



Aceto Balsamico di Modena IGP

Balsamic Vinegar of Modena



About us

Fondo Montebello was founded in 1991 and it is located in Emilia Romagna, Maranello, Modena. Our company has been the first to formulate high density Balsamic vinegar of Modena, and our passion for Balsamic Vinegar has been transferred over two family generations. Today Fondo Montebello is a medium and modern company with a production process which is FSSC 22000 Certified that consistently wins the trust and appreciation of tough markets as Europe, China and the United States of America thanks to the effort and resources we put in making a top quality Balsamic Vinegar

All started at the end of 1991, in a small vinegar cellar inside a farmhouse. Hung on a wall inside this house, was founded a small and rusty metal plate with a name carved onto it. That name was Fondo Montebello. Believing it was a good omen, we took it as the name of the new business.

Following the initial success, the company started growing at a fast pace and eventually moved into a bigger facility, able to accommodate advanced bottling equipment. All throughout this resizing phase, the traditional recipe of our Balsamic Vinegar was kept genuine and unaltered.

United States of America

The opening of a branch in the United States, Houston, Texas, Fondo Montebello USA, Inc. is at the same time a goal, a confirmation and a challenge. *“We strongly believe in the value of our product and know-how acquired and we know its enormous attractive potential in the world, which is why we are investing heavily in terms of resources and energy to develop a foreign commercial network that is increasingly structured, able to satisfy the growing market demand.”*

Our mission

We are spreading, without intermediaries the characteristic of a unique product such as Fondo Montebello balsamic vinegar of Modena. We have slowly established our brand in the European and American markets. We let our customers choose us. Instead of betting on quantity, we invest in quality. This allows us to compete with the large variety of balsamic vinegars commonly available on the market. Starting from 2013, one of our goals is to increase our visibility by attending the most important fairs and events around the world, in order to meet the emerging markets and buyers.

Our vision

Our vision is to provide a range of different products aimed to satisfy the most demanding of the clients with an affordable price, without impacting quality. For this reason, we have never stopped striving for quality. Our target is to popularize our Balsamic Vinegar as a top-notch niche product, created from unique ingredients as a cooked must and wine vinegar, with no colorings, flavors or other additives.

Although we chose to automate some of our production processes, we want to highlight that the intense taste of our Balsamic Vinegar comes from top quality base ingredients - all of which are purchased locally - and from the refining process, which naturally takes place in wooden casks.

Our wholesale distribution currently reaches 26 countries, while our retail segment is dedicated to bring Fondo Montebello products to specialized shops, hotels and restaurants.

For years, private customers have been purchasing Balsamic Vinegar of Modena from the e-commerce platform hosted on our website www.fondomontebello.com, which we have made available to all those who wish to purchase retail products directly from our online store. Our website is also frequently updated with news, event feeds, new products and new packagings.

Our Brands



CASTELLO
DI MARANELLO





Balsamic Vinegar of Modena

The product

It is the result of the Emilian lands and of a wisdom millenary, it is clear and bright with an intense dark brown colour tending towards black. Its taste is bitter-sweet with a harmony between acidity and sweetness while its odour is lightly acidic, delicate and persistent with eventual woody notes. The secret behind Balsamic Vinegar of Modena lies in 3 factors: grapes, earth (climate & environment) and love.

How it is made

Balsamic Vinegar of Modena PGI can be produced only in the provinces of Modena and Reggio Emilia, obtained exclusively from the Lambrusco, Sangiovese, Trebbiano, Albana, Ancellotta, Fortana and Montuni grape varieties. It is produced from cooked or concentrated must, with the addition of a quantity of aged wine vinegar at least 10 years aged, and aged in barrels for at least 60 days, or up to and beyond 3 years for products labelled as *invecchiato* (aged). Fermentation begins immediately in large vats and continues after transfer into casks constructed using prized woods such as oak, particularly sessile oak, chestnut, mulberry and juniper. The product thus obtained is filtered and then subjected to a “final examination” (analytical and organoleptic), which leads to the product being certified as Balsamic Vinegar of Modena.

