



Our Balsamic Vinegars

We proudly produce Balsamic Vinegar of Modena, strictly PGI or PDO certified, according to traditional methods and using only the finest raw materials: naturally cooked grape must (not industrially concentrated), with no added caramel, flavorings, or preservatives.



A family legacy

For over three centuries, the Aggazzotti family has been running its Balsamic Vinegar estate in the village of Colombaro, Modena.

The history of Balsamic Vinegar is closely intertwined with that of our family. In 1862, our ancestor, Francesco Aggazzotti, was the first to write down the recipe and production method for Traditional Balsamic Vinegar of Modena—the “black gold” of our land.

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Acetaia Aggazzotti

Since 1714



Aggazzotti Balsamic Vinegar of
Modena PGI

GAZZA ORGANIC



Gazza Organic is a **premium balsamic vinegar**, round and full, with a rich palette of aromas sustained by a **great density and structure**. It is PGI and ORGANIC certified.

Why Organic?

At **Acetaia Aggazzotti**, we believe in organic because it reflects **our commitment to sustainability, health, and quality**. By choosing organic, we not only provide healthier options for our customers but also **contribute to a more sustainable and ethical food system for future generations**.

Ingredients

Only cooked grape must and aged wine vinegar

Aging

Aged in oak barriques in our traditional cellars.



Pairing Suggestions

Gazza Organic seeks to play a starring role in your dishes. Try it raw on top of a risotto, paired with aged cheese, or with red meats. For a refined touch, enjoy it in a salad of thinly sliced raw porcini mushrooms and shaved Parmigiano Reggiano.

