

# COMPANY PROFILE



ACETAIA MARCHI



[www.acetaiamarchi.com](http://www.acetaiamarchi.com)

# HISTORY OF A FAMILY



## THE PASSION OF BALSAMIC VINEGAR IN THE HISTORY OF OUR FAMILY

### 1910

Acetaia Marchi is the result of a great family passion for Balsamic Vinegar.

Born in Modena in the last century, it is the result of a tradition that is handed down from father to son, and that still today has its roots in a culture deeply linked to the territory and its raw materials of excellent quality, as well as in a craftsmanship unchanged over time.





## **TODAY**

Today Acetaia Marchi claims 170 batteries for the production of "Traditional Balsamic Vinegar of Modena D.O.P." and hundreds of barrels for the "I.G.P.".

It offers only products obtained in the local supplychain, selected, certified and of the highest quality, intended for the most demanding palates in Italy and in the world.



# THE ESTATE



Acetaia Marchi develops on an area of more than 10 hectares whose protagonists are the vineyards of the Family, from which starts the entire production process that takes place entirely within the estate.

In addition to the modern production buildings, Acetaia Marchi claims two attics for the aging of the precious Black Gold and a typical shop with direct sale of Balsamic Vinegars and other food excellence of the territory.

Acetaia Marchi can host events, tastings and visitors from all over the world to spread the culture of Balsamico and its secular rites of production.



Tradition and innovation  
characterize this unique reality,  
able to combine a real  
craftsmanship to a great  
flexibility







- GRAPE HARVEST
- SOFT CRUSHING
- COOKING OF THE MUST
- AFFINEMENT - AGING

## BALSAMIC VINEGAR OF MODENA IGP

ORGANOLEPTIC ANALYSIS

BOTTLING

LABELLING

## TRADITIONAL BALSAMIC VINEGAR OF MODENA DOP



FROM  
THE  
FRUIT TO  
THE  
TABLE



# WHY SHOULD YOU CHOOSE ACETAIA MARCHI

- COMPLETE CONTROL OF THE PRODUCTION PROCESS
- LOCAL SOURCING
- MODERN MANUFACTURING FACILITY TO SATISFY EACH KIND OF REQUEST OF VOLUMES AND CUSTOMIZATION
- WE CAN DELIVER ALL OVER THE WORLD

**WE RESPECT THE TRADITION**

**HANDICRAFT QUALITY**

**SELECTED RAW MATERIALS**

**EXCLUSIVELY FROM**

**FAMILY VINEYARDS**





# PRIVATE LABEL

Support by selecting the type of product

Choice of bottle size, packaging and delivery

Creative support for the realization of the label and its management for the approval practice by the Certification Authority

Possibility to have small batches of single production







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<https://www.instagram.com/acetaiamarchi/>



<https://it.linkedin.com/company/acetaiamarchi>



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