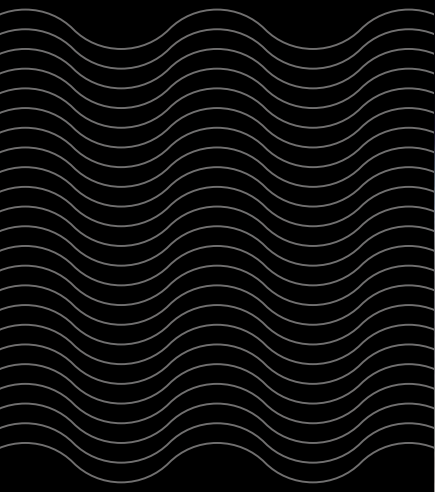


A detailed microscopic view of vinegar droplets. The image shows a dense field of small, spherical droplets in various sizes, colors, and stages of coalescence. The colors range from clear and light yellow to deep red and dark brown. Some droplets are perfectly spherical, while others are elongated or merging. The background is a light, almost white, color, which makes the colorful droplets stand out prominently. The overall effect is a complex, organic pattern that resembles a microscopic view of a liquid mixture.

VINEGAR  
IS AN  
ART.

ANDREA  
MILANO

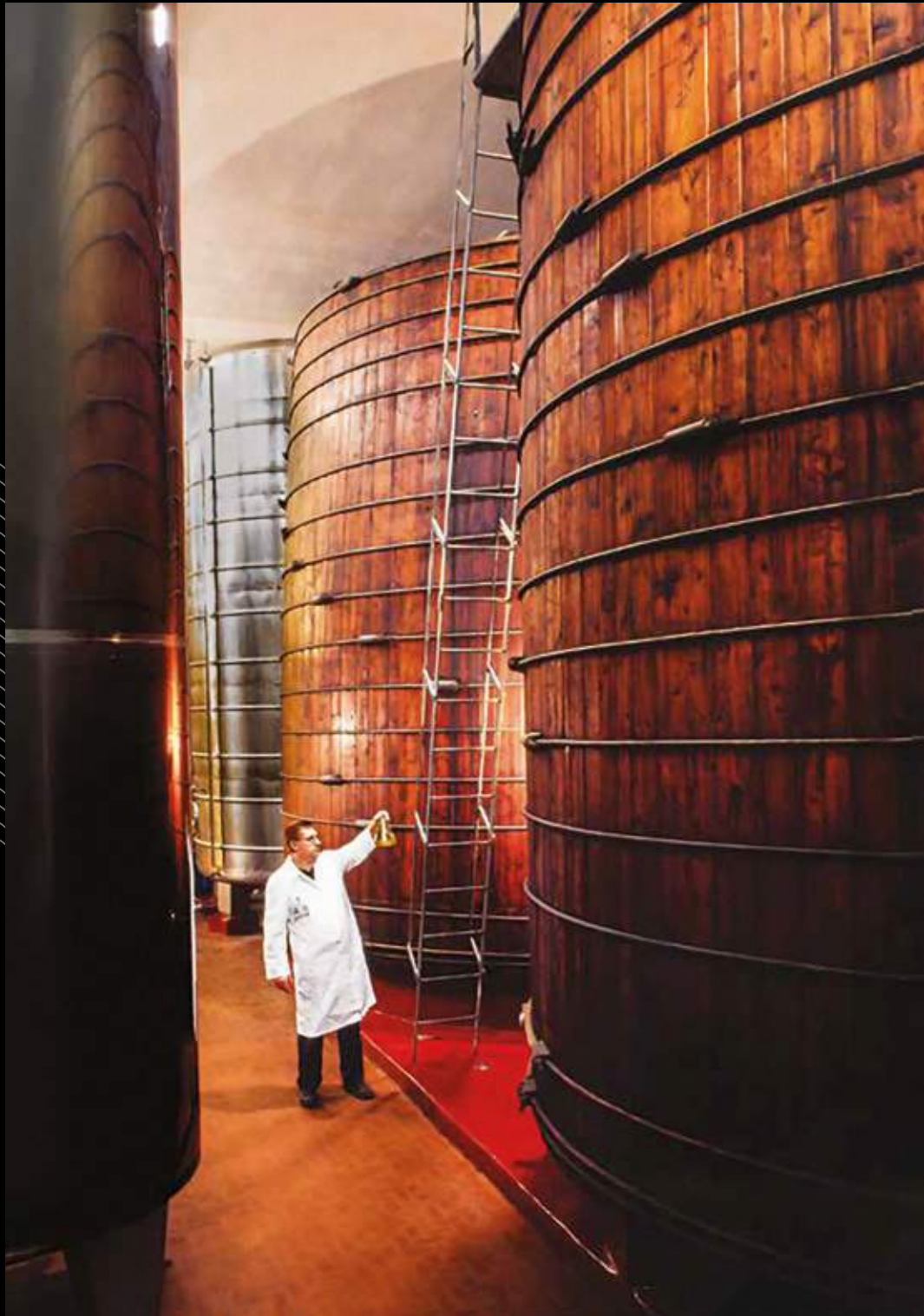




# ONCE UPON A TIME.

When **Nicola Milano** in **1889** started producing vinegar, he had a **clear vision** of the quality of the product. His son Andrea, whose name was given to the firm, continued his father's work from the knowledge he received. Even then, vinegar was the result of the **harmonious mixture of the raw materials**, the devotion of the **artisan and the fitting technology**.





# AGEING IS AN ART.

Since 1889, the vinegar factory Andrea Milano has refined the techniques of production without ever losing sight of **the great Italian wine tradition.**

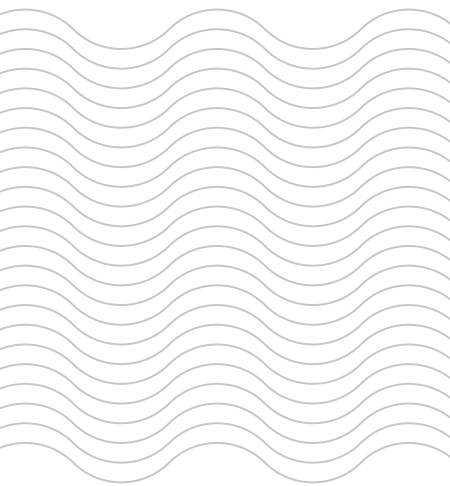
The first beech chipboard barrels have been replaced by **modern acetifying machines**, but nothing of the heritage of tradition and experience, **matured over the last 100 years, had been sacrificed.**



# PASSION IS OUR INHERITANCE.

In the 90's the fourth generation, led by Andrea and Francesco, represented a strong push for the growth of the company, aiming to internationalization and acquiring a historic vinegar factory of Modena that has now become the pride of the Company allowing the expansion of the range with the production of Balsamic Vinegar of Modena.