The passion

The ageing process of Balsamic vinegar of Modena requires time. The longer it rests in the old barrels of the Fondo Montebello, the richer it becomes in flavors and aromas, giving life to a tasting experience able to seduce the senses in an unique way.

A wooden treasure

During the ageing process each wood leaves to Balsamic Vinegar a particular feature.

Chestnut, rich in tannins, contributes to the dark color; Mulberry enhances the concentration; Juniper leaves resinous essences; Cherry sweetens the taste; Oak gives a typical vanilla perfume.

The result is a complex equilibrium between sour and sweet, which has always distinguished Fondo Montebello Balsamic Vinegars of Modena.



Historical Line



FM 01

High Density 1.29

Characterized by a rich perfume and an agreeable and rounded acidity, the “FM 01” is an aromatic product which, with its intensity, enhances the flavors of any dish.

During the ageing process each wood leaves to Balsamic Vinegar a particular feature. Chestnut, rich in tannins, contributes to the dark color and oak gives a typical vanilla perfume. It can be used fresh or can be heated in cooking preparations.



FM 03 - Organic

 High Density 1.34

The FM 03 organic product is made with organic grape must and organic wine vinegar, from organic farming. Dense, characterized by good

acidity, pleasant aromas of red fruit and important spicy and sweet notes. During the ageing process each wood leaves to Balsamic Vinegar a particular feature. Oak gives a typical vanilla perfume. Ideal used in raw on salads and mixed salads, meats. Also excellent on fruit and desserts.



FM 02

“Taste the Difference”

High Density 1.34

Dedicated to the founder of the company that created the recipe of Aceto Balsamico di Modena IGP “DENSO”. Dense and brilliant color, dark brown it possesses

a remarkable density. The aromas and flavors of plum jam and red fruits intertwine with hints of honey and vanilla in a considerably dense and sweet product. During the ageing process each wood leaves to this Balsamic Vinegar a particular feature. Juniper leaves resinous essences; Oak gives a typical vanilla perfume. The result is a complex equilibrium between sour and sweet, which has always distinguished this Balsamic Vinegar.



FM 04 - Italy

High Density 1.31

Its name ITALY created for revives on the tables the concept of Italian Excellence in all over the world. Of deep color, bright, dark brown has a high density. With a strong and sweet and sour taste, with notes of plum, black cherries and sweet

spices. During the ageing process each wood leaves to Balsamic Vinegar a particular feature. Chestnut, rich in tannins, contributes to the dark color, oak gives a typical vanilla perfume, Cherry sweetens the taste. It is recommended for cooking meats, boiled or grilled, legumes and fresh dressing for various savory dishes.

AVAILABLE IN THE FOLLOWING FORMATS:
250/500 ML 1/5 L

Gold and Platinum Line

Gold / Platinum

High Density 1.34

An elegant and prestigious package.
A full-bodied and dense balsamic vinegar,
stands out for an unmistakable
complexity and aromatic richness.
Among others, there are notes of dried plums,

black cherries and a sweet spiciness infused by the
juniper woods in which it has aged for a long time.
Ideal used raw on salads and mixed salads, aged
cheeses, meats and added to sauces and dips.
Also excellent on fruit and desserts.



Balsamic Vinegar Tradizionale di Modena D.O.P. Line

AFFINATO - 12 Years



The Balsamic Vinegar “Tradizionale di Modena DOP” owes its
flavour tanks to the cooking of musts obtained from a typical grape
variety grown in Modena countryside and the climate characteristics
which make possible an unique and particular processes that during
aging gift the product of an intense and unmistakable aroma. Its
particular characteristic in exalting the perfumes and flavours
of the dishes in which it is added, makes the Balsamic Vinegar
“Tradizionale di Modena DOP” one of the most appreciated products
of the traditional Emilian cuisine. Preferably used raw, is best when

savored along with Parmesan cheese or other cheeses, on pasta, pizza and fish. Also blends wonderfully
with roast and boiled meats, grilled vegetables and, with a few drops will enhance the flavor of fruit, cake
and ice cream. The Traditional Balsamic Vinegar of Modena P.O.D. is packaged in 100 ml Giugiaro ampoule,
kept in a precious box set with booklet.

