



Acetum

Acetum was born out of the meeting between Cesare Mazzetti and Marco Bombarda. At Acetum, ancient production methods are safeguarded alongside cutting-edge facilities, allowing the highest standards of quality, guaranteed.

Acetum is based in Modena, the Italian province traditionally associated with balsamic vinegar.



A certified/Authentic P.G.I. Balsamic Vinegar graded under "The Leaf System" as a 2 Leaf which is smoother than most offered Balsamics in this size, but still the balance of sweet and zest perfect for dressing salads, marinades, marinated vegetables, and to use in sauces.

2 Leaf Balsamic Vinegar of Modena P.G.I.
 #88138 1-5 L.
 #67050 2-5 L.



A more delicate Balsamic style product, perfect for applications where a Balsamic Flavor is needed without darkening the dish. It is great of course on Salads and dressings but also in seafood dishes.

White Balsamic
 #90570 1-5 L.
 #67000 2-5 L.



Champagne Vinegar
 #88142 1-5 L.
 #67085 2-5 L.

Fermentation of Champagne produced from the Pinot Noir, Pinot Meunier, & Chardonnay grape varietals grown in the Champagne region of France. Great on Salads, seafood, and Mignonette dressing.



Barrel Aged Red Wine Vinegar
 #88148 1-5 L.
 #67030 2-5 L.

100% Italian Product, made 100% from the Natural fermentation of Italian Red Wine then refined in Oak barrels. Perfect for Salads, Marinades, and pickling.



Barrel Aged White Wine Vinegar
 #88134 1-5 L.
 #67035 2-5 L.

100% Italian Product, made 100% from the Natural fermentation of Italian White Wine then refined in Oak barrels. Perfect for Salads, Marinades, and pickling.