Now in its fifth generation, with the entrance in the company of Fabio and Marcello, the Acetificio Andrea Milano is positioned as one of the most important producers in the sector with three factories in Italy and exporting in 55 countries worldwide.





# ROOTS IN THE FUTURE.

The finest raw materials, carefully selected from the best Italian regions, allow the company to obtain unique vinegars and preserve ancient flavours and tastes that would otherwise be lost. The combination of past and future, between tradition and innovation, is one of the main objectives that Acetificio Andrea Milano has set itself.

Art has no age...like the great vinegars!

# DISCOVERING NEW WORLDS.

Food is part of our life, as well as imagination, the pleasure of discovery and the wonder of change. Looking to the future without forgetting the past is one of the goals of the Acetificio Andrea Milano.

Research and innovation can never disregard the company culture handed down from 1889 until today.



New worlds and new flavours from Acetificio  
Andrea Milano. Tastes, colours and aromas  
enhance and embellish every dish.

Everything changes so that nothing changes  
(cit. Tommasi di Lampedusa)



# EXCELLENCE HAS ITS OWN BRAND.

The centuries of experience and passion handed down from generation to generation set up the wide range of products of the company.

The brand Andrea Milano includes all fermented vinegars. Vinagrum brand encloses the finest production of Modena facility while Villa Vittoria dressing line is the result of the combination of fantasy and innovation.





