

SHELF TALKER

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Manicaretti
Italian Food Importers



Acetaia Leonardi
ACETO BALSAMICO TRADIZIONALE
Traditional Balsamic Vinegar from MODENA, ITALY D.O.P.

In Modena—the birthplace of balsamico—the Leonardi family has been making rare, traditional balsamic vinegar for four generations.

The process for making *Tradizionale* is regulated by the EU, guaranteeing authenticity and ensuring the continuation of this centuries-long tradition. Lambrusco and Trebbiano grape must is cooked in copper cauldrons, then **aged in special wood barrels for no less than twelve or twenty-five years.** The result is a perfectly balanced “black liquid gold” worthy of the name balsamico. **Drizzle this precious condiment sparingly, over Parmigiano, risotto, or mixed berries!**

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Visit manicaretti.com for more information

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