
DUE VITTORIE



Due Vittorie Oro

the «*Naturally thick*» balsamic vinegar, # 1 in Italy*

*The perfect combination between sweet and sour,
same density as a 25 years old PDO balsamic vinegar*



- The **slow ageing** is a fundamental requirement for obtaining an excellent balsamic vinegar.
- **Due Vittorie Oro** spends a good part of its life in **durmast barrels** that encourage the transfer of tannins and the absorption of the essences of the wood.
- Before bottling, the balsamic vinegar undergoes rigorous laboratory testing to guarantee the high quality of the product and compliance with the regulations.
- The **full-bodied sweetness** of the Due Vittorie Oro blends harmoniously with the degree of acidity, while the **thickness “Denso”** (1,33 density) and the aroma crown and fulfill the sensorial perceptions.
- Remark the **aftertaste of wild black cherry**, as a reminder of the many wonderful ways the condiment can be used to enhance the taste of any type of dish.

* Nielsen data since 2010

Due Vittorie Famiglia

the *extra-thick* completely natural balsamic vinegar

In an elegant spherical cruet, it is a condiment with a round flavour, a velvety consistency and a unique clarity



- Obtained from a masterly combination of cooked must, extracted from **Lambrusco di Sorbara (PDO)** grapes and wine vinegar, originating from the partial acetification of the grapes, **Due Vittorie Famiglia** ages in durmast barrels before being bottled. The jealously guarded recipe leads to the production of an extraordinary vinegar, offered to the market in limited quantities.
- The dark amber colour, the intense aroma, the flavour which is a perfect balance between sweetness and acidity, the thickness and the clarity, make it a matchless balsamic vinegar which distinguishes each dish with the excellence and quality of its land of origin.
- Without colouring agents, preservatives or sulfites, the **Aceto Balsamico di Modena Due Vittorie Famiglia** represents respect for nature and its products, the safeguarding of traditional production processes and a passion for the typical flavours of Emilia.

Due Vittorie Argento

the *easy-to-use* balsamic vinegar

*Made only with selected high-quality raw materials,
Same density as a 12 years old PDO balsamic vinegar*



- The **natural fermentation** and the **slow ageing** of grape must from Emilia Romagna, masterly blended with wine vinegars, give rise to **Due Vittorie Argento**, which stands out for its classic flavour and its vaporous and moderately tart aroma. The balanced inclination towards tartness satisfies the refined palates and connoisseurs of a condiment with a familiar, pungent character.
- A classic taste and a balanced ratio between bitter and sweet, for a balsamic vinegar that blends readily with a simple salad or a refined gourmet recipe. Just a few drops exalt the freshness of seafood salads, the flesh of shellfish and the crispness of fried fish.

Due Vittorie uniqueness

- **Density:** given the high quantity of cooked grape must, our products are “naturally thick” (or, as we say in Italian, *Naturalmente Denso*). This is the biggest characteristics of our products. A higher density corresponds to a higher content of cooked must (and the must is the expensive ingredient, much more expensive than the wine vinegar):
- **Due Vittorie Oro IGP 250 ml** (top seller in Italy), is a **thick**, real balsamic vinegar, high quality. It has a density of 1,33%, minimum acidity of 6% and it is really a great combination of sweet and sour, as the real balsamic should be. Consider that it has approximately a content of cooked must of 82%. It is very versatile and it is chosen by the most renown chefs in Italy.
- **Due Vittorie Famiglia IGP 250 ml** has a density of 1,35, this is our top quality. It has between 90 and 95% of cooked grape must and its density is absolutely unique. This is a more upscale product, you need just few drops to make your dish taste special.
- **Due Vittorie Argento IGP 250 ml** has a density of 1,24 and contains approximately 60% of cooked must. This is the most versatile of our products with a much more affordable price positioning.

