

Andrea Iotti, fourth generation, in addition to having complete the product range, strongly sought for clients and collaborators really interested in a top level Balsamic Vinegar with no problem for export.

With the investments in modern equipment that could preserve the original and artisanal recipes, today the company strongly candidates itself on the "Private Label" market.

Even though we understand the demand of a "consumer" market, we defend with pride and satisfaction our philosophy: "It is better few but good than a lot like others."

*"... even customizable"*



*Grazie per la cortese attenzione*

If you want to know better Acetaia Castelli's catalogue or for any further information, our collaborators and export office are at your disposal



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ACETAIA CASTELLI

*"It is always an appreciated gift..."*



Our Elderlies remember lunches and dinners that used to end with a classic challenge between "nocino" (typical walnut liquor) and "balsamic vinegar" trying to find out which one was the best digestive.

As far as we remember, Giuseppe Poli used to store barrels of different woods in the attic and he took care of them with knowledge and inspiration for years, this led to an outstanding balsamic.

This "noble" tradition has been passed down to his son Aldo Poli who, together with his son in law Danilo Iotti, have directed all the grapes to the production of that old nectar that nowadays we call Balsamic Vinegar.

Now the farm his led by Danilo's son, Andrea, who is having "ACETAIA CASTELLI" name appreciated by all over the world thanks to his ability and fantasy as Balsamic Master.

It is thanks to the grandfather Aldo, who first bought certificated barrels from the Modena and Reggio Emilia farmer and then enrolled the company to the newborn Consortium, that now Acetaia Castelli can grow and develop.

Today an experienced office and a growing sales force help the company to propose a large variety of balsamic vinegar and condiment.

Acetaia's philosophy is always the same: our products are made with only cooked grape must and sometime together with our wine vinegar, all from our vineyards. There are no external sources such as colorant, thickeners nor other chemical ingredients.



## Traditional Balsamic Vinegar of Reggio Emilia and Modena D.O.P.



It doesn't matter if it is from Reggio Emilia or Modena because both are the only true products made with 100 % cooked must of certificated grapes of our land: Lambrusco, Trebbiano and Lancellotta. The "Nectar" is aged at least 12 or 25 years in wooden casks of OAK, CHESTNUT, MULBERRY, CHERRY WOOD, ASH, PEAR AND JUNIPER, after that it is tasted, evaluated, approved and bottled by the respective consortium of the two city.

\*D.O.P. (Protected Denomination of Origin)



Products:

### TRADITIONAL 100 ml

- REGGIO EMILIA "Gold" min. 25 years
- REGGIO EMILIA "Silver" min. 12 years and more than 270 pts.
- REGGIO EMILIA "Lobster" min. 12 years and less than 270 pts.
- TRADITIONAL REGGIO EMILIA TRIPTYCH
- MODENA "Extravecchio" min. 25 years.
- MODENA "Affinato" min. 12 years.

## Balsamic Vinegar of Modena Modena Castelli "Le Querce"



Except the "Quercia Verde" they are all balsamic vinegars made with more than 50% of coked grape must and wine vinegar, nothing more. They are commercial but at same time top level quality. Four kinds of cooking gives different aromas and density.



Products:

### Balsamic Vinegar of Modena "MODENA CASTELLI" 250 ml

- "MODENA CASTELLI" Quercia Verde
- "MODENA CASTELLI" Quercia Rossa
- "MODENA CASTELLI" Quercia Argento
- "MODENA CASTELLI" Quercia Oro
- "DUETTO" modular gift

## Modena Castelli "Glazes"

Acetaia Castelli's glazes are made, as is the company's style, without any chemical artifices using only our cooked grape must, our Balsamic Vinegar of Modena and corn starch.



Products:

### Glaze with Balsamic Vinegar of Modena:

- NATURAL with Balsamic Vinegar of Modena - 250 ml
- Flavored with FOREST FRUITS - 150 ml
- Flavored with CHILI PEPPER - 150 ml
- Flavored with WHITE GRAPE - 150 ml
- Flavored with TRUFFLE - 150 ml
- Flavored with COCOA - 150 ml
- Flavored with LEMON - 150 ml

## "Castelli" Balsamic Condiments "From the last harvest..."

They are made by "Mastro Acetaio" with a competent combination of around 70% of our cooked grape must, or concentrated, and our wine vinegar. Sweet and delicate, and an acidity of almost 5%, they are the best products with summer salads, green salads, fish and fruits. Furthermore the "white" ones preserve the original color of a dish.



Products:

- "PRIMIZIA" White balsamic condiment - 100 ml.
- "BIANCO" condimento balsamico da 250 ml.
- "B&B BIANCO BARRIQUE" condimento balsamico da 250 ml.
- "NERONE" nero e denso condimento balsamico da 100 e 250 ml.

## "... and the Aged ones"

These are made by "Mastro Acetaio" too with a competent combination of around 80% of cooked grape must and 20% wine vinegar, they aged at least 3 years in barrels and end the refinement for minimum 2 years in valuable wooden casks.

"Free" from the certificated product's strict policy documents (D.O.P. and I.G.P.), we are able to create condiments extremely personal and diversified in taste and density. To complete the process the "Mastro Acetaio" pours the vinegar many times in different barrels based on the same process of the "Traditional" ones.



Products:

- "NERO CASTELLI" from 3 different woods - 50, 100, 250 ml.
- "RE CASTELLI" from 4 different woods - 50, 100, 250 ml.
- "DODICI CASTELLI" from 3 different woods - 50, 100 ml box or tube.
- "TRITTICO CASTELLI" triptych Nero + Re + Dodici - 50 ml.
- "XTRA CASTELLI" from 7 different woods - 50, 100 ml.
- "CUORE CASTELLI" with "Nero Castelli" - 50 ml.

## Castelli's delicacy "La Saba"

Typical name of the pure cooked grape must. It is the "mother" of all our vinegars, not sour, is a perfect food condiment with main courses or desserts. Density around 1,37



Products:

- SABA cooked grape must for desserts and condiments - 100, 250 ml

## "Compotes"

With "Balsamic Vinegar of Modena" are perfect with white meat, beef, cheese and "Bruschetta", they enhance flavor and taste



Products:

### Compotes with "Balsamic vinegar of Modena"

- FIGS - 110, 350 gr.
- STRAWBERRY - 110, 350 gr.
- ONION - 110, 350 gr.
- PEAR - 110, 350 gr.
- CHERRY AND CHILI PEPPER - 110, 350 gr.
- RED ONION CONFIT - 110, 350 gr.

## "Chocolate"

Dark chocolate with the heart of "Balsamic Vinegar of Modena", made in collaboration with local chocolatier.



Products:

- Chocolate box gr. 200 pcs. 24
- Loose chocolate per Kg.