



Balsamic  
Experience



# Our story

Peninsula was born in the heart of Italy, inspired by our country's rich culinary tradition. A registered brand of Fondo Montebello S.p.A., a leading company since 1990 in the production of Balsamic Vinegar of Modena and high-quality condiments, Peninsula represents the passion, elegance, and craftsmanship that define "Made in Italy." Our mission is to bring the best of Italian excellence to international markets, combining tradition, innovation, and quality to create unique products.

## A PRODUCT DESIGNED FOR SUPERMARKETS

The Peninsula line is specifically designed for supermarkets, where our innovative and eye-catching packaging immediately captures consumers' attention. We offer an unbeatable quality-price ratio, ensuring that our products stand out not only visually but also for their exceptional value. Whether it's balsamic vinegars, condiments, or sauces, Peninsula products meet the highest quality standards while remaining accessible to a broad audience.

## QUALITY, STYLE AND INNOVATION

Peninsula is distinguished by offering a carefully curated selection of high-quality Italian condiments, presented with modern and appealing labels designed to attract both consumers and food industry professionals, such as chefs and restaurateurs. Our goal is simple: to provide products that combine superior quality with competitive prices, allowing us to reach a wide and different customers.

The contemporary design of our labels reflects our commitment to communicating with a new generation of consumers, who are increasingly informed and detail-oriented. This innovative approach ensures that Peninsula products not only meet but exceed consumers' expectations.

## OUR FLAGSHIP PRODUCTS

Among our most prestigious offerings are our Balsamic Vinegars of Modena and gourmet condiments. Each product is crafted with the utmost care, respecting the long-standing Italian tradition of food craftsmanship while also embracing modern techniques that enhance both flavor and presentation. Peninsula Balsamic Vinegar of Modena, for example, offer a perfect balance of sweetness and acidity, making them ideal for any kitchen, whether for home cooks or professional chefs.

## DISCOVER PENINSOLA

We invite you to explore our exclusive range of products and experience the exceptional quality that only Peninsula can offer. Whether you are a consumer seeking authentic Italian flavors or a company looking for premium products to enrich your offerings, Peninsula is here to meet your needs. Contact us for more information about our products or to discuss future projects. We are ready to answer all your questions and provide the support you need to bring Italian excellence to your table.





HOW ITS MADE

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.

RAW MATERIALS

In all our products, we use well-cooked, unconcentrated must, which boasts a very dark color, eliminating the need for caramel as a coloring agent. This method of cooking must creates characteristic aromas through the Maillard reaction, enhancing the product's flavor profile with added complexity. We pride ourselves on using no concentrate grape must and no caramel coloring. Our wine vinegar is sourced from a reputable Tuscan supplier known for its exceptional organoleptic qualities. This vinegar is non-aggressive and offers delightful fruity and pleasant aromas, contributing to the overall excellence of our products.



WHAT SETS US APART

Our company boasts unique, non-replicable machinery specifically designed and built for cooking must and balsamic vinegar. These facilities, the result of meticulous research and innovation, enable us to implement exclusive cooking methodologies that distinctly set us apart from other producers. Thanks to these cutting - edge technologies, our products maintain an impeccable aftertaste, free of burnt notes, with an aromatic profile that is perfectly balanced - not too fresh nor raw.

Our advanced cooking techniques are developed to preserve and enhance the organoleptic characteristics of our musts and balsamic vinegar, ensuring a harmonious balance between sweetness, acidity, and aromatic complexity. This approach allows us to offer our customers a superior quality product that respects tradition while leveraging the best technological innovations.

*The secret behind Balsamic Vinegar of Modena lies in 3 factors: grapes earth (climate & environment) and love.*

Balsamic Vinegar of Modena

USA/PEN 250FM02



250ml / 8.45 fl oz

High Density 1.34 ★★★★★

**Profile:** Rich and dense, this dark brown product offers deep aromas of plum jam, ripe red fruits, honey, and vanilla. Its luscious sweetness and full body create an indulgent tasting experience, with a versatile sweetand - sour profile.

**Ideal for:** It pairs well with grilled or boiled meats, salads, vegetables, and aged cheeses like Parmigiano Reggiano. It enhances legume dishes and complements desserts with fresh fruit or as a topping for ice cream.