OTHERS PREMIUM PRODUCTS:

APPLE VINEGAR AGED IN BARRIQUE



*Great Taste 2018 Judges said:
“Wow!”
“Absolutely superb”
“Absolutely worthy of its 3 stars”*

Naturally good and healthy!

- 100% fresh Italian apples, aged 1 year in *barrique*
- With an intense and fruity taste, this apple vinegar has a perfect balance between sweetness and acidity.
- Ideal to enhance the taste of salads and fresh dishes.
- Very genuine product with well-known healthy and beauty properties.



DUE VITTORIE FRAGOLA / STRAWBERRY



A cohabitation of fresh 100% Italian strawberries mixed with our fantastic Oro balsamic vinegar

- Due Vittorie Fragola is obtained from strawberries of Italian origin (Piedmonte), whose concentrated juice mixes perfectly with our Oro Balsamic Vinegar of Modena
- The only ingredients are 50% Due Vittorie Oro Balsamic Vinegar and 50% strawberries.

DUE VITTORIE ORGANIC



Exclusively made with organic ingredients, no pesticides

- The whole process is certified to ensure compliance with the highest standards guaranteed by the Certification Authority for organic products.
- The uniqueness of our Oro with organic raw materials (organic cooked grape must , organic wine vinegar)

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“NEW” Due Vittorie Rosé **Rosé Wine Vinegar**

A daring wine vinegar, ready to surprise.

- A mix of red grapes, giving a **full-rounded flavor**, and the more acidic **white grapes**
- Its **delicate freshness** is enhanced by an unexpected structure, **colour and flavour**
- Characterized by a **lower acidity (6,1%)** than other special wine vinegars
- Its **unique colour and taste** create a completely new perception.

LARGE SCALE RETAIL PRODUCTS:

DUE VITTORIE STEMMA IGP



- Created by respecting the PGI product requirements, within its category it's particular **natural**.
- Selected cooked grape must and wine vinegar.
- Wine vinegar 79,5%, cooked grape must 20%, dye E150 0,5%.
- Suitable for an **everyday use** thanks to a fresh and light consistency enhancing every recipe flavour.

DUE VITTORIE CONDIMENTO BIANCO



- This condiment is characterized by a **sweetish** aroma, harmoniously combined with the white vinegar acidity.
- A fruity aftertaste to gently dress both meat and fish, and also cooked or fresh vegetables.

OTHER PRODUCTS AND PRIVATE LABELS:

DUE VITTORIE GLASSA



- Sweet and sour Balsamic Cream made with Balsamic Vinegar of Modena.
- Due Vittorie Glaze respects the traditional quality balsamic vinegar, adding the consistency of a cream.
- It is for those who like the flavor of balsamic vinegar on a thick version.
- Ideal also to garnish your plates.

PRIVATE LABELS

Private Label Balsamic Vinegar & Wholesale Bulk



In the heart of Modena-Italy, we produce Balsamic Vinegar and a vast range of unique Balsamics. These premium balsamic articles are the results of the tradition, experience and passion of true Mediterranean cuisine, working in complete harmony with the most advanced, up-to-date, nutritional trends.



TRADITIONAL AGED BALSAMIC VINEGAR DOP:

DUE VITTORIE AFFINATO

A traditional Emilian dressing aged for at least 12 years in series of small barrels made from different woods

- The production is then aged for at least 12 years in a series in small barrels made from different woods with an increasing size, according to the "solera" production methods (basically a method of "reinforcing and decanting"). The sample for bottling is always taken from the smallest barrel.



DUE VITTORIE EXTRA VECCHIO

A traditional Emilian dressing aged for at least 25 years in series of small barrels made from different woods

- A traditional dressing, produced from the cooked grape must from the province of Modena, produced and then aged for at least 25 years in a series of small barrels made from different woods with increasing sizes, according to the "solera" production methods (basically a method of "reinforcing and decanting"). The sample for bottling is always taken from the smallest barrel. Available in limited quantities.

