

Balsamic Vinegar of Modena PGI: production method

Here follow the production method of Balsamic Vinegar of Modena PGI:



01. Harvest of the grapes produced from the seven authorized and certified vines.



02. 'Pressing': the grapes are pressed to get the 'must'. This is cooked and/or concentrated until the density established in the specification is reached.



03. The must is mixed with wine vinegar (min. 10%), and with some other vinegar aged at least 10 years (*1). Thanks to selected bacterial colonies, acetification takes place. (*2)



04. The mixture of raw materials is ready for 'refinement' (min. 60 days) and, eventually, 'aging' (*3): these steps take place barrels made of fine woods such as oak, chestnut, juniper and mulberry.



05. The product undergoes extensive laboratory tests to get the 'certification' attesting its quality.



06. The vinegar is ready for the last step, the 'bottling'.

Notes:

*1: It's also possible to add a small quantity of caramel as a colorant.

*2: Grafting of acetobacteria colonies useful in the maturation and aging processes.

*3: If aging lasts at least three years, the product is considered 'aged'.

Read more:

<https://www.webfoodculture.com/balsamic-vinegar-history-info-interesting-facts/>