



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 di Modena I.G.P. "I Travasi" 12 Year

A denser expression of Balsamico, I Travasi rests in smaller oak barrels for 12 years. This vinegar marries well as a condiment for cold or warm preparations of fruits and vegetables and will stand-up to richer fishes or leaner grilled meats.

