



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 liqeur). 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 di Modena I.G.P. "Capsula Verde" 8 Year

Under the new Balsamico of Modena IGP regulations (2011), individual producers in Modena must identify both the age and viscosity of their vinegar according to a proprietary symbol, Aggazzotti uses the green capsule "Capsula Verde" to identify their youngest vinegar. The grapes are Lambrusco varieties and Trebbiano. During the aging process for Capulsa Verde, large casks are partially emptied once per year and topped-off with cooked must and wine vinegar. This procedure preserves the colonies of bacteria which have formed over the years. The youngest wine vinegar is 8 years. This is the everyday cooking vinegar, ideal for salad dressings or glazes.