EXTRAVECCHIO - 25 Years



The Balsamic Vinegar “Tradizionale di Modena DOP” owes its
flavour tanks to the cooking of musts obtained from a typical grape
variety grown in Modena countryside and the climate characteristics
which make possible an unique and particular processes that during
aging gift the product of an intense and unmistakable aroma.
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“Tradizionale di Modena DOP” one of the most appreciated products
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cake and ice cream. The Traditional Balsamic Vinegar of Modena P.O.D. is packaged in 100 ml Giugiaro
ampoule, kept in a precious box set with booklet.





Antichi Solai Line



AS - Antichi Solai
Density 1.20

Characterized by a rich scent and round acidity balsamic, capable of enhancing with its intensity the flavor of the dishes given by the woody notes.

In addition to being used for embellish vegetables, salad of all kinds.



AS Balsamic Condiment
Density 1.35

Sweet and sour dressing Aged with balsamic vinegar of Modena IGP. Exquisite balance of flavors - oak, cherry, and citrus - with a long, bright to end. A dense luxury balsamic dressing. It is perfect for salad and marinades. Sauces or for drizzling over roasted vegetables. Delicious on panna cotta & gelato



AS White Condiment
Density 1.21

This delicate dressing is obtained by mixing grape must, wine vinegar and Balsamic Vinegar of Modena.

The light and transparent color make it prefer to preserve the original color of the dish while giving a special and bittersweet note to the whole. It is excellent on seafood, fish and white meats.



ASR - Antichi Solai Riserva
Density 1.25

Slightly sour flavour with sweet aftertaste, it is a product particularly suitable for cooked dishes where it can fully reveal its fullness and aroma, or to dress fresh salads of all kinds



ASR - Organic
Density 1.25



Delicate sour flavour with sweet aftertaste, it comes to a particularly suitable product for cooked foods where it can reveal fully its fullness e the fragrance, or to dress fresh salads of all kinds



SABA
Density 1.36

Grape must reduction called Saba is dense luxury dressing with Fruity notes. This condiment was known by ancient Romans.

Cooked grape must is the main ingredient for the production of Balsamic Vinegar of Modena. It is perfect for cheese, meat, cocktails, yogurt, fruit salad, ice cream and desserts of all kinds.



Condiments and Balsamic Compote

The product

Our Condiments with Balsamic Vinegar of Modena PGI are obtained by blending Balsamic Vinegar of Modena with Cooked Must. The slow acetic fermentation makes it so aromatic and colorful to make it look like with Traditional Balsamic Vinegar of Modena. For this it is not necessary to add any type of preservative or colorants. It is the result of a small production of very high quality. It is suitable for use in special circumstances, has an intense aroma, a markedly sweet and sour balanced round taste and a high density.



DIAMOND

Densità 1.35

With an intense and bright color, given by its syrupiness, it is a delicious condiment that it is perfect with meat dishes but above all with aged cheeses, fruit, ice cream, sauces.

AVAILABLE IN THE FOLLOWING FORMATS: 350 ML - 500 ML - 5 L

MOSTALMICO

Mustard based on Balsamic Vinegar of Modena with a delicate flavor. Jelly with Balsamic Vinegar of Modena PGI. It can be spread on toast for breakfast, use it on grilled meats, accompanied by cheeses and salami, fish, baked or boiled, in any case, the combination with Mostalmico does nothing but enrich the taste of each dish.



AVAILABLE IN THE FOLLOWING FORMATS: 50/200 G



TRUFFLE FLAVORED GLAZE

Creamy with soft notes of dehydrated black truffle. Excellent guinea fowl, cheese, omelettes, fresh pasta, creamed risotto and ideal for everyone dishes that already lend themselves combined with truffles.

