



Balsamico del Duca *news*



Aceto Balsamico del Duca

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THE WORD 'BALSAMIC': A HERITAGE THAT MUST BE PROTECTED

It is called 'agopiracy', which is the imitation of the agro products Made in Italy. This thorny problem, which involves even Balsamic Vinegar of Modena, was the main argument of a conference held on July 2010 in Rome titled "Protection of some PDO and PGI denominations at national and international level: the case of "Balsamic" in comparison with other denominations" wanted by the Consortiums for the protection of Traditional Balsamic Vinegar of Modena and Reggio Emilia and Balsamic Vinegar of Modena. Such Consortiums, representing more than 300 producers of the two 'PDO' products and around 80 companies for the "PGI" one, asked to clear once and for all any doubts about the quality and the policy to respect to be titled with this denominations. They also asked to examine all possible actions of guardianship already undertaken or to undertake.

Since about two years from the recording of the PGI denomination of Balsamic Vinegar of Modena the interest of consumers to an international level has increased notably both for this product and for Traditional Balsamic Vinegar of Modena PDO. Unfortunately, at the same time, the imitation of these products has drastically grown up; new seasonings are exploiting the image and the "sounding" of "balsamic" but they do not share anything with Balsamic Vinegar of Modena, except for the assonance with the name. The economic damage esteemed is about 60 million Euro, which is 25% of the total production.

The use of the term "Balsamic" is entirely regulated, for seasonings, together with the denomination "Vinegar" only for the three different recorded denominations above mentioned; it is easy to imagine the devastating effects produced on the market by an indiscriminate use of it. For this reason it is essential to develop an accurate activity of guardianship to protect these denominations as much as many other Italian agro alimentary products. Federalimentare (Italian Federation of the Food and Drink Industries) esteems that the turnover of alimentary frauds is around 60 billion Euro every year, particularly for these products: Parmigiano Reggiano cheese, Prosciutto di Parma, Grana Padano, Gorgonzola and Balsamic Vinegar of Modena. This battle needs to be fought for the protection of a cultural patrimony, for the image of "Made in Italy" in the world and for an economic sector that exports 2 billion Euro every year, and employees more than 300 thousand people.

For more information on 'PGI' and 'PDO' consult the website of the European Official Journal:

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2009:175:0007:0011:EN:PDF>
<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2000:100:0005:0006:EN:PDF>



**Aceto Balsamico
di Modena IGP**
Balsamic Vinegar of Modena




**Aceto Balsamico
Tradizionale di Modena DOP**
Traditional Balsamic Vinegar of Modena




THE ITINERARIES OF TASTE – SPILAMBERTO



Spilamberto, Il Torrione

Spilamberto is a charming village in the province of Modena, situated on the "Castles Path" in the land of Traditional Balsamic Vinegar. This place was inhabited since the late Palaeolithic, legend says its name comes from "Spina Lamberti" which means inaccessible place, where an important person died, perhaps an emperor named Lamberto, wounded by a poisoned thorn. Settlements and necropolis of the Copper and Bronze Age are considered among the most important sites in Northern Italy. Here Romans built several country houses whose remains are admirable in the halls of the archaeological museum. During a recent excavations a necropolis of the sixth century came to light. The discovery was soon proved to be of great importance for the rich burial equipment: precious jewellery, finely crafted objects of daily use, remains of cloth with gold ornaments and various furnishings. In 1210 the Municipality of Modena built the fortification of Spilamberto, the austere building with defensive and military purpose then became an elegant Rocca, residence of the noble Rangoni family for centuries.

The core village of Spilamberto is crossed by a branch of the ancient Via Francigena (the Romea-Nonantolana) which was the daily route of pilgrims who shared their experiences and their culture. The ancient Benedictine hospital dedicated to San Bartolomeo. The Church and the hospital of Santa Maria degli Angioli welcomed those pilgrims providing them with shelters and care. The beautiful Villa Fabriani hosts the Museum of Traditional Balsamic Vinegar of Modena, where the history of "black gold" production methods handed down from father to son is illustrated. Under the arcades can be found typical products of the agricultural and handicraft tradition that have transformed themselves without affecting its quality. Tortellini, Zampone and Cotechino, ham, Parmigiano Reggiano cheese, Lambrusco, Traditional Balsamic Vinegar of Modena, fragrant "Amaretti biscuits" from the ancient recipe, jealously handed on from mother to daughter, red and juicy cherries and the optimum 'Nocino' liqueur will be offered to the visitors. Legend says that on June 24th, during the warm night of Saint Giovanni Battista, if our mood is well predisposed, we can hear the moaning of the

Messer Filippo Ghost uttered from his prison in the Tower. History says that he was locked in a narrow cell and while waiting for his death, he wrote on the walls the story of his life of sorrow, probably with his blood. The cell was discovered in the 40s of the last century, and recently it has been the subject of extensive studies that have finally revealed the mystery behind his designs and rhymes. Spilamberto is an interesting place worth to be visited, taking a stroll through its parks and gardens then enjoying a tasting meal.



