

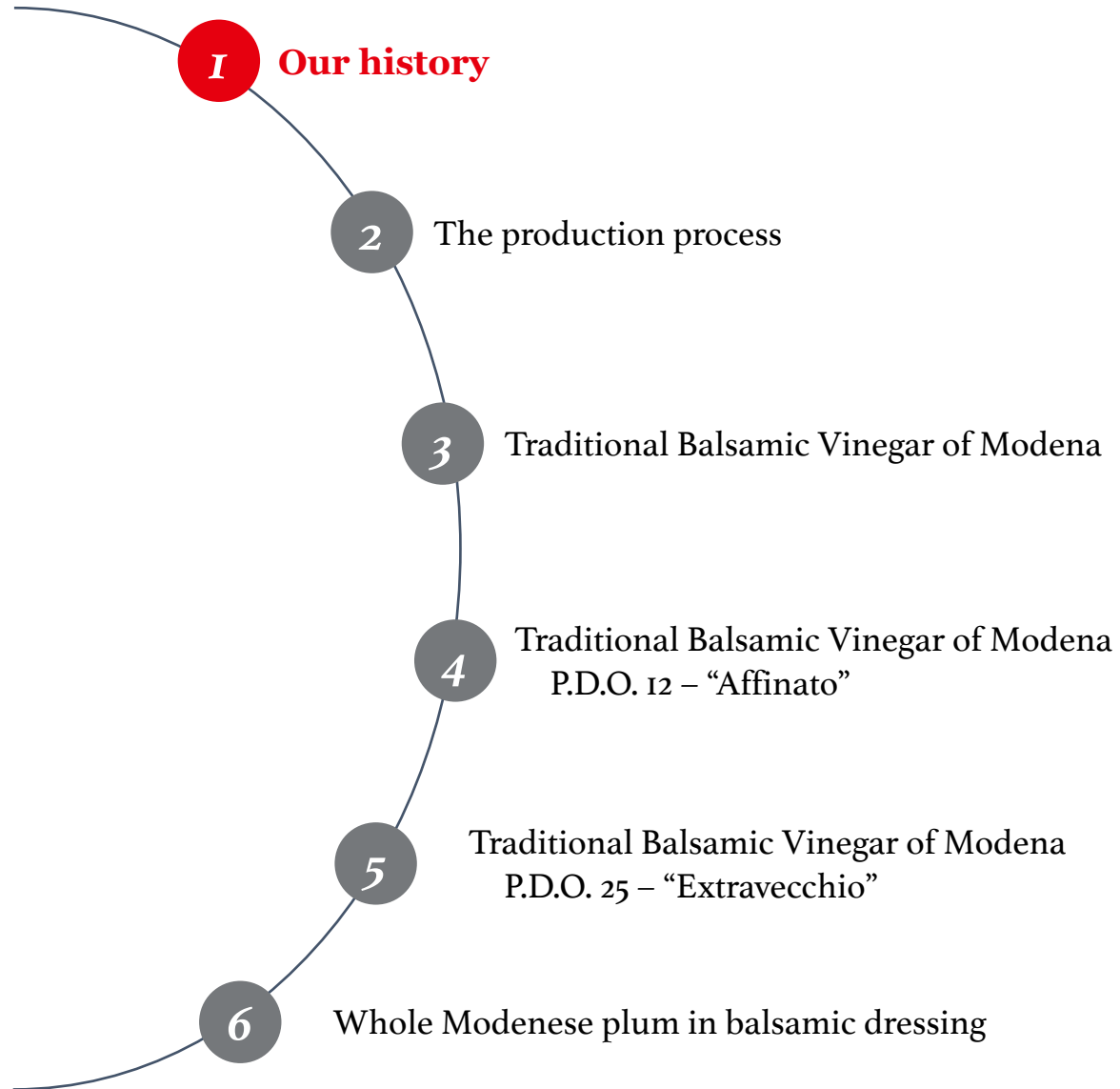


CONSERVE ALIMENTARI "I MALETTI" S.r.l.

Via S. Ambrogio, 17/A - 41043 Casinalbo di Formigine (Modena) - Italy

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Agenda



Our history

Acetaia Meloria, since 1903

The Maletti family has long maintained the tradition in the production of Traditional Balsamic Vinegar of Modena, handing down this family business from generation to generation.