AVAILABLE IN THE FOLLOWING FORMATS: 150 ML



Blueberry compote with Balsamic Vinegar of Modena

The best blueberry jam, thanks to careful preparation, combined

with our Balsamic Vinegar of Modena PGI. It has the right balance between the sour sweetness of the fruit and the tartness of the Balsamic Vinegar. With its intense purple colour darkened by the balsamic vinegar, it is excellent with cheeses such as parmesan and mature pecorino, delicious on polenta crostini and amazing when accompanied by ricotta. It excellently enhances the flavour of game meat.



Strawberry compote with Balsamic Vinegar of Modena

Strawberry compote and Balsamic Vinegar of Modena is the result

of the successful combination of a genuine extra strawberry jam and our precious Modenese condiment. The outcome is a note of freshness, sweetness, appetising and balanced acidity, which makes it ideal for various types of cheese, especially goat's or mature cheeses, for refined starters, and for many spoon desserts. You should try it at breakfast too, spread on a slice of bread.



Pear compote with Balsamic Vinegar of Modena

From the combination of pears and Balsamic Vinegar of Modena

we have created this soft, fresh compote with a tempting and pleasant acidity, which is perfect with blue and medium matured cheeses. Excellent spread on bread for breakfast, snacks or for delicious tarts.

AVAILABLE IN THE FOLLOWING FORMATS:
130 GR - 4,58 FL OZ



Balsamic Pearls

PERLAMICO

Balsamic Pearls are small spheres with a liquid sweet and-sour heart containing the best Balsamic Vinegar of Modena. When eaten, they provide a surprising and pleasant explosion of taste. Elegant and refined, they represent a creative and original way to embellish your preparations

by giving a new look to dishes and enriching their taste.

BLACK



Available in various flavors, with Balsamic Vinegar, white condiment and with various flavorings from natural extracts, in order to enrich every type of food preparation with a touch of molecular gastronomy that meets the most traditional symbol of Modena: the Balsamic Vinegar.

WHITE



FIGS

Suitable for garnishing and enriching basic dishes fresh and aged cheeses, cold cuts, sliced beef, braised in red wine. Suitable with ice creams and creams



APPLE

Suitable for garnishing and enriching dishes of shellfish, fish carpaccio, aged cheese, yogurt, ice cream and desserts.



LEMON

Suitable for garnishing and enriching dishes of shellfish, fish carpaccio, sushi, ice cream, ideal for salads and vegetables, thanks to the pleasant intensity.



WHITE TRUFFLE

To taste, like caviar, on toast, garnish with fresh and soft cheese, hams and foie gras, soups and vegetable soups, cheese fondue, meat scraps.



TRUFFLE

To taste, like caviar, on Fassona beats, meat carpaccio, on toast or to garnish fresh and soft cheese, hams and foie gras.



Organic glazes

Fondo Montebello glazes, extends the gustatory panorama of Balsamic Vinegar turning it into a reduction through the heating, the addition of xanthan gum and cooked must. The result is a range of very versatile seasonings,

thanks to the practicality of use and the balance between the moderate acidity and the unmistakable sweetness of cooked grape must, it is used to garnish, creating great contrasts of flavor in every dish, from appetizer to dessert.



GLAZE APPLE FLAVOURED
 Creamy with soft fruity notes. All-round dressing, excellent with seafood, fish carpaccio, aged cheese, yogurt, ice cream and dessert.



GLAZE LEMON FLAVOURED
 Creamy with soft fruity notes. Condiment suitable for fish dishes, sushi, ice cream, desserts, fresh cheese, ideal for dressing salads and vegetables, thanks to the pleasant softness and intensity.



GLAZE WITH BALSAMIC VINEGAR OF MODENA & FIG
 Creamy with a fruity sweet and soft notes. Ideal on fresh and aged cheese, cold cuts, sliced beef, red wine marinades. Suitable with ice creams and creams.



