flavour of cooked must combines perfectly with the pleasant woody aftertaste to offer a real emotion to the palate. Perfect as a gift and to enjoy a small daily luxury .



Cod. 690

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Balsamic Vinegar of Modena - “Anfora Cara” aged



Balsamic Vinegar of Modena aged over three years in oak barrels.

It stands out for its full body and perfume and for its unmistakable fruity taste with distinct notes of cooked must and delicate acidity.

It is perfect for using raw and it gives a harmonious touch to every dish.



Cod. 790

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Balsamic Vinegar of Modena - “Vecchia Era” aged



A high quality Balsamic Vinegar of Modena, obtained from a recipe very rich in cooked grape must. Thanks to the ageing period of over three years its taste is very sweet with a low acidity. A pleasant lasting aftertaste with wooden notes makes it unique. Perfect uncooked on all kind of dishes. Its exclusivity is enhanced by the elegant box.



Cod. 660

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Aceto Balsamico Il Conto

Traditional Balsamic Vinegar of Modena



The flagship of IL CONTE product line thanks to its inimitable, perfectly balanced sweet yet sour flavour, its characteristic penetrating aroma with pleasant and harmonious acidity, united with a full body. It is available in two varieties, “Bordeaux Cap” (aged at least 12 years) and “Gold Cap - Extravecchio” (aged at least 25 years) only in 100 ml bottles, as required by the production regulations.

Excellent with ice-cream, strawberries or Parmigiano Reggiano cheese.



Cod. 904



Cod. 903

Available also with fine tasting spoon



Easter 2015

Aceto Balsamico Il Conte

“Deruta” ceramics

This new gift package consists of a very elegant black box which contains a bottle of Balsamic Vinegar of Modena and an artistic ceramic ampoule by famous “Deruta” village (different decorations).

Balsamic Vinegar of Modena could be “matured” (with red seal) or aged (white seal) and it is supplied in an exclusive bottle with dropper. Each ceramic ampoule has its own guarantee certificate.



Cod. CR602



Cod. CR603

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Aceto Balsamico Il Conte

Saba

SABA is a thick, dark and creamy syrup with a sweet taste and a very pleasant bouquet. This typical product belongs to the farmer usages of Emilia Romagna Region and it is obtained through the slow cooking of fresh grape must. Exquisite on matured cheeses, ricotta or polenta: it is an excellent condiment for cooked vegetables and boiled meats. Taste it also on ice cream... it's fantastic!



Cod. SABA02

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Aceto Balsamico Il Conte

Organic jams with Balsamic Vinegar of Modena

Produced with fruits or fresh vegetables, cane sugar and Balsamic Vinegar of Modena IGP.
They are healthy and natural products without pectin, artificial coloring and they do not contain gluten. All ingredients are certified organic.
Available in jars of 250 gr in different flavours: pear, fig, strawberry and onion.



Cod. VELBDC09



Cod. VELBDC10



Cod. VELBDC11



Cod. VELBDC12

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Happy Easter!

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