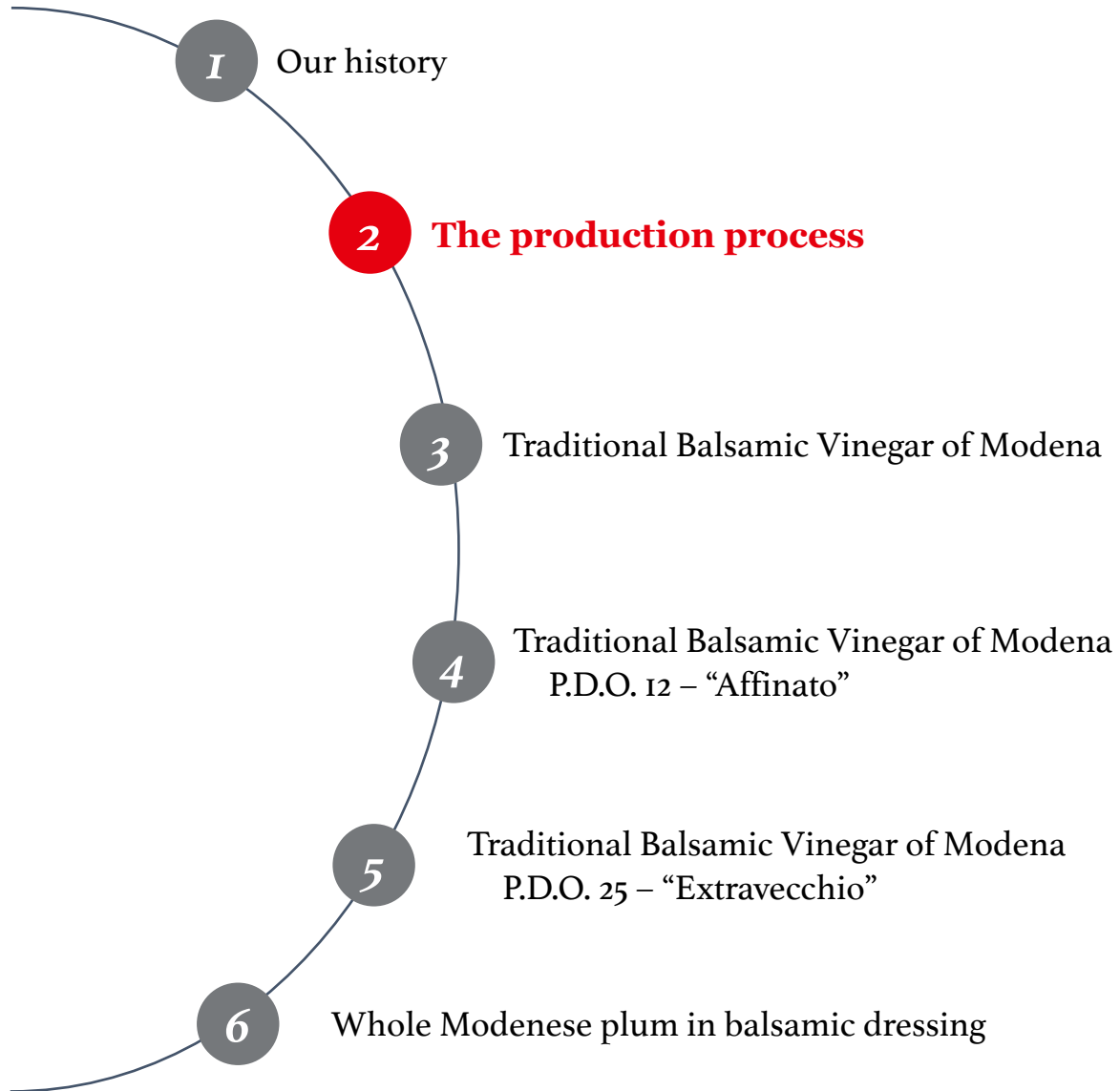
In 1984, with the establishment of the company "Conserve Alimentari I Maletti S.r.l.", a more substantial business began, acquiring barrels and batteries with already aged products from the private vinegar factories of ancient Modena families, locating the new assets in the current headquarters of the vinegar factory.