GLAZE WITH BALSAMIC VINEGAR OF MODENA
 Creamy with an exquisite balance of woody flavors. All around dressing, excellent with cheeses, cold cuts, soups, barbecues, ideal for seasoning salads and vegetables, thanks to his pleasant softness and intense flavor.

AVAILABLE IN THE FOLLOWING FORMATS: 150 ML



Gift package

A precious gift

We dress in style the culinary excellence of our Tradition with gift packing solutions that enhance the value in a precious combination of aesthetics and functionality

Book 1

- FM 02 Balsamic Vinegar of Modena IGP 250 ml
- Mostalmico-Mustard 50 g
- Recipes book

Book 2

- FM 01 Balsamic Vinegar of Modena IGP 250ml
- Extra Virgin olive oil, 100% Italian, 250 ml
- Mostalmico-Mustard 50 g
- Recipes book

Racing line

- FM 01 Balsamic Vinegar of Modena IGP 250ml
- FM 02 Balsamic Vinegar of Modena IGP 250ml
- Extra Virgin olive oil, 100% Italian, 250 ml



Castello di Maranello Balsamic Vinegar of Modena IGP



CASTELLO DI MARANELLO

Before being the city it is today, Maranello was a medieval fiefdom gathered around the Castle. The ancient village in fact remained under the control of the Calcagnini family from 1464 until the unification of Italy. The historic Castle of Maranello was built around the 12th century, commissioned by the Arardini or Araldini family, who not only ruled Maranello around the year one thousand and in the rest of the late Middle Ages, but it is very likely that they were the proponents of the name “Maranello”.

The product

It is the result of the Emilian lands and of a wisdom millenary, it is clear and bright with an intense dark brown colour tending towards black. Its taste is bitter-sweet with a harmony between acidity and sweetness while its odour is lightly acidic, delicate and persistent with eventual woody notes. The secret behind Balsamic Vinegar of Modena lies in 3 factors: grapes, earth (climate & environment) and love. Balsamic Vinegar of Modena PGI can be produced only in the provinces of Modena and Reggio Emilia, obtained exclusively from the Lambrusco, Sangiovese, Trebbiano, Albana,

Ancellotta, Fortana and Montuni grape varieties. It is produced from cooked or concentrated must, with the addition of a quantity of aged wine vinegar at least 10 years aged, and aged in barrels for at least 60 days, or up to and beyond 3 years for products labelled as invecchiato (aged). Fermentation begins immediately in large vats and continues after transfer into casks constructed using prized woods such as oak, particularly sessile oak, chestnut, mulberry and juniper. The product thus obtained is filtered and then subjected to a “final examination” (analytical and organoleptic), which leads to the product being certified as Balsamic Vinegar of Modena.



CM 02
Density 1.34

Dedicated to the founder of the company that created the recipe of Aceto Balsamico di Modena IGP “DENSO”. Dense and brilliant color, dark brown it possesses

a remarkable density. The aromas and flavors of plum jam and red fruits intertwine with hints of honey and vanilla in a considerably dense and sweet product. During the ageing process each wood leaves to this Balsamic Vinegar a particular feature. Juniper leaves resinous essences; Oak gives a typical vanilla perfume. The result is a complex equilibrium between sour and sweet, which has always distinguished this Balsamic Vinegar.



CM 03 - Organic
Density 1.34

The CM 03 organic product is made with organic grape must and organic wine vinegar, from organic farming. Dense, characterized

by good acidity, pleasant aromas of red fruit and important spicy and sweet notes. During the ageing process each wood leaves to Balsamic Vinegar a particular feature. Oak gives a typical vanilla perfume. Ideal used in raw on salads and mixed salads, meats. Also excellent on fruit and desserts.

AVAILABLE IN THE FOLLOWING FORMATS: 250/500 ML



CM 04 - ITALY
Density 1.31

Of deep color, bright, dark brown has a high density. With a strong and sweet and sour taste, with notes of plum, black cherries and sweet spices. During the ageing process

each wood leaves to Balsamic Vinegar a particular feature. Chestnut, rich in tannins, contributes to the dark color, oak gives a typical vanilla perfume, Cherry sweetens the taste. It is recommended for cooking meats, boiled or grilled, legumes and fresh dressing for various savory dishes.