OUR  
PRODUCT  
LINE.



WhyNot®

DETOX



# WINE VINEGARS

The Andrea Milano vinegar factory produces wine vinegar since 1889.

Wine vinegars both white and red is the cornerstone of the company production. Smells, aroma and tradition combine themselves in a taste celebration.



## AVAILABLE SIZES

5 l t  
2 l t  
1 l t  
5 0 0 m l  
2 5 0 m l

## ORGANIC



5 l t  
2 l t  
1 l t  
5 0 0 m l  
2 5 0 m l



# APPLE CIDER VINEGAR

Apple cider vinegar is a natural product obtained from the acetic fermentation of apple wine. The scent and the fragrance are completely different from regular vinegars and are appreciated by those who enjoy varying their usual tastes. Recommended by numerous dietologists, this vinegar can be used as a dressing on its own since you do not need to add oil.



## AVAILABLE SIZES

5 l t  
2 l t  
1 l t  
5 0 0 m l  
2 5 0 m l

## ORGANIC



5 l t  
2 l t  
1 l t  
5 0 0 m l  
2 5 0 m l



SPLENDI  
ACETO

## SPIRIT VINEGAR

**Spirit vinegar** taste and aroma differ to wine vinegars for intensity and flavor, **this kind of vinegar is extremely versatile for any use:** from groceries usage to the many possibilities suggested by long-established practices and traditions.



### AVAILABLE SIZES

1 lt





# SHERRY VINEGAR

The secret of the unique character and the extraordinary quality of this vinegar is its origin. Sherry Vinegar was born in Andalusia just from the finest grape used for Sherry wines. A noble vinegar, from which it inherits insurmountable qualities.

Perfect on salads and grilled vegetables.



## AVAILABLE SIZES

5 lt  
500 ml



# BALSAMIC VINEGAR OF MODENA RED LEAF

**Red leaf** is our young **Balsamic Vinegar of Modena** matured by wise vinegar artisan in the factory of Modena. This vinegar has a **delicate aroma and balanced flavour**. It is perfect for salad dressings or vegetables.



## AVAILABLE SIZES

5 l t  
2 l t  
1 l t  
5 0 0 m l  
2 5 0 m l



# BALSAMIC VINEGAR OF MODENA SILVER LEAF

**Silver Leaf is our perfect Balsamic Vinegar of Modena** matured in oak barrels in Modena. This vinegar has an intense taste. **The right density** makes able to be used for any kind of dishes. It is ideal for meat and poultry.



## AVAILABLE SIZES

1 Lt  
500 ml  
250 ml

## ORGANIC

500 ml  
250 ml





# BALSAMIC VINEGAR OF MODENA GOLD LEAF

This is our high Balsamic Vinegar of Modena matured by Milano family in the factory of Modena. This product has a velvet taste and a sweet flavor. Excellent on grilled vegetables and raw fish.



## AVAILABLE SIZES

500 ml  
250 ml

## ORGANIC

500 ml  
250 ml







# BALSAMIC VINEGAR OF MODENA TRADITIONAL

Traditional Balsamic Vinegar of Modena is obtained from crushed grape-must which is cooked, matured through slow acidification, deriving from natural fermentation and progressive concentration, and through lengthy aging in a series of small barrels of different kinds of wood, with no addition of aromatic substances.



## AVAILABLE SIZES

100 ml



# VINAGRUM

This Balsamic Vinegar of Modena is wisely and for a long time matured in refined wood barrels that develop typical fragrances of a high quality product. Surprisingly fruited, the acidity is mixed with the precious woods barrels taste, this nectar is offered to the imagination of the balsamic vinegar real specialists. With the name “**Vinagrūm**” we wanted to underline the unicity and the history of a Balsamic Vinegar of Modena that for its perfumes and sweetness has not equal.



## AVAILABLE SIZES

500 ml  
250 ml



# VILLA VITTORIA WHITE CONDIMENT

The white condiment with Balsamic Vinegar of Modena combines freshness and lively spirit of a quality product together with the sweet taste of Balsamic Vinegar of Modena. This product is the answer to the need of those who want the sweet and sour taste without changing the vivid and attractive colours of vegetables and other dishes. Clear and tasty it is perfect on all boiled or grilled vegetables, salads and potatoes prepared in any possible way.