The purchased product joined the product that was the exclusive property of the Maletti family, improving and guaranteeing a production continuity aimed at satisfying the current commercial requests.

Acetaia "MELORIA", in fact, is made up of several batteries for Traditional Balsamic Vinegar of Modena, with barrels dating back to the mid-1800s, to the early 1900s and the most recent prior to 1980.



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The production process

One only ingredient: cooked must

The production processes of Traditional Balsamic Vinegar of Modena follows ancient traditions to which the Acetaia "MELORIA" strictly adheres, respecting the natural seasons.

The only ingredient is cooked must, coming from classic "Trebbiano" grapes produced mainly in the hilly area of the North-Emilian Apennines.

The must is then cooked in large boilers using direct heat, without adding other substances.

The cooked must, then, is decanted in glass demijohns and it is filtered to remove any impurities. Once the must is ready it is mixed to the acetic product in order to anticipate the acetification process for the following steps.



The production process

Acetification and ageing

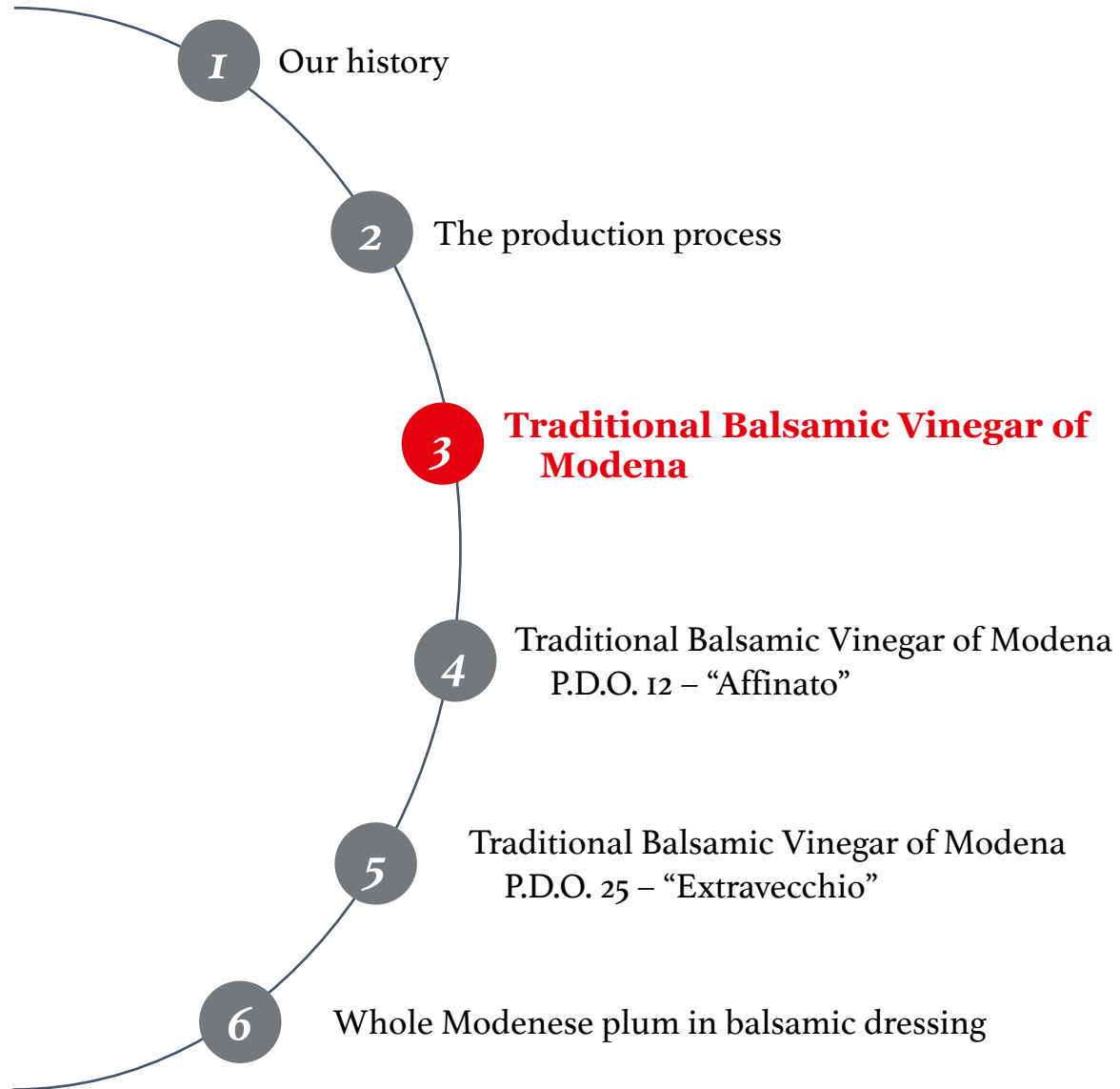


The slow acetification, the maturation and the progressive slow aging take place in barrels of different precious woods (oak, mulberry, juniper, chestnut and cherry, each of which gives the vinegar a particular characteristic) with different capacities according to the times and methods dictated by the Modenese tradition.

The characteristics of our products, in terms of perfume, density and color, are representative of all the qualities that only the true Traditional Balsamic Vinegar of Modena can boast:

1. Traditional Balsamic Vinegar of Modena “Affinato” with aging characteristics over 12 years;
2. Traditional Balsamic Vinegar of Modena “Extra Vecchio” with aging characteristics over 25 years.

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Traditional Balsamic Vinegar of Modena

A unique reality in the world



The Traditional Balsamic Vinegar of Modena P.D.O. represents a unique reality in the world within the acetic-based condiments .

Unlike vinegar, which comes from an alcoholic liquid, the Traditional Balsamic Vinegar of Modena P.D.O. is obtained directly from cooked grape must, matured by slow acetification resulting from natural fermentation and progressive concentration.

The acetification process takes place through a very long ageing in series of barrels made of different woods, without any addition of aromatic substances.

The microbial and enzymatic transformations reach a surprising balance of aroma and flavor in the stillness of the vinegar cellars (i.e. “Acetaie”) over many years of refinement and ageing. The maturation process is managed over the years through the particular “topping up” technique, which allows producers to extract the finished product and keep the vinegar ageing uniform over time.

The certification of the Traditional Balsamic Vinegar of Modena P.D.O.

