

SHELTALKER

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Manicaretti
Italian Food Importers



Acetaia Leonardi
EXTRAVECCHIO 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 extravecchio* is regulated by the EU**, guaranteeing authenticity & 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 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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