#### AVAILABLE SIZES

5 lt  
1 lt  
500 ml

#### ORGANIC

250 ml





# VILLA VITTORIA CREAM

The cream with balsamic vinegar of Modena is a complete condiment, ideal for the gourmet dishes but equally easy and always ready for the more common ones. Garnishing with balsamic vinegar of Modena the more refined dishes has become customary for all important chefs, the high density of the product and its practical pressure dispenser give the possibility to garnish all sort of dishes: filet, roast beef, poached or grilled meats and vegetables, salads and potatoes won't be common dishes anymore but they will be given a new original look.



## AVAILABLE SIZES

800 ml  
500 ml  
250 ml  
215 ml  
150 ml

## ORGANIC

500 ml  
250 ml







# VILLA VITTORIA PEARLS *Atmosphere*

The “**Pearls Atmosphere**” are made with few drops of best Balsamic Vinegar of Modena. Thank to this brilliant gastronomic technique of Milano family, the drops are transformed into the equivalent of a “**Modena Caviar**”. Perfect to enrich all Mediterranean traditional foods. Suggested on bruschetta, carpaccio or mozzarella.



## AVAILABLE SIZES

50g



# WhyNot®

## WHYNOT

With the **WhyNot**, we gave color to the tastes and perfumes of spices, fruit, aromatic and wild plants that can be used to exalt the taste. Some WhyNot are advised for meat (garlic and rosemary, hot chilli-pepper, truffle and curry) other for fish and seafood raw, boiled or stuffed (wasabi or lemon) other more for cheese (strawberry).

If your taste exalts to use different by those advised, **follow your instinct and you never denied it**. Be free about your fantasies on it and decorate your dishes with perfumes, tastes and colors ever different.



### AVAILABLE SIZES

150 ml

### AVAILABLE TASTES

Garlic and Rosemary  
Curry  
Strawberry  
Lemon  
Chili Pepper  
Truffle  
Wasabi



## VINO COTTO

**Vino cotto** is an artisanal product, **heritage of the centenary traditional cuisine of the south of Italy**. Renewed product in Abruzzo, Molise, Calabria, Puglia and Sicily. **Vino cotto is used to make sweet dishes and to prepare cakes and patisseries**. In ancient times, when cane sugar was expensive and rare, especially in the inland zone of the south of Italy in order to make bitter-sweet taste, in the country-side there was the use to concentrate in a copper pot the sweetest juice present in the nature: grape must. **Vino cotto with its different differ flavor it is used as condiment over roasted meats** (grilled and boiled).

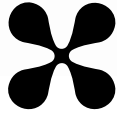


### AVAILABLE SIZES

250 ml

### AVAILABLE TASTES

Apricot, Orange, Cherry, Classic, Figs, Strawberry, Lemon, Apple, Pear, Hot Chili Pepper, Plum, Truffle, Black Truffle.



## DETOX LINE

The new **Andrea Milano Detox** vinegar line uses 100% organic, unfiltered, unpasteurized ingredients. The **healthy properties** of vinegar make it an ideal ingredient for dressings, or to be enjoyed in herbal teas or diluted in water. Andrea Milano has been producing vinegar since 1889 and is launching new flavours of organic vinegar with other beneficial ingredients like ginger, turmeric, cinnamon and the latest formulations with lemon juice and matcha tea.

### **AVAILABLE SIZES**

500 ml

### **AVAILABLE TASTES**

Apple Cider Vinegar with the Mother  
Pomegranate Vinegar with the Mother  
Balsamic Vinegar Of Modena  
Red Wine Vinegar with the Mother  
White Wine with The Mother  
Apple Cider Vinegar with Turmeric and Ginger  
Apple Cider Vinegar with Turmeric and Cinnamon  
Apple Cider Vinegar with Matcha and Lemon

# DETOX LINE







VINEGAR IS AN ART.



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80146 Napoli - Italy

**Acerra Factory:**

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