

Casa Rinaldi is the home of the tradition. Everything is born of love for the taste and Italian design in a territory like Emilia that combines art for the slow food with the culture of fast cars such as Ferrari, Maserati or Lamborghini. After you have created in the postwar period in one of the most important of the Modenese business groups in 1979 Rinaldi family decided to combine its entrepreneurial experience with a passion for Balsamic Vinegar of Modena IGP and good food: thus Casa Rinaldi.

The vinegar – Heart and soul of Casa Rinaldi is the family vinegar: a prestigious and rich battery that counts forty barrels of fine wood, some dating back to the sixteenth and the seventeenth century, which is still produced the traditional balsamic. The vinegar is a place rich in history where time stops to let the tradition. Difficult to define the Traditional Balsamic Vinegar of Modena, it's not just a condiment, but a unique blend, dense and unique taste that combines the savory to sweet vinegar of cooked must. The real Balsamic Vinegar of Modena is produced in the area of the ancient Este dominions, obtained from cooked grape must matured by slow acidification derived from natural fermentation through a long aging process in barrels made of different woods without any addition of aromatic substances . Dark brown in color, full and bright, a good Balsamic Vinegar of Modena is distinguished by its correct and smooth syrupy only by its penetrating flavor that combines the acidity to dessert. Savory with velvety shades is offered generously to the dense and well balanced palate. To achieve this, the cooked must must stand motionless inside barrels in humid environments and at ambient temperature, with the air of the nearby mountains of the Apennines. The barrels, which with their wooden centenary contribute to forming the taste, remain closed only by a cloth stopped by a stone taken from the bed of the nearby river Secchia. Stones which over the years even arrive to hole, pierced by the gases emitted by the Balsamic resting in barrel. A magical transformation and full of charm that gives us one of the most precious foods of Italian gastronomic cultur

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