



CATALOG 2017



PHILOSOPHY AND COLOR CODE

In deference perhaps to the Crotti family's past in the fashion business, Il Borgo del Balsamico's packaging shows off its products admirably. Original and esthetically pleasing, the packaging clearly communicates the different product types and how they should be used. "Today it's so important to give clear information to consumers. We are bombarded by information that doesn't inform. It's crucial that people be given the information they need to be able to choose. Being able to make choices means you can assess and grow your critical capability", says Cristina Crotti, who is also in charge of the company's product image. The color code chosen by Il Borgo del Balsamico is as follows: yellow, orange and red for the balsamic condiments and aubergine for the Traditional Balsamic Vinegar with its three distinctive categories. Colors are a universal language needing no translation. The difference product characteristics are communicated easily and simply. The colored caskets are perfect containers. Carefully crafted, they are solid but luxurious, their double lining designed to protect the precious bottles and their content. Each bottle is sealed by hand in the traditional way with original binding material and sealing wax that is stamped while the wax is still warm. Each item is unique, never quite the same as the previous one. Each takes with it into the world all the dedication and infinite care that have gone into the long process that culminates in one of the miracles of Italy's tradition of fine foods. Undisputed quality is best communicated through a clear, transparent and direct message. The approach is instinctive; the language direct and modern yet refined. Cristina adds: "We package our products as if they were fragrances, their containers helping to express their special characteristics. Packaging is like a garment - easy for the end consumer to read. I am convinced that Italy's fine food products are unrivalled the world over and that it's our duty to convey that message. While we steer clear of silly rhetoric, we take care to make a clear distinction between our products and vulgar imitations. This must be the approach if we are to assert Italy's singular excellence in this field. In this way, our customer, who is a lover of fine foods, will broaden his critical appreciation and discover the intricate qualities of a product that is still often considered a bit mysterious".

AWARDS

Although a young business, Il Borgo del Balsamico was awarded two major prizes even before its products were sold on the market.

The first was in 1996 for a battery of casks.

This was followed by other firsts in the competitions held every year by the Confraternity of Traditional Balsamic Vinegar of Reggio Emilia.

THE BORGIO NOTEBOOK

“First and foremost The Borgo Notebook is simply great fun to produce. It sums up the mutual respect between us at Il Borgo del Balsamico and our partners”, says Cristina.

“It’s become an annual publication”, she adds.

“Selected chefs who have chosen our products are invited to provide a recipe in which they use one of our balsamic vinegars.

The recipes are collected and published as ‘The Borgo Notebook’”.





ACETO BALSAMICO TRADIZIONALE DI REGGIO EMILIA D.O.P.

“L’aceto Balsamico Tradizionale” is extracted from the casks where it has slowly matured only after at least 12 years. Expert tasters then decide on its ranking according to two different categories Affinato (aged) or Extravecchio. Classification follows strict quality criteria for both production and end product appearance, aroma and taste. “L’aceto Balsamico Tradizionale” is a blend and lays in different woods cask (oak, juniper, cherrynut, chestnut, acacia, frassino).



AFFINATO (aged more than 12 years)

ORANGE LABEL - ACETO BALSAMICO TRADIZIONALE DI REGGIO EMILIA.

Pungent to the taste buds, the slightly acidic tang of Orange Label Balsamic blends flawlessly with the aromas yielded by the different wooden casks in which it has matured. Its sharper bouquet makes it ideal for flavouring marinades and dressing fresh greens; it can also undergo brief cooking to enrich sauces and gravies. Aged more than 12 years.

100 ml - cod **ATBG**



AFFINATO (aged more than 15 years)

SILVER LABEL - ACETO BALSAMICO TRADIZIONALE DI REGGIO EMILIA.

The richer, smoother bouquet and silky taste of Silver Label Balsamic make it especially suited for dishes that marry sweet flavours with pasta starches. Ideal with piquant or dry cheeses, especially Parmesan cheese from the Reggio area. Aged from 15 to 20 years.

100 ml - cod **ATBA**



EXTRA VECCHIO (aged more than 25 years)

GOLD LABEL - ACETO BALSAMICO TRADIZIONALE DI REGGIO EMILIA.