The controlling authority



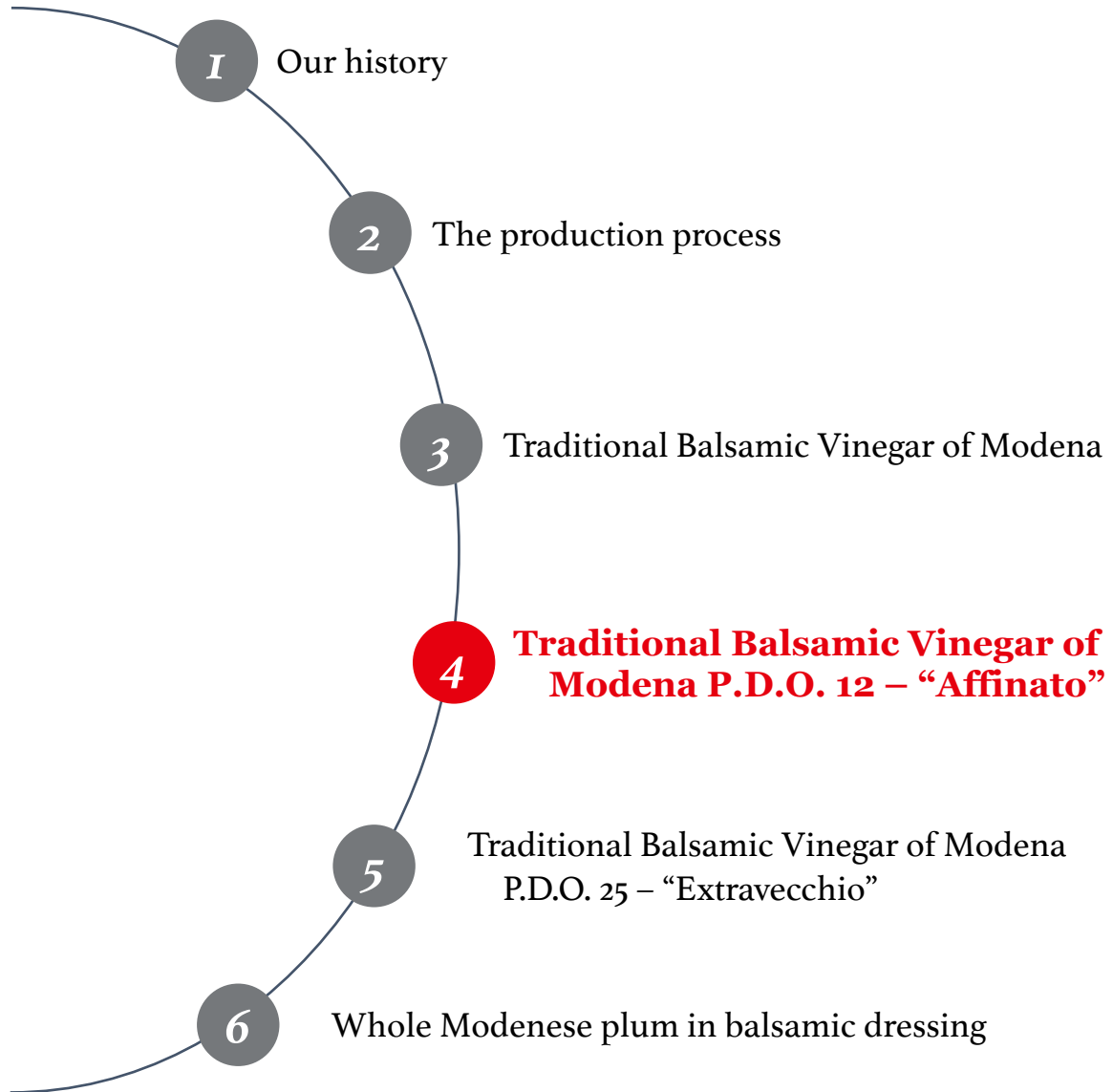
To guarantee continuity and respect for the tradition of Modena, the Consortium for the Protection of Traditional Balsamic Vinegar of Modena, in charge of supervising the designation of origin, has activated controls on the entire production chain. The Consortium, together with the expert tasters, guarantees that the bottled product fully responds to the organoleptic characteristics that have contributed to make the Traditional Balsamic Vinegar of Modena famous.

The Consortium for the Protection of Traditional Balsamic Vinegar of Modena also deals with the bottling of the product on behalf of all certified producers, using the unique 100ml ampoule designed by Giugiaro, in a spherical shape and with a rectangular base, and applying the guarantee seal.

Guaranteed by the Ministry of Agricultural and Forestry Policies pursuant to art.10 "EC Reg. 2081/92"

Disciplinary of 15/05/2000 in G.U. No. 124 of 05/30/2000

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Traditional Balsamic Vinegar of Modena P.D.O.

12 years old – «Affinato»

The Traditional Balsamic Vinegar “Affinato” is aged for at least twelve years in special barrels, after numerous "decanting" between one barrel and another of different woods, without any addition of aromatic substances.

At this point man really enters, with his sensitivity and experience, to lead the "balsamic to his happy age", which is the reflection of the miraculous balance that only the alchemy of time and the expert hand of man can grant to this product.

It is used on fresh and boiled vegetables, on boiled meats, to make sauces and to finish meat and fish preparations.

