



THERE IS NO SUBSTITUTE FOR QUALITY



Azienda Agricola Aggazzotti • Modena

Azienda Agricola Aggazzotti is a family-run estate south of Modena in the town of Colombaro di Formigine. The family moved from nearby Spezzano to Formigine in 1714. In 1811, Francesco Aggazzotti was born here, where his tireless passion for farming triumphed over his day job as a notary. He not only worked the land, but he studied agricultural sciences, joining a committee that lobbied for the interests of the farming community. He organized exhibitions, he distributed farming publications, and wrote essays on the qualities of grapes and winemaking. Francesco's relentless pursuit of knowledge made him an expert in the making of Aceto Balsamico (balsamic vinegar) and Nocino (walnut liqueur). Today's P.D.O. regulations for Aceto Balsamico Tradizionale di Modena include a letter he wrote in 1862 describing its proper method of production. Needless to say, Francesco Aggazzotti was an agricultural savant. Today, Aggazzotti represents the modern agricultural craftsman, producing not only Aceto Balsamico and Nocino Riserva, but also a remarkable 25-year Brandy and Lambrusco, Modena's beloved and cheerful *frizzante* red wine. Guided by the minds and hands of Ettore Aggazzotti and his wife Elisabetta, Aggazzotti is one of Italy's finest culinary treasures.

Aceto Balsamico Tradizionale di Modena "Affinato" 18 Year

Ettore explains the singularity of his "Affinato" DOP bottling:

"In our acetaia, or aging rooms, we still have a few barrels that belonged to Francesco Aggazzotti. It was these barrels that created the "mother vinegar" used to produce all of our other vinegars. The term "mother" refers to a colony of special bacteria that transforms the alcohol, produced by the fermentation of cooked must, into acetic acid. For our "Affinato" we choose Trebbiano grapes from hillside vines in the province of Modena because they are very sweet and acidulous and provide the perfect must. The term "Affinato," which means "refined" in Italian, is appropriate for this special situation. We boil the Trebbiano grape must (down to 50%) then transfer it to the largest barrels of the cellar. Every winter we move the balsamico to a smaller barrel and top-off the barrel. After 18 years, the Balsamico has moved to the smallest barrel. We bottle in 100ml bottles, barrel by barrel."

This Balsamico defines concentration, density, power. Not even a drizzle, but one single drop will magnify the tenderness of its companion.