Gold Label Balsamic is our most aromatic, flavourful vinegar; its distinct mellowness imparted only by the slow passing of time. Its rounded bouquet is the result of years of ageing in ancient wooden casks that gradual release their precious fragrances. Gold Label's unmistakable texture and taste should always be savoured as it is, never cooked. Equally exquisite on sweet or savoury foods, Gold Label comes into its own on raw or cooked fruit, ice-cream, desserts or just by itself as an energising pick-me-up. Aged more than 25 years.

100 ml - cod **ATBO**



Delivered in cases containing three book-boxes



ACETO BALSAMICO TRADIZIONALE
DI REGGIO EMILIA

DENOMINAZIONE DI ORIGINE PROTETTA



**il borgo del
BALSAMICO**

**l'arte del
balsamico
tradizionale**

ACETO BALSAMICO DI MODENA IGP - AGED THREE LABELS 250 ml



“L’Aceto Balsamico di Modena del Borgo IGP” is made using age-old craft techniques. A special amalgam of regional grape-musts is mixed with a small percentage of wine vinegar. The mixture is then slowly aged in oak casks. Like our Del Borgo Condiments, Balsamic Vinegar of Modena has three distinct product types for different gastronomic requirements. Each type has its own special label. All Balsamic Vinegar of Modena products have been subjected to aging.

IGP regulations allow no indication of age (number of years or adjectives) on product labels.

Corks Packed in plastic envelopes, corks fit all the 250 ml bottle.
Containing 10 items.

cod **TPV**

YELLOW LABEL ACETO BALSAMICO DI MODENA IGP DEL BORGO

Is a product designed for everyday family use. Carefully aged, its classical, slightly pungent flavour makes it an ideal salad dressing.

250 ml - acidity 6% - cod **AMBG**



ORANGE LABEL ACETO BALSAMICO DI MODENA IGP DEL BORGO

Is especially indicated as a condiment for meat, fish or greens. Adding a few drops to sauces at the end of cooking gives them a great tang. Aged to full rounded flavour, Orange Label Balsamic is also delicious on roasted or grilled meats.

250 ml - acidity 6% - cod **AMBA**



RED LABEL ACETO BALSAMICO DI MODENA IGP DEL BORGO

is recommended for those special dishes, with fresh strawberries, ice-cream or Parmesan cheese.

The most prized of our Modena range, Red Label Balsamic Vinegar is slowly aged in oak casks. Its full, mellow flavour blends sweet and sour tastes superbly.

250 ml - acidity 6% - cod **AMBR**



Delivered in cases containing six boxes



CONDIMENTO DEL BORGO - AGED - THREE LABELS

Our condiments, “I Condimenti del Borgo” are produced from acidified grape-must concentrated by evaporation. They are made with the same loving care we devote to our Traditional Balsamic Vinegar of Reggio Emilia D.O.P. Made exclusively from grapes grown in Reggio Emilia. Aged in oak casks.



Corks packed in plastic envelopes, corks fit all the 250 ml bottle.
Containing 10 items.

cod **TPV**



YELLOW LABEL CONDIMENTO DEL BORGO

The youngest of the range, our Yellow label Condiment has a generously fragrant, slightly pungent flavour. Ideal for brief cooking to enrich meat or fish dishes. Also recommended to flavour marinades or dress salads and crudités. Produced from acidified grape-must that has been concentrated by evaporation.

250 ml - Less than 6% acidity - cod **ACBG**



ORANGE LABEL CONDIMENTO DEL BORGO

This medium-aged condiment is best suited for pasta dishes, sauces made from greens or vegetables, and risottos. Perfect with meat and grilled vegetables.
Produced from acidified grape-must that has been concentrated by evaporation.

250 ml - Less than 6% acidity - cod **ACBA**



RED LABEL CONDIMENTO DEL BORGO

Left for years in barrels to age and acquire a wealth of aromas and fragrances, Red Label is our most exclusive Condiment. Aromatic and full bodied, Red Label Condiment is recommended for foie gras, on fruit, ice-cream, Parmesan cheese or ricotta cheese and panna cotta.
Produced from acidified grape-must that has been concentrated by evaporation.

250 ml - Less than 6% acidity - cod **ACBR**



Delivered in cases containing six individual boxes



CONDIMENTO DEL BORGO - AGED THREE LABELS 100 ml



Our “I Condimenti del Borgo” come in an elegant, easy to handle, display box containing twelve 100 ml bottles. Ideal for first-time purchasers of our products. Now we are presenting a new “PERSONALIZED COLLECTION”

YELLOW LABEL CONDIMENTO DEL BORGO

The youngest of the range, our Yellow label Condiment has a generously fragrant, slightly pungent flavour. Ideal for brief cooking to enrich meat or fish dishes. Also recommended to flavour marinades or dress salads and crudités.