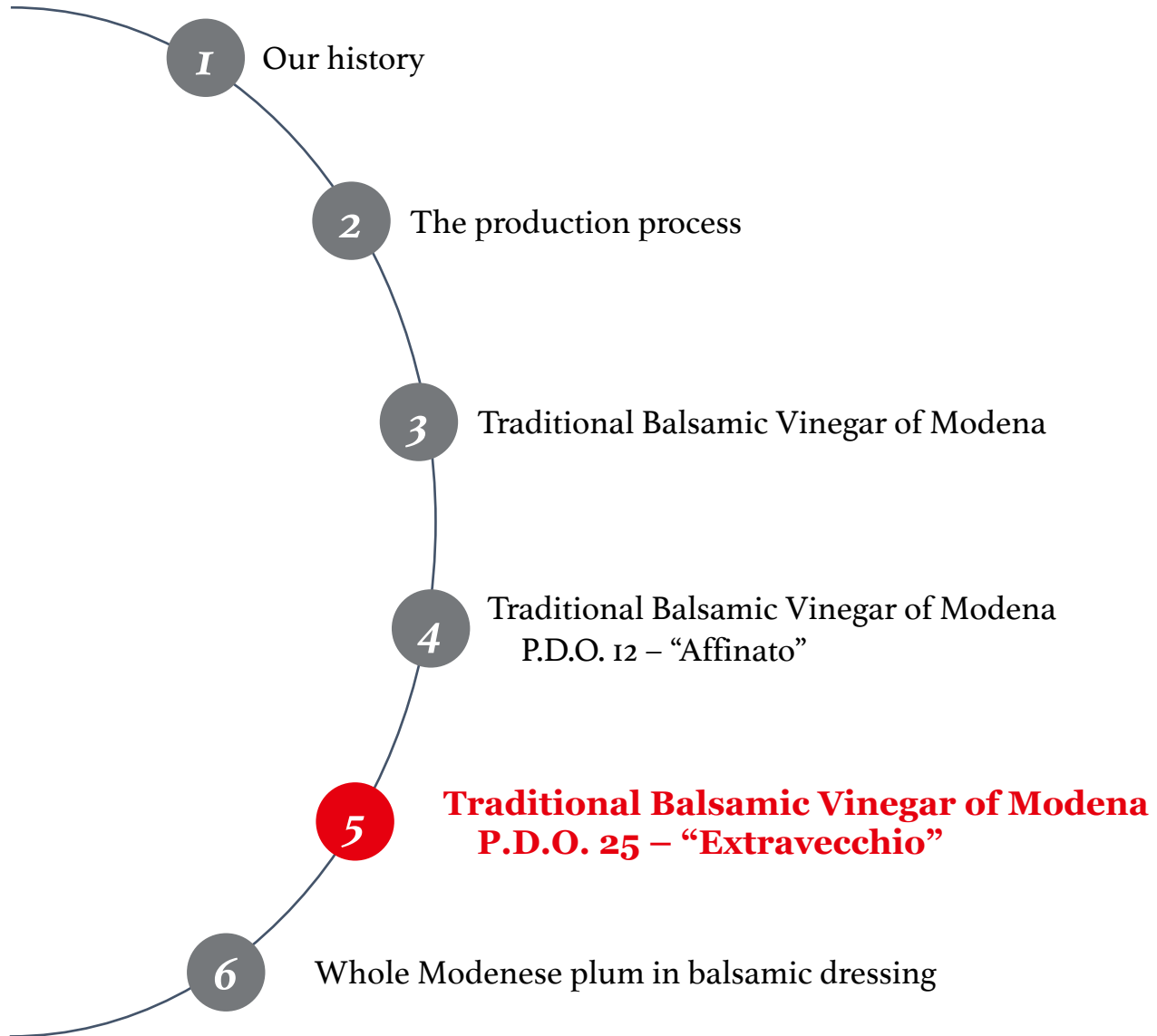
COLOR: dark, full and bright, it shows its density in a correct and flowing syrupiness.

BOUQUET: characteristic and complex, penetrating, with evident, but pleasant and harmonious, acidity.

TASTE: inimitable, characteristic, sweet and sour well balanced, it is generously full, savory, with velvety nuances in accordance with its own olfactory characteristics.



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Traditional Balsamic Vinegar of Modena P.D.O.

25 years old – «Extra Vecchio»

The Traditional Balsamic Vinegar "Extra Vecchio" is aged for a minimum of 25 years in its fine barrels.

The long ageing in barrels of different woods gives this exceptional vinegar a very particular bouquet, pleasantly penetrating and fragrant, an intense dark color and a perfect bittersweet balance.

It is used on fresh and boiled vegetables, on boiled meats, to make sauces and to finish meat and fish preparations; it is also perfect on strawberries and cream ice cream. It is best expressed together with Parmigiano Reggiano.