AVAILABLE IN THE FOLLOWING FORMATS: 250/500 ML



CM- OLIVE OIL EXTRA VERGINE

Variety: Cerasuola 100%
Production area: Partinico
Altitude: 200-500 meters above sea level South-facing olive groves
Method of collection: Hand picking.

Harvest period: October - November
Extraction method: Continuous cold cycle, pressing within 24 hours of collection.
Appearance: Oil of great density with an intense green color.
AROMA: Intense fruity with hints of green tomato and Almond Aroma Pasty with bitter sensation and persistent spiciness.
Taste: Spicy.

AVAILABLE IN THE FOLLOWING FORMATS: 250/500 ML - 1/5 L



Our work takes shape from mother earth and is transformed into a unique product to accompany your most important moments.

Peninsula produces wines, balsamic vinegar and exclusive condiments that convey the company's passion.

Our philosophy is manifested in the passionate work, which is carried out in full harmony with nature. This is how we are able to provide a product that offers your palate an unforgettable experience.



Balsamic Vinegar of Modena IGP
Density 1.34

Dense and brilliant color, dark brown it possesses a remarkable density. The aromas and flavors of plum jam and red fruits intertwine with hints of honey and vanilla in a considerably dense and sweet product.



Balsamic Vinegar of Modena Organic
Density 1.34

Made with organic grape must and organic wine vinegar, from organic farming.

Dense, characterized by good acidity, pleasant aromas of red fruit and important spicy and sweet notes.



Balsamic Vinegar of Modena IGP
Density 1.31

Of deep color, bright, dark brown has a high density.

With a strong and sweet and sour taste, with notes of plum, black cherries and sweet spices.



Apple Cider Vinegar with Balsamic Vinegar of Modena
Density 1.21

This delicate dressing is obtained by mixing fresh apple juice with naturally acetic apple cider. The result is an Apple Dressing characterized by a light acidity and a pleasant bouquet of fruity notes and vanilla to be enjoyed with salads, second courses or desserts.



White Condiment with Balsamic Vinegar of Modena IGP
Density 1.21

This delicate dressing is obtained by mixing grape must, wine vinegar and Balsamic Vinegar of Modena. The light and transparent color make it prefer to preserve the original color of the dish while giving a special and bittersweet note to the whole.



Diamond
Density 1.35

Dense and brilliant color, dark brown it possesses a remarkable density. The aromas and flavors of plum jam and red fruits intertwine with hints of honey and vanilla in a considerably dense and sweet product.

150 ML - 5.07 FL OZ

Peninsula Balsamic Pearls & Compote



Black Pearls with Balsamic Vinegar of Modena

Balsamic Pearls are small spheres with a liquid sweet and-sour heart containing the best Balsamic Vinegar of Modena. When eaten, they provide a surprising and pleasant explosion of taste. Elegant and refined, they represent a creative and original way to embellish your preparations by giving a new look to dishes and enriching their taste.



White Pearls with Balsamic Vinegar of Modena

Available in various flavors, with Balsamic Vinegar, white condiment and with various flavorings from natural extracts, in order to enrich every type of food preparation with a touch of molecular gastronomy that meets the most traditional symbol of Modena: the Balsamic Vinegar.



Blueberry compote with Balsamic Vinegar of Modena

The best blueberry jam, thanks to careful preparation, combined with our Balsamic Vinegar of Modena PGI. It has the right balance between the sour sweetness of the fruit and the tartness of the Balsamic Vinegar. With its intense purple colour darkened by the balsamic vinegar, it is excellent with cheeses such as parmesan and mature pecorino, delicious on polenta crostini and amazing when accompanied by ricotta. It excellently enhances the flavour of game meat.



