



Kato

Menz

THE QUALITY SIGNATURE

acetificio
Mengazzoli
PRODUZIONE ARTIGIANALE



*Air, vinegar breathing,
to innovate means to give every day*



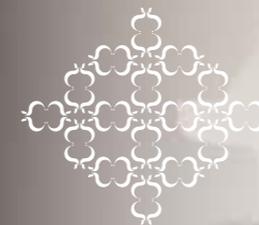
Alvia
Breathing to its own history



... and the sky has inspired the color

With *air* it is made.
 The barrel breathes air, reinflates and day after day lives,
 ensuring that time gives to barrel: taste, color and aroma.
 The Mother feeds, accompanies and marks it, so that while
 waiting hardworking we can find our enjoyment.
 The vinegar breathes and matures behind the "bugie", it lives and grows in
 value and because of its small cavities receives clippings
 of light, water, wind and fogs.
 It gives us inspiration to remember as the time always adjusts the
 cadence and the preparation of this product.
 A universal act that certainly will not end.
 We are called upon to preserve it, save it in its highest integrity.

THE EVOLUTION OF OUR BRAND



GM



9960



9878



9908



9885



9939



9946



The production of Vinegar is a refined art; it is the same thrill of pleasure that you feel when you create new tasty dishes. We are manufacturer in this ancient vinegar art and we are proud to carry on with its precious values. We are certain that our know-how is the most natural and authentic sign of respect towards our heritage to which we are tied with love and gratitude. The Vinegar in this little bottle contains all these values that- we are sure- will give you that memorable thrill of pleasure.

Elda Mengazzoli

Cover

A sophisticated proposal that enriches our vinegars offer for the kitchen. A kind of a small identity card that accompanies chefs, fans and cooking lovers to understand more and more about vinegar. Different seasonings can indeed contribute in several ways to prepare a recipe or to enhance a taste. This aroma diversity panel favors the approach to this important condiment, thanks to the product characteristic explanation and to matching tips for your recipes. We kindly offer you some starting points, enjoy your meal!





8840

3548

8833

3531

Our unfiltered apple vinegar is obtained directly from the fermented apple juice, traditionally processed preserving the MOTHER OF VINEGAR a sediment with a cloudy appearance and a slightly darker color. Not being heat-treated is a RAW, with a fresh and smooth flavor.

Apple Vinegar

Wine Vinegar

The traditional processing and the aging preserve in this unfiltered vinegar, obtained from selected red wines, the MOTHER OF VINEGAR a sediment with a cloudy appearance and a slightly darker color. Not being heat-treated is "RAW", with an aromatic and structured flavor.



Single Wine Vinegar

We are willing to research, ensure quality, and offer peculiar characteristics to our products. This is why the Single-Wine line has joined the Mengazzoli product Family. Imagining a scent, imagining a flavor – this is where we draw our inspiration from. Pinot Grigio, Barolo, Cabernet, Chianti, Lambrusco Mantovano and Barbera are all recognizable wines that make effective vinegars.



9519

9533

9557

9540

9526

9564

Aceto Balsamico di Modena I.G.P.

From the ancient tradition of vinegar producers of Modena Province, this vinegar ferments naturally in wooden barrels from the best must. It's a perfect harmony and combination of taste between sour and sweet, delicate and light, a clear taste a pleasant and harmonious result.



Parpaccio Balsamico

Parpaccio is a new spirit that we want to bring into the kitchen. A vinegar that thanks to its metamorphosis allows for amusing ideas of dishes and recipes. A further evolution of a food, such as vinegar, which has always inspired us with interpretations of taste and fragrances. This time they are elevated thanks to new concepts in vinegar consumption. We wanted to go further. In the natural characterization of the vinegar, we have researched the possibility of obtaining an ingredient made of new forms, transparencies, textures and densities.

Perfect for appetizers such as canapés, oysters, salads, foie gras fresh and seasoned cheese, fruits, desserts, ice creams and many other recipes. Excellent grated on first courses, risottos and pizza.



Fine Aroma Vinegar

With this product line, the purity of the vinegar expresses its most authentic properties: clean taste but rich aroma, these vinegars are perfect for seasoning as well as offering special tones to recipes. We can talk about purity and elegance for these so-called light vinegars that do not betray the expectations of the most demanding gourmets.



1599

1605

1667

1636

1988



2848



2404



2817



2831

Organic Vinegars

Memory is what always drives us to create new products with sought-after features. This collection of vinegars was inspired by old labels found in the cellar: small tears of ancient beauty that can be re-discovered in the refined taste of these vinegars. Raspberry and Pomegranate offer a dry and round fragrance that helps you remind of ancient fruits enriching country-style desserts. The world of Balsamic Vinegar Invecchiato dates back to ancient times when the good practices of refining vinegars used to make the product achieve particular hints of deep grapes and musts. Nowadays we call it "organic"; The pleasure of leaving everything intact that has always been unknowingly done.



2862



9748

3265

6174

7683

8109

8581

The Balsamic cream is a product obtained from Balsamic Vinegar of Modena – Aceto Balsamico di Modena I.G.P., suitable for dressing, stuffing and decorating your dishes. The product was developed at the beginning of the 1990s in collaboration with a team of international chefs who set the basic principles for a balsamic cream aimed at replicating the preparation techniques normally implemented in the recipes cooked in any professional kitchen, albeit avoiding carbonization and the ensuring bitter taste, along with the controlled maintenance of the acidity provided by vinegar. The velvety taste of Balsamic Vinegar Creams successfully combines with the intense aroma of truffles, wild mushrooms, apples, figs and nuts and pear.

Crema di Balsamico





AIR is the new world that Mengazzoli has gone to explore, and to do that, it is entrusted to memories and history. Vinegar is an alive soul who breathes every day and because of that, it grows in flavor, in aroma and taste, becoming a smaller essence. It's like a "bugia", one might say, the values of a vinegar grow at the rate of its reduction. Then discover, this all-natural alchemy formed thanks to those places of ripening of vinegar's barrels that breathe through small holes in the walls as a large grating, that day after day, lets through, air, wind, sun, fog. This situation forms the humors of a vinegar and increases the meanings of a slow passing of time, allowing us to enjoy small clippings of a single blue, like the sky of Mantua. These holes that have always been called "bugie", and let pass a vital AIR.

Air of Mengazzoli

VINEGAR BREATHING



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ACETIFICIO MENGAZZOLI Snc
Via della Costituzione 41/43, 46010
Levata di Curtatone (Mantova) Italy
Tel. +39 0376 47444 - Fax + 39 0376 478231

ACETIFICIO MENGAZZOLI Snc
Via Manuzio Aldo il Vecchio, 12 - 41037
Mirandola (Modena) Italy
Tel +39 0535 20504
e.mail: commerciale@mengazzoli.it - www.mengazzoli.it