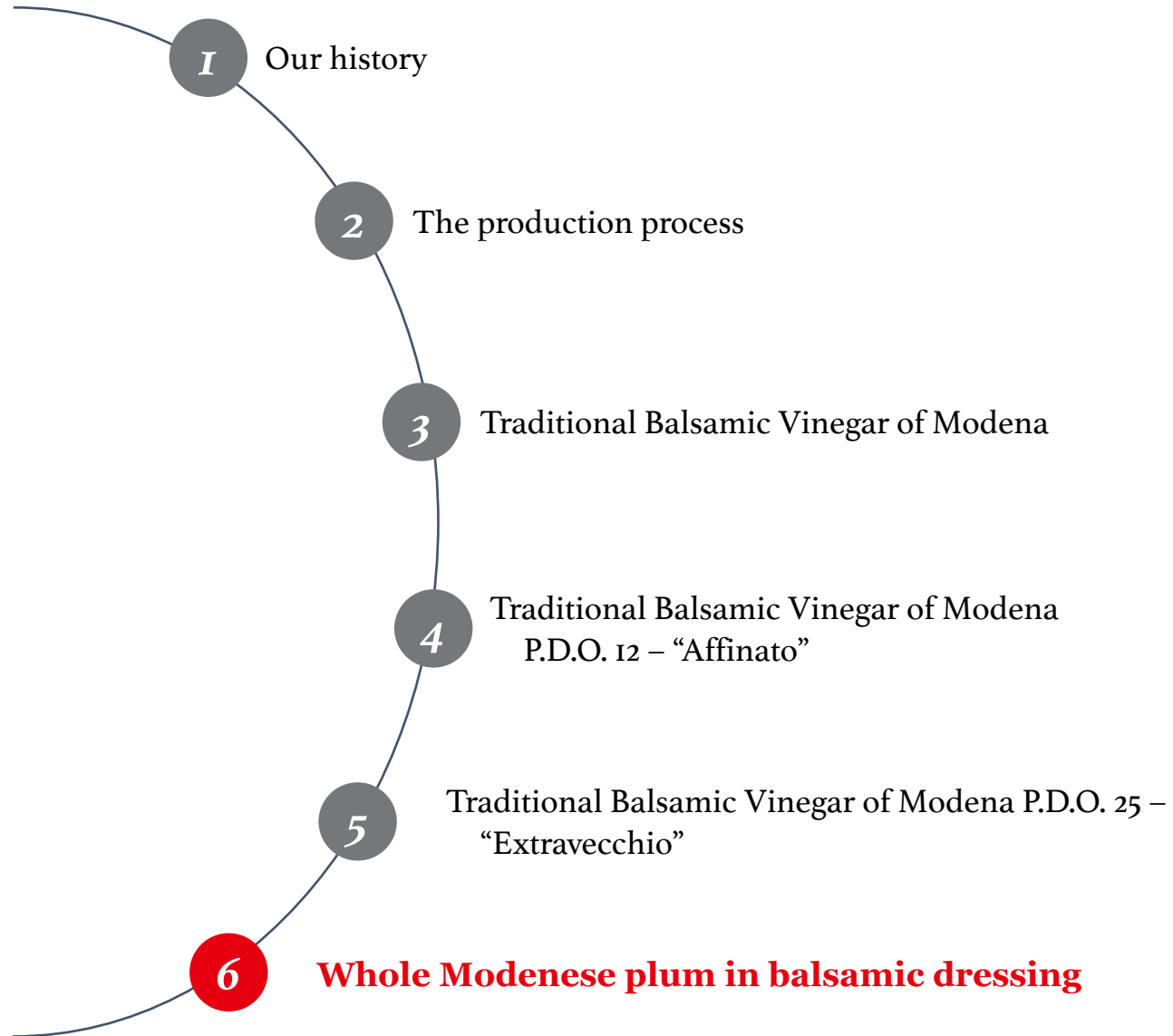
COLOR: intense bright dark, it shows its density in a correct and flowing syrupiness

BOUQUET: characteristic and complex, penetrating, with evident, but pleasant and harmonious, acidity

TASTE: inimitable, characteristic, sweet and sour well balanced, it is generously full, savory with velvety nuances in accordance with its own olfactory characteristics.



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Whole Modenese plum in balsamic dressing

An explosion of flavors

A perfect combination: the flavor of aged balsamic dressing and the flavor of the dark plum of our area, Modena and its province, cooked over a low heat.

In this small jar there is a real explosion of flavors: the meeting of the acidity of the vinegar with the sweetness of the plum gives an intense and unique flavor to the product.

It is perfect to be combined with cheeses, both creamy and seasoned, and with bread. They also go wonderfully with roasts and boiled meats.

