

# SHELF TALKERS

PRINT AND CUT TO HANG ON YOUR SHELF

*Manicaretti*  
Italian Food Importers

Acetaia Leonardi  
**Gold Seal (*Sigillo Oro*)**  
**Balsamic Vinegar from Modena I.G.P.**  
*from Modena, Italy*



Exquisite balance of flavors - oak, cherry, & citrus - with a long, bright finish. A luxuriously thick balsamic vinegar.

**Enjoy:** Drizzle over prosciutto & sliced figs. Garnish a tuna or beef tartare. Delicious on panna cotta & gelato.

Acetaia Leonardi  
**Red Seal (*Sigillo Rosso*)**  
**Balsamic Vinegar from Modena I.G.P.**  
*from Modena, Italy*



The very best everyday balsamic vinegar. A young balsamic with an aroma of fresh raspberries, balanced sweetness, and a sparkling finish.

**Enjoy:** Drizzle on ripe tomatoes. Use in salad dressings & marinades. Deglaze roasting pans & brush over grilled meats.

Acetaia Leonardi  
**Silver Seal (*Sigillo Argento*)**  
**Balsamic Vinegar from Modena I.G.P.**  
*from Modena, Italy*



Thick as maple syrup with notes of warm grapes and raisins. Bright & lively, with a long, subtly acidic finish.

**Enjoy:** Swirl into butternut squash soup or a creamy risotto. Highlight a fresh fruit salad. Drizzle over sizzling pork chops or grilled vegetables.

Acetaia Leonardi  
**Condimento Balsamico Bianco**  
**White Balsamic Condiment**  
*from Modena, Italy*



Made from sweet Trebbiano grape must that is reduced then aged in oak barrels. Bright & balanced with sweet notes of pear, apple, and citrus. fruit.

**Enjoy:** Drizzle over citrus salad. Deglaze a roast chicken. Mix with olive oil for a delicious dressing.