100 ml - Less than 6% acidity - cod **ACBG 100**

New Collection 100 ml - Less than 6% acidity - cod **CG 100 S/A**



ORANGE LABEL CONDIMENTO DEL BORGO

This medium-aged condiment is best suited for pasta dishes, sauces made from greens or vegetables, and risottos. Perfect with meat and grilled vegetables.

100 ml - Less than 6% acidity - cod **ACBA 100**

New Collection 100 ml - Less than 6% acidity - cod **CA 100 S/A**



RED LABEL CONDIMENTO DEL BORGO

Left for years in barrels to age and acquire a wealth of aromas and fragrances, Red Label is our most exclusive Condiment. Aromatic and full bodied, Red Label Condiment is recommended for foie gras, on fruit, ice-cream, Parmesan cheese or ricotta cheese and panna cotta.

100 ml - Less than 6% acidity - cod **ACBR 100**

New Collection 100 ml - Less than 6% acidity - cod **CR 100 (IN THE BOX)**

New Collection 100 ml - Less than 6% acidity - cod **CR 100 S/A**



Display Box containing 12 bottles
New collection case containing 8 bottles



POURER

New Collection 100 ml
Containing 10 items.

cod. **VER 100**



BALSAMIC A PORTER CONDIMENTO DEL BORGO - AGED

A chic single dose you can open with one hand. No waste and no mess. Try it with ice cream, fois gras and cheese. Take your favorite balsamic with you wherever you go.



YELLOW LABEL CONDIMENTO DEL BORGO - MONODOSE

The youngest of the range, our Yellow label Condiment has a generously fragrant, slightly pungent flavor. Ideal for brief cooking to enrich meat or fish dishes.

Also recommended to flavour marinades or dress salads and crudités. Produced from acidified grape-must that has been concentrated by evaporation.

A box contains 50 Sachet of 6 ml - 300 ml - Less than 6% acidity - cod **MOCG6300**

Delivered in cases containing six **YELLOW** individual boxes



RED LABEL CONDIMENTO DEL BORGO - MONODOSE

Left for years in barrels to age and acquire a wealth of aromas and fragrances, Red Label is our most exclusive Condiment. Aromatic and full bodied, Red Label Condiment is recommended for fois gras, on fruit, ice-cream, Parmesan cheese or ricotta cheese and panna cotta. Produced from acidified grape-must that has been concentrated by evaporation.

A box contains 50 Sachet of 6 ml - 300 ml - Less than 6% acidity - cod **MOCR6300**

Delivered in cases containing six **RED** individual boxes



Mixed case contains 3 **YELLOW** boxes and 3 **RED** boxes - cod **MOCGR6300**



GIFT BOXES

CONDIMENTO DEL BORGO - AGED

Elegant gift boxes covered entirely by hand. Single or triple bottle gift boxes available.

THE RED CYLINDER

CONDIMENTO DEL BORGO RED LABEL

Our best known and most appreciated product now comes in a special gift box: THE RED CYLINDER. The perfect gift.

..... 250 ml - Less than 6% acidity - cod. **SC**

Delivered in cases containing six cylinder gift boxes



THE MAGIC THREE

Designed for customers who already known our products, this gift pack contains three 250 ml bottles: one each of Yellow, Orange and Red Label "Condimento del Borgo". Covered entirely by hand, the refined sophistication of this box and its content make it an ideal gift throughout the year. Measurements. Length: 33 cm; height and depth: 14 cm.

YELLOW LABEL

ORANGE LABEL

RED LABEL

..... 250 + 250 + 250 ml - Less than 6% acidity - cod **SR**

Delivered in cases containing 2 gift boxes





IL BAULETTO

How shall I dress today?

A play-on-words to help you choose your preferred dressing.

Choose the three condiments you want to put in our elegant yet fun coffer: our classic yellow, orange and red dressings, juicy fruit-based or fragrant condiments.

EMPTY BAULETTO

A container top box with three compartments for your favourite condiments.

cod. SB1

Packed in boxes with two cases.