Spilamberto

Region:	Emilia Romagna
Province:	Modena
Altitude:	69 m A.M.S.L
Surface:	29.24 km ²
Inhabitants:	12,227
Density:	409 inhabitants per square kilometre
Patron Saint:	Saint Giovanni Battista
Fest day:	June 24th

RESTAURANTS

RISTORANTE DA GUIDO

Via Settecani-Locorso San Vito di Spilamberto tel. 059-798653

ANTICA TRATTORIA LA BUSA

Via Medicine 2284, San Vito di Spilamberto tel. 059-468019

DA TINO

Via Vignolese 1526, San Donnino (MO) tel. 059-469422

VISIT OUR COMPANY!

We are open for tours from Monday to Thursday from 9.00 to 12.30 and from 14.00 to 17.30, Friday from 9 am to 12.30 pm.

Contact us and we will be pleased to arrange a guided tour of our company to find out all the most interesting and 'tasty' characteristics of the world of balsamic vinegar.

Events

TUTTOFOOD

The exhibition of the food sector in Milan has registered over 40,000 visitors with an increase of 33% of presence of professional traders.

We were very happy to meet many of you at our booth made in collaboration with Economic Promotion Modena. We had the opportunity to present our new products and to plan visits to our acetaia with delicious tasting sessions.



CIBUS TOUR



It was held in Parma the three day event of taste "Cibus Tour" whose first edition has seen some success. 30,000 impassioned of gastronomy have crowded the stands of the handicraft producers, placed side by side to Slow-Food companies and to the great firms of the food industry.

Aceto Balsamico del Duca took part to the event in collaboration with Prober- Association of Bio producers of Emilia Romagna region, to underline once again its important role in this segment.

The appointment with the city of Parma is for next year with "CUBUS", the international Food fair, from May 7th to 10th, 2012.



È UN
IL BIOLOGICO PIACERE PER TUTTI

LE PIAZZE DEL BIO

Sunday, May 29th at the Park Montagnola of Bologna was held the second edition of "Le Piazze del Bio" (The Squares of Bio), the event organized by Prober dedicated to the promotion of organic products.

It has been a pleasure to meet so many fans and consumers to present the news about Organic range and share the characteristics of Aceto Balsamico del Duca produced with organic grapes, besides our Organic jams, in pleasant tasting sessions. The event has been sponsored by the Italian Ministry for Agricultural Policy.



FIERA DI SAN GIOVANNI

From June 23rd to 26th 2011, the long-awaited "Fiera di San Giovanni", the feast of the Saint patron of Spilamberto, took place on the streets of the city. Even this year the fair has been held concurrently with the famous 'Palio' which awarded the best Traditional Balsamic Vinegar of Modena of the Province. The competition, organized since 1967 by 'Consorteria' sees the award of the most coveted award for the production of Traditional Balsamic at family level: the famous 'silver spoon'. Aceto Balsamico del Duca has renewed its participation as a sponsor to provide visitors with exciting and memorable entertainment and shows, like the fireworks that have concluded the event.



Next Event: ANUGA, INTERNATIONAL FOOD EXHIBITION - KOLN (D) OCTOBER 8-12, 2011

Recipe of the month



MOUSSE WITH PARMIGIANO REGGIANO CHEESE AND BALSAMIC VINEGAR OF MODENA PGI

INGREDIENTS FOR PERSON:

- 60 gr. butter
- 200 gr Parmigiano Reggiano cheese
- 150 gr fresh cream
- two spoons of Extra-Virgin olive oil
- White pepper
- Belgian endive
- Balsamic Vinegar of Modena PGI 'del Duca'

PREPARATION:

Mix 80 grams of melted butter with 200 grams of grated Parmigiano cheese, white pepper and 2 tablespoons extra virgin olive oil, blend for two minutes with mixer at maximum power.

Meanwhile fit 150 gr of fresh cream and mix the compound previously obtained before storing in the refrigerator for about 20 minutes.

For serving, decorate the plate at the base with leaves of Belgian endive, spread the mousse and dress with Balsamic Vinegar of Modena 'del Duca'.

Product of the month

Gold Cap



This Balsamic Vinegar of Modena PGI is excellent for frequent use on fresh salads, boiled or grilled vegetables and to prepare delicious omelettes. It has a very agreeable and delicate smell and the flavour is a fine balance of sweet and sour.

The elegant and practical ampoules are ideal to be placed directly on the table or to be offered as fine presents.

Aceto Balsamico del Duca celebrates 150 years of the unification of Italy

For the occasion of the celebration of 150 anniversary of the unification of Italy, Aceto Balsamico del Duca has chosen to present its products with the tricolor flag: a small testimonial to commemorate this important moment for our Country and carry the 'Made in Italy' on the tables all around the world.

Ask for the new packaging!

BALSAMICO DEL DUCA NEWS

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