



## History

Traditional Balsamic Vinegar is a local speciality from the province of Modena. Its origins date back a thousand years and connoisseurs have always appreciated the unique touch of flavour that it adds to first or main dishes, to fresh fruit or ice cream.

Traditional Balsamic Vinegar is the result of the slow acetification of the must of local grapes. It should not be confused with the more common Balsamic Vinegar of Modena produced with a wine vinegar base, to which grape must, and sometimes caramel, is added.

This unique nectar has its roots in Roman times, Virgil spoke of it in his Georgics and by the Middle Ages it was already considered a luxury.

The term “balsamic” was introduced later, in the 18th century, when this type of vinegar was thought to have special healing properties. People in fact used it as a remedy for plague sores, or to attenuate migraines. Lucrezia Borgia used it during labour and Gioacchino Rossini for scurvy. Our grandmothers would sip it after a meal, as some still do, to help them digest.



## Production

Producing Traditional Balsamic Vinegar is a complex and, above all, lengthy operation: it takes at least 12 years and the approval of rigorous master tasters for the vinegar to qualify for the “traditional” appellation.

After boiling and then being left to decant for several months, the vinegar is gradually transferred, over a period of years, to ever smaller wooden barrels, which also contain older balsamic vinegar. During this process it is transformed, thanks to the tireless efforts of acetobacteria, fermenting, maturing and aging until it finally qualifies as Traditional Balsamic Vinegar.



## The DOP



The DOP (Protected Designation of Origin) label means that the manufacturer has been officially approved and that consumers can be sure of purchasing the unadulterated culture, tradition and quality of a product that is unique throughout the world: it guarantees the product’s absolutely inimitable aromas and flavours.



## Traditional Balsamic Vinegar of Modena and Bonini Balsamic Condiment

“We strived to achieve the perfect balance between acidity and sweetness, smoothness and density, between an aroma that instantly arouses your senses and a bouquet that lingers on your palate and in your memory.

And we succeeded, with Bonini Traditional Balsamic Vinegar of Modena. “

So says our TV Commercial ad and we are proud to have achieved this perfect balance.

Traditional Balsamic Vinegar of Modena

belongs to the condiment family of flavourings and dressings and we wanted to produce a dressing with a unique aroma and

flavour, along the same lines and using the same ingredients  
as its nobler twin.

The result? Bonini Balsamic Condiment.



## Traditional Balsamic Vinegar of Modena



Traditional Balsamic Vinegar of Modena Dop  
aged in barrels at least 12 years old  
Young: smooth and perfect for everyday use on salads  
and cooked or fresh vegetables.



Traditional Balsamic Vinegar of Modena Dop  
“Extravecchio”  
aged in barrels at least 25 years old  
Adult: exceptional, perfect balance, a  
well-blended bouquet, smooth and syrupy, unparalleled on a  
rare fillet steak.

## Bonini Balsamic Condiment



### Balsamic Condiment

Aged in barrels at least 12 years old  
(40, 100 and 250 ml)

Young: smooth and perfect for everyday use on  
salads and cooked or fresh vegetables.

### Balsamic Condiment “Affinato”

Aged in barrels at least 18 years old  
(40, 100 and 250 ml)

Mature: slightly thicker, with an exceptionally  
penetrating aroma on a main course or fish.



## Bonini Balsamic Condiment



### Balsamic Condiment “Extravecchio”

aged in barrels at least 25 years old  
(100 and 250 ml)

Adult: exceptional, perfect balance,  
a well-blended bouquet, smooth and syrupy, unparalleled  
on a rare fillet steak.

Balsamic Condiment “Extravecchio” Top  
aged in barrels at least 40 years old  
(40, 100 and 250 ml)

Wise: the apotheosis, the acidity is almost imperceptible,  
absolutely “out of this world” on vanilla ice cream or  
strawberries.



## Bonini Balsamic Condiment

Balsamic Condiment (250 ml)

aged in barrels at least 5 years old

Just out of nursery: little more than a baby and already keen to be noticed. Perfect for salads and to try with a wide variety of dishes.



Balsamic Condiment (250 ml)

aged in barrels at least 8 years old

A child: but with its own character already showing through.

Ideal for fun in the kitchen.