★ No colourant or caramel

UPC: 811614030389

USA/PEN 250FM04



250ml / 8.45 fl oz

High Density 1.31 ★★★★★

**Profile:** Deep in color, with a bright, dark brown hue and remarkable density. Its bold sweet-and-sour taste is enriched by notes of plum, black cherries, and sweet spices, offering a complex and satisfying flavor.

**Ideal for:** Cooking meats, whether boiled or grilled, and for enhancing legumes. It also serves as a fresh and flavorful dressing for a variety of savory dishes.

★ No colourant or caramel

UPC: 811614030365

# Balsamic Condiments

USA/PEN 250FM02



250ml / 8.45 fl oz

## High Density 1.34 ★★★★★

**Profile:** Dark brown in color, this balsamic is crafted exclusively from organic musts and wine vinegar. Its remarkable density is balanced by a pleasant acidity, with enticing aromas of red fruit and prominent sweet and spicy notes.

**Ideal for:** Use raw on salads and mixed greens, it also enhances meats, sauces, and dips. It pairs beautifully with fruit and desserts as well.

★ With organic cooked grape must

★ No colourant or caramel

UPC: 811614030389

USA/PEN 250FM04



250ml / 8.45 fl oz

## Medium Density 1.21 ★★★★★

**Profile:** Characterized by a rich, complex aroma and a beautifully rounded acidity, this balsamic vinegar brings an elevated depth of flavor to a wide variety of dishes. Its intense, woody notes intertwine with hints of dried fruits and subtle sweetness, creating a perfect balance that enhances both savory and sweet dishes.

**Ideal for:** It is perfect for elevating the flavor of vegetables and all types of salads.

★ Spicy Aroma & Intense Taste

★ No colourant or caramel

UPC: 811614030990

*Balsamic Vinegar - based condiments are made from Balsamic Vinegar, enriched and transformed through various processes to achieve specific textures and flavors.*



*Our selection includes various types of Balsamic Vinegar - based condiments such as white condiment, apple cider vinegar and flavored glaze reductions.*



*Their preparation requires a combination of traditional and modern techniques, aimed at creating versatile products suitable for various culinary applications.*





USA/PEN C250WHITE



250ml / 8.45 fl oz

Medium Density 1.21 ★★★★★

**Profile:** Grape must, wine vinegar, and Balsamic Vinegar of Modena come together to create our premium white condiment, fresh and lively. Its bright, fruity notes enhance the natural flavors of any dish, adding a refreshing touch that elevates your culinary creations.

**Ideal for:** On the palate, it offers a pleasant sour note, while its sweetness pairs perfectly with shellfish, grilled fish, white meats, and summer salads.

- ★ Balance sweet and sour condiment
- ★ No colourant or caramel

UPC: 811614030389

USA/PEN C250APPLE



250ml / 8.45 fl oz

Medium Density 1.21 ★★★★★

**Profile:** This delicate dressing is crafted by blending fresh apple juice with naturally acetified apple cider. The result is an Apple Dressing with light acidity and a delightful bouquet of fruity notes and vanilla.

**Ideal for:** It pairs wonderfully with salads, main courses, and desserts.

- ★ Spicy Aroma & Intense Taste
- ★ No colourant or caramel

UPC: 811614030990

USA/PEN 150GOURMET



USA/PEN 150TRUFFLE



USA/PEN 150TRUFFLE



150ml / 5.07 fl oz

Density 1.35 ★★★★★

**Profile:** Our line of gourmet balsamic vinegar reductions is a concentrate of flavor and refinement. With a velvety texture and intense taste, they offer sweet and slightly tangy notes with a pleasant fruity aftertaste. Discover all its variations enriched with the aroma of truffle.

**Ideal for:** It is the perfect product for enhancing meat dishes, fish, aged cheeses, grilled vegetables, and desserts, adding a touch of elegance to every preparation.

UPC: 811614030341

UPC: 811614030532

UPC: 811614030495

# Balsamic Compotes



130g / 4.58 oz

40g / 1.41 oz

**Made with Balsamic Vinegar of Modena**

**Profile:** Our compotes and Balsamic Vinegar of Modena are the result of the successful combination of a genuine extra jam and our precious Modenese condiment.

