

WHITE BALSAMIC



ACETAIA CATTANI

Modena, Italy

SENSORY PROFILE

This white balsamic vinegar, produced by the Cattani family, is made using sweet must from the family's own organically grown white grapes. The secret to their vinegar is using only the highest quality grapes (Trebbiano) available and adhering to the family's strong commitment to produce vinegar without additives of any kind. The richly perfumed must is not cooked but rather reduced at a low temperature so as to preserve the delicate golden color. It is then mixed with aged white vinegar and put into barrels for less than 6 months. The beautiful golden color of this balsamic comes from the real color of the Trebbiano grape must, which is naturally golden. The harmonious balance between sweet and sour is obtained by using a larger percentage, (65%) of concentrated grape must and only 35% of wine vinegar.

This young vinegar is perfect for grilled vegetables, fish and white meat as it will not change the dish's natural color.

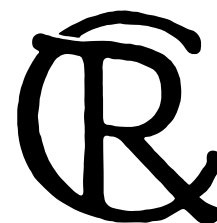
SOFI Silver Outstanding Vinegar 2010

RETAIL SIZE	250 mL
ITEM NO	96032
UPC	896741001259
CASE	12 x 250 mL

RETAIL SIZE	500 mL
ITEM NO	96037
UPC	896741001266
CASE	12 x 250 mL

TRADITION

Acetaia Cattani is a 5th generation family-owned balsamic producer in Modena, Italy. They have an unbridled passion for producing balsamic in the Modenese tradition, with sweet indigenous grapes from their vineyard in the Modenese hills. Since the 1980s they have practiced organic agricultural methods in order to guarantee the highest quality for their grapes.



**ROGERS
COLLECTION**

REVISED 8/21/2017