BAULETTO THE CLASSICS

For who already appreciate our production, a tasting casket for the 100ml size.

The box contains 3 bottles of "Condimento del Borgo" in the three classic versions::

YELLOW LABEL

ORANGE LABEL

RED LABEL

100 + 100 + 100 ml - Less than 6% acidity - cod. B1

Packed in boxes with two cases.





CONDIMENTO DEL BORGO - SATIN

“Condimento del Borgo” Satin is produced in the province of Reggio Emilia from cooked grapes must and aged wine vinegar. Mellowed for several years in small oak casks, “Condimento del Borgo” Satin is appropriately named. Its premium organoleptic properties lend it a satin-smooth appearance and velvety taste. Its rounded nose, almost creamy consistency and well-balanced sour-sweet taste make “Condimento del Borgo” Satin a further refinement of Red Label Borgo del “Condimento del Borgo”.

Borgo celebrates its 10th anniversary with a special Satin Food Condiment Collection.

CONDIMENTO DEL BORGO SATIN 250 ml

Recommended on soft and seasoned cheeses, shellfish, fruit and plain ice cream.

Ingredients: cooked grape must and wine vinegar.

250 ml - Less than 6% acidity - cod **ACBS 250**

Delivered in cases containing six individual boxes



2015 COLLECTION

Borgo celebrates its 10th anniversary with a special Satin Food Condiment Collection.

The beautiful Old Rose pattern on the glass bottle of this limited edition Collection is the perfect container for our Satin Condiment. Silky soft in texture, aromatic and pleasantly bitter-sweet to the palate, Borgo Satin Condiment is the ideal accompaniment to soft and seasoned cheeses, cream-flavored ice cream or foie gras. Aged in oak barrels.

100 ml - Less than 6% acidity - cod **CSR100**

Delivered in cases containing eight individual boxes





POURER

New Collection 100 ml

Containing 10 items.

cod. VER 100



I SUCCOSI

A new collection of White Condiments enriched by fresh fruit juices.

POURER

New Collection 100 ml bottle.

Containing 10 items.

cod. **VER 100**



LIME WHITE CONDIMENT LIME

Produced from a mix of acidified grape juice and freshly squeezed lime, our LIME Condiment is an excellent accompaniment to fresh green or fruit salads.

It is also successfully used in cocktails, with truly interesting results.

New Collection 100 ml - 4% acidity - cod **CBL 100**



BLUEBERRY WHITE CONDIMENT MIRTILLO

Our BLUEBERRY WHITE CONDIMENT

is a smooth blend of acidified grape juice and freshly pressed blueberry juice.

Perfect to dress mixed salads or strong tasting meats like game.

Along with its delicious aroma and taste, blueberries contain anti-oxidants that help protect against cancer, and have beneficial effects on our sight and connective tissues.

New Collection 100 ml - 4% acidity - cod **CBM 100**



Packaged in boxes of 8 bottles

I SUCCOSI

POURER

New Collection 100 ml bottle.

Containing 10 items.

cod. **VER 100**



APPLE FRUITY CONDIMENT DOLCEMELA

Our dark coloured DOLCEMELA Condiment is the product of clear apple juice, grape juice and apple vinegar matured in wooden barrels. A perfect balsamic condiment for cheeses or for many “unusual” combinations. Dense, with a rich aroma, DOLCEMELA’s sweet fully bodied taste has a pleasantly sharp tang.

New Collection 100 ml - 5% acidity - cod **CMEB 100**



I PROFUMATI

A new collection of White Condiments enriched by flower essences.

ROSE WHITE CONDIMENT

A walk in a rose garden.

ROSA

Our ROSE White Condiment is a perfect blend of sweet and sour: pungent acidified grape juice and the aroma of natural rose. Since ancient times the rose has been used as a relaxant, calming anxiety and aiding digestion. Rose White Condiment is ideal to enhance the flavour of fresh greens or fruit salads.

New Collection 100 ml - 4% acidity - cod **CBR 100**



Packaged in boxes of 8 bottles

SECCO DEL BORGO

“Secco del Borgo”, the traditional peasant name for wine vinegar - to distinguish it from balsamic - is made from white Trebbiano grapes.

“Secco del Borgo” is prepared in the traditional way of turning wine into vinegar in the presence of wood chips. Wood chips are first placed in the centre of a wooden cask (today a steel vat) before the wine is added.

