

Vinegar Gambigliani Zoccoli



The Gambigliani Zoccoli Agricultural Company is located in Gaggio in Piano (Castelfranco Emilia - MO) 10 km from the center of Modena. The first documentary traces that attest to the production of balsamic vinegar in the family date back to 1732, although its origins are certainly more remote.



An important turning point in the vinegar factory took place in the 1970s with the "start-up" of 300 barrels by the engineer Giorgio Gambigliani Zoccoli, which added to the previous ones started by his father Avv. Mario, to meet the expectations of family growth. In the 1980s, thanks to the promotional campaign carried out by the "Consorzio Produttori Antiche Acetaie", the marketing of Traditional Balsamic Vinegar of Modena D.O.P. and also the Gambigliani Zoccoli family decides to share their passion with the rest of the world.



Associazione
Esperti
Degustatori
Aceto
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D.O.P.



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the manor house, is a reference example for producers and enthusiasts of all backgrounds . Recently Dr. Giorgio Gambigliani Zoccoli, Mario's son and the last descendant, entered the field to continue, together with his father, the passion that has characterized the family over time.

The Company produces exclusively Traditional Balsamic Vinegar of Modena DOP taking care of the entire production process: from the cultivation of grapes, the production of musts, cooking, aging and marketing.

The family receives visits by reservation of groups with minimum 8/10 people, also in English, with tasting in pairing also very rich as brunch. During the visit there is a simulation of the entire production process.

Mario Gambigliani Zoccoli is President of the Consorzio Produttori Antiche Acetaie, President of the AED (Association of Tasting Experts), President of ABTM Servizi Srl, member of the Delegation of Modena of the Italian Academy of Cuisine and President of Rotary Club Modena.