**Ideal for:** 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.

- ★ 100% from fruit
- ★ No Additives

- ★ Real fruit pieces
- ★ Gluten free

UPC: 811614030761

UPC: 811614030778

UPC: 811614030785



# Taste our varieties

*Balsamic fruit compotes are gourmet preparations that combine the natural sweetness of fruit with the acidity and complexity of Balsamic Vinegar.*

### STRAWBERRY

The Strawberry Compote with Balsamic Vinegar of Modena is the result of a perfect combination of a genuine strawberry jam and our prized Modenese condiment. The outcome is a fresh, sweet, and appetizing flavor with a wellbalanced acidity.

### PEAR

From the combination of pears and Balsamic Vinegar of Modena, we have created a smooth, fresh compote with a delightful and balanced acidity. It is perfect with blue and semi-aged cheeses, and it's excellent on bread for breakfast, snacks, or in delicious tarts.

*The production of fruit compotes with Balsamic Vinegar is aprocess that combines slow cooking with a balance of sweetness and acidity.*

### FIG

Fresh figs, with their natural sweetness and fleshy texture, are enhanced by the addition of balsamic vinegar, which balances their flavor with a tangy-sweet note. This compote is ideal for pairing with aged cheeses like pecorino or Parmigiano Reggiano, or as a condiment for meat dishes such as duck or pork.

### BLUEBERRY

The finest blueberry jam, prepared with great care, combined with our Balsamic Vinegar of Modena, strikes the perfect balance between the sweet-tartness of the fruit and the acidity of the balsamic vinegar. Its deep purple color is further enriched by the balsamic vinegar.

# Balsamic Pearls



80g / 2.82 oz

*Offer a unique and captivating taste experience with our Pearls made with Balsamic Vinegar of Modena*

Our pearls are particularly suitable for garnishing hot dishes thanks to their heat resistance: they do not melt or lose their shape when in contact with heat.

The flavor of balsamic vinegar, sweet and slightly tangy, is released when the sphere breaks, creating an interesting contrast with hot dishes.

- ★ No caramel coloring
- ★ Heat resistance
- ★ Unique texture
- ★ Tangy note & Intense Taste

UPC: 811614030433

UPC: 811614030440

UPC: 811614030457



# How the Pearls are made

*Balsamic Pearls are small spheres with a liquid sweet - and - sour core, featuring the finest Balsamic Vinegar of Modena. These pearls burst with a surprising and delightful explosion of taste upon consumption. Elegant and refined, they offer a creative and original way to elevate your dishes, providing a fresh aesthetic and enhanced flavor.*

## MIX PREPARATION

To prepare Balsamic Vinegar of Modena for spherification, start by adding calcium chloride to the vinegar. This calcium will later react with alginate to create a gel membrane around the liquid, forming the core of the sphere.

## SPHERIFICATION

Gently drop the Balsamic Vinegar of Modena into the alginate bath using a multiple drip dispenser. As the calcium-containing liquid contacts the alginate, the calcium ions trigger the gelation process, forming a thin membrane around the liquid. Control the gelling process by allowing the spheres to sit in the alginate bath for 2-3 minutes. The longer they remain in the bath, the thicker the gel membrane becomes. Note that the gel forms only on the surface, leaving the interior liquid intact.

## POTTING

Remove the spheres using a large sieve instead of a slotted spoon. Gently filter the spheres through the sieve to eliminate any excess alginate without damaging them. This method ensures that the spheres remain intact while being separated from the alginate bath.

*Available in various flavors, including Balsamic Vinegar, white condiment, and a range of natural extracts, these pearls add a touch of molecular gastronomy to your culinary creations. They enrich every type of food preparation with the most traditional symbol of Modena: Balsamic Vinegar.*

## PASTEURISATION

After removing the spheres from the alginate bath, they are placed in a Balsamic Vinegar bath and then transferred to containers (jars). The filled jars are sealed and pasteurized to ensure product longevity and safety. Pasteurization extends shelf life, allowing the spheres to be stored for longer periods without refrigeration. This method produces stable spheres that can be bottled and preserved for later use.



## Note

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Enjoy  
*our* Taste



**PENINSOLA IS A REGISTERED BRAND OF  
FONDO MONTEBELLO S.P.A.**

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