Pear compote with Balsamic Vinegar of Modena

From the combination of pears and Balsamic Vinegar of Modena we have created this soft, fresh compote with a tempting and pleasant acidity, which is perfect with blue and medium matured cheeses. Excellent spread on bread for breakfast, snacks or for delicious tarts.

AVAILABLE IN THE FOLLOWING FORMATS:
130 GR - 4,58 FL OZ



Pearls with White Condiment and Truffle

To taste, like caviar, on toast, garnish with fresh and soft cheese, hams and foie gras, soups and vegetable soups, cheese fondue, meat scraps. Filled with White Condiment and Truffle, these culinary jewels will add sparkle and flavor to your recipes.



Strawberry compote with Balsamic Vinegar of Modena

Strawberry compote and Balsamic Vinegar of Modena is the result of the successful combination of a genuine extra strawberry jam and our precious Modenese condiment. The outcome is a note of freshness, sweetness, appetising and balanced acidity, which makes it ideal for various types of cheese, especially goat's or mature cheeses, for refined starters, and for many spoon desserts. You should try it at breakfast too, spread on a slice of bread.

AVAILABLE IN THE FOLLOWING FORMATS: 80 GR - 2,82 FL OZ

AVAILABLE IN THE FOLLOWING FORMATS:
130 GR - 4,58 FL OZ



Traditional Balsamic Vinegar Of Modena "Affinato"
12 Years



Traditional Balsamic Vinegar Of Modena "Extravecchio"
25 Years





Fondo Montebello
Condimento Bianco con
"Aceto Balsamico
di Modena IGP"
250 ml e 8.45 fl. oz.

Fondo Montebello
Aceto Balsamico
di Modena IGP
250 ml e 8.45 fl. oz.
Prodotto Italiano

Fondo Montebello
La Dolce Mela
Condimento agrodolce
all'Aceto di Mele
250 ml e 8.45 fl. oz.
100% Italiano

Fondo Montebello
Aceto Balsamico
di Modena IGP
250 ml e 8.45 fl. oz.
Prodotto Italiano

Fondo Montebello
Aceto Balsamico
di Modena IGP
250 ml e 8.45 fl. oz.
Prodotto Italiano

Antichi Solai Riserva Retail Line



**White Condiment
with Balsamic Vinegar
of Modena**
Density 1.21

This delicate dressing is obtained by mixing grape must, wine vinegar and Balsamic Vinegar of Modena. e light and transparent color make it prefer to preserve the original color of the dish while giving a special and bittersweet note to the whole.



**Apple Cider Vinegar
with Balsamic Vinegar
of Modena**
Density 1.21

This delicate dressing is obtained by mixing fresh apple juice with naturally acetified apple cider. The blend is then aged in French oak barrels. The result is an Apple Dressing characterized by a light acidity and a pleasant bouquet of fruity notes and vanilla to be enjoyed with salads, second courses or desserts.



**Balsamic Vinegar
of Modena**
AS - Density 1.21

Characterized by a rich scent and round acidity balsamic, capable of enhancing with its intensity the flavor of the dishes given by the woody notes. In addition to being used for embellish vegetables, salad of all kinds.



**Balsamic Vinegar
of Modena AS 04**
Density 1.31

Of deep color, bright, dark brown has a high density. With a strong and sweet and sour taste, with notes of plum, black cherries and sweet spices. During the ageing process each wood leaves to a particular feature. Chestnut, rich in tannins, contributes to the dark color, oak gives a typical vanilla perfume, Cherry sweetens the taste. It is recommended for cooking meats, boiled or grilled, legumes and fresh dressing for various savory dishes.



**Balsamic Vinegar
of Modena AS 02**
Density 1.34

Dense and brilliant color, dark brown it possesses a remarkable density. The aromas and flavors of plum jam and red fruits intertwine with hints of honey and vanilla in a considerably dense and sweet product. During the ageing process each wood leaves to this a particular feature. Juniper leaves resinous essences; Oak gives a typical vanilla perfume. The result is a complex equilibrium between sour and sweet, which has always distinguished this Balsamic Vinegar.