The acetobacteria on the surface of the wood gradually acidify the wine, turning it slowly into vinegar. Secco del Borgo is then mellowed in oak casks where it takes on its warm amber colour and acquires its pungent, rounded taste.

“Secco del Borgo” is recommended on fresh salads and marinades. Try it together with our Borgo del Balsamico Condiment for a special, sour-sweet experience.



..... 250 ml - Acidity 7% - cod **AS**

Delivered in cases containing six bottles



SWEETS

SPANTORRONE DEL BORGO

This dark chocolate coated Soft Torrone (Italian Nougat) has a sponge filling laced with exquisite balsamic vinegar. Produced by the small confectioner firm of Catarruozzolo di Grottaminarda exclusively for Borgo del Balsamico, each cylindrical gift box contains individually wrapped 30 g portions. Spantorrone makes an innovative gift.

Available on order only 180 g € - 6 individually wrapped items - cod **SPC**

Delivered in cases containing six cylinder boxes



PRALINE FONDENTI AL CONDIMENTO DEL BORGO

Extra-dark chocolate is first obtained from a traditional recipe using 5 different types of cocoa: Arriba, Venezuelan, Trinidadian, Ghanaian and Sao Tomé, lovingly blended, or couched, for 92 hours. The result is a chocolate with all the strong aromatic tones of Venezuelan and Trinidadian cocoa together with the regal, sun-drenched warmth of the Ghanaian variety - a chocolate to be savoured, almost meditated on.

This is the chocolate expressly chosen by Maitre Chocolatier Mauro Morandin to blend with Red Label del Borgo Condimento.

The two ingredients form an exquisite combination of sartorial elegance.

Ingredients: dark chocolate 75%: quality cocoa, sugar, cocoa butter, Bourbon vanilla pods.

Cocoa: minimum 75%; cocoa butter 36-38%. Red Label del Borgo Condiment.

Available on order only 150 g € - 12 small rounded wrapped pralines - cod **PC**

Delivered in cases containing six cylinder boxes



FICHI DEL BORGO

Dried figs coated in chocolate are a typical Christmas delicacy.

Cristina Crotti and Maitre Chocolatier Catarruozzolo have created this new recipe.

The figs are poached in Balsamic Vinegar before being coated with dark chocolate.

They are then packaged in gold cylinder boxes.

Available on order only 150 g € - N° 6 figs - cod **FC**

Delivered in cases containing six cylinder boxes





OLFACTORY ROOM

Stem glass for olfactory tasting
of the Traditional Balsamic
Vinegar of Reggio Emilia DOP



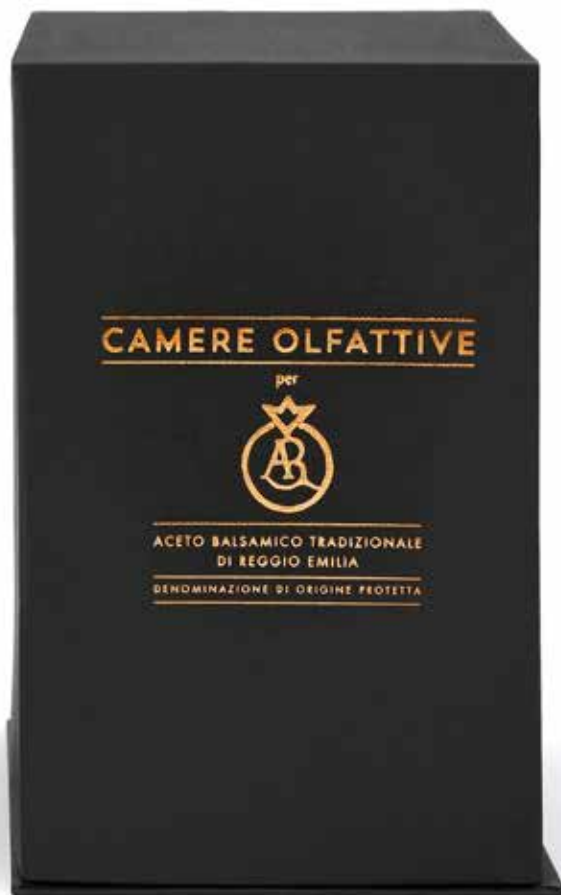
APPLICATION

Pour the Traditional Balsamic Vinegar
of Reggio Emilia in the glass.
Swirling wetting the walls and smell the
infinite aromatic nuances.
Turn the glass and taste the product
from the special spout.