*"Taste the
Difference"*





*Risotto Buffalo Mozzarella & Balsamic Vinegar of Modena:
a tribute to elegance.*

Preparation

Boil a liter of water. Salt it (10 g per liter). Toast the rice in a saucepan with a high edge with 2 tablespoons of oil and a pinch of salt. When the rice is toasted, deglaze with a ladle of salted water. Cook over high heat. Add a little water at a time up to four minutes from the end of cooking.

Off the heat, finely chop the buffalo mozzarella and add it little by little to the rice, stirring vigorously. Add a tablespoon of extra virgin olive oil and a knob of butter. Add a ladle of cooking water to keep the rice soft.

Serve and garnish with Pearls of Balsamic Vinegar of Modena & Fig and Balsamic Vinegar of Modena art. FM 02.

For 4 people

320 g Carnaroli rice
200 g of buffalo mozzarella DOP
50 g of buffalo butter
3 tablespoons of extra virgin olive oil
50 g of Perlamico
Pearls of Balsamic Vinegar of Modena & Fig
1 liter of salt water
4 tablespoons of Balsamic Vinegar of Modena FM 02
Salt to taste



Certifications

All our vinegars are IGP-certified Balsamic Vinegars of Modena.

Our purpose in becoming IGP-certified is to protect our customers, improving the transparency of the process and traceability of the ingredients, thereby guaranteeing the safety, consistency and quality of all our products. Our keen eye for quality enables us to be more competitive and enter new markets all around the world.

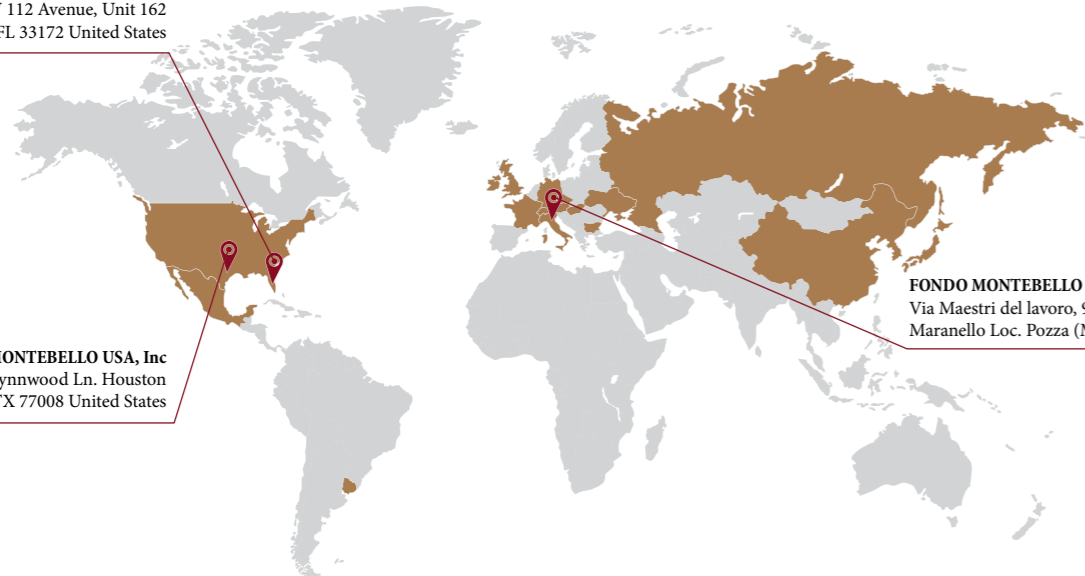


Worldwide: 30 Nations in 2020

Italy - Germany - France - England - Switzerland - Austria - Spain - Belgium - Ireland - Hungary - Ukraine - Bulgaria - Czech Republic - Holland - United Arab Emirates - China - Hong Kong - Taiwan - Japan - Malaysia - Hawaii - Mexico - Colombia - Uruguay - United States of America - Dominican Republic - South Africa - New Zeland - Perù - South korea.

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