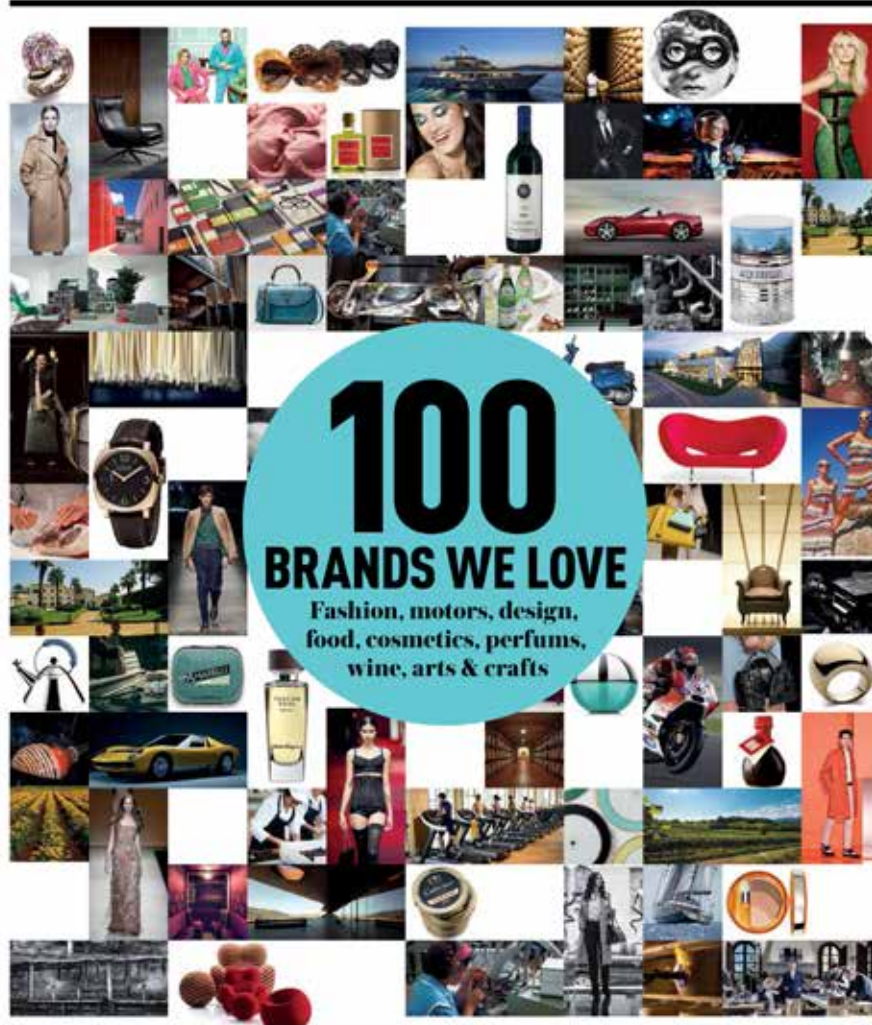
FRAGRANCE AND SMELL

Tamarind, licorice, dried fruit,
dried plums, stewed fruit, chocolate,
bitter almond, tobacco, vanilla, woods,
caramel, honey and honeydew fir,
black pepper, black cherry.





Beautiful Italy



BEAUTIFUL ITALY - PUBBLICAZIONE GRATUITA

BEAUTIFUL ITALY - 100 BRANDS WE LOVE

In the Repubblica of 2015 EXPO, we were showcased among the 100 examples of excellence and distinction in the “Beautiful Italy” exhibit
Sharing our achievements with our customers - the people we have to thank for our success!



IL BORGO DEL BALSAMICO

Can you reinvent a legend? Cristina and Silvia Crotti have successfully picked up the challenge and taken on the family barrels to revamp their vinegar. A fresh packaging and some experimental flavours (mixing chocolate and figues) are some of the features of the new Borgo del Balsamico vinegar.
ilborgodelbalsamico.it



IL BORGO DEL BALSAMICO

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All our Balsamic Vinegars
and Condiments are
naturally gluten-free and
are suitable for consumption
by celiac sufferers.

September 2017 - EN

