

TRADITION AND INNOVATION:



Alico borns at the end of 80s by an intuition: build up a business from the family tradition, know-how and passion for the Aceto Balsamico di Modena. Today, the company is well established in the industry, thanks to a modern and flexible production, in collaboration with selected suppliers and in compliance with the most stringent certification standards, is able to offer a line of quality products and a professional service.

A NETWORK OF QUALIFIED SUPPLIERS

Alico has over time built a network of qualified suppliers with which it is able to meet effectively, in a very short time and at competitive costs, customer needs concerning product, packaging, logistics, ...

FLEXIBILITY

A modern industrial structure, able to adapt its resources and to respond effectively to the various needs, from large to small numbers.

PRODUCTION

GRAPE MUST - WINE VINEGAR

Depending on the type of blend to which they are intended, must and wine vinegar begin their journey into the cellar, where they acquire the characteristics that give them a unique and unmistakable body.

FR EQUENT PERIODIC CONTROLS.

Product safety and quality standards compliance are pursued through sensory and analytical controls, throughout the production process, from the arrival of raw materials to the final product.

TANKS VAT, BARRELS - BARRIQUES

From stainless steel tanks in which they were stored at their arrival, through vats, barrels and barriques, to review finally the light through the thick glass of a bottle.

REFINING - AND AGING

Refining and ageing facilities count over 7,000 hectoliters capacity of fine woods and include: 220 liters french and american oak barriques, barrels of different capacities from 20 to 100 hl and wooden vats up to 500 hl.



PROTECTED GEOGRAPHICAL INDICATION



Protected Indications are treated as intellectual property rights by Customs Regulations 1383/2003 (Regulation concerning customs action against goods suspected of infringing certain intellectual property rights and the measures to be taken against goods found to have infringed such rights), and infringing goods may be seized by customs on import. Within the European Union enforcement measures vary; infringement may be treated as counterfeit, misleading advertising, passing off or even as a question of public health. Outside Europe, the protection of PGI products usually require bilateral agreements between the EU and the importing countries, while protected indications may not always supersede other intellectual property rights such as trademarks.

PRODUCTION SPECIFICATION

'Aceto Balsamico di Modena' must be produced within the provinces of Modena and Reggio Emilia (stages: raw material assembly, processing, refining/ageing) It is obtained from grape must (not less than 20% of total volume) and wine vinegar (at least 10%) and an aliquot of vinegar aged for at least 10 years; a maximum of 2 % by volume of end product of caramel may be added for color stability. Grape must has to be produced from the following vine varieties: Lambrusco, Sangiovese, Trebbiano, Albana, Ancellotta, Fortana and Montuni. Refining and Aging must take place in high-quality wood receptacles for at least 60 days from the date at which the raw materials are assembled and ready for processing. The name 'Aceto Balsamico di Modena' may not be qualified in any way, even in numerical form. It can only be qualified as AGED, the product that is aged in wood for a period of three years or more. The receptacles in which 'Aceto Balsamico di Modena' is released for direct consumption must be made of glass, wood, ceramic or terracotta with the following capacity: 0,250 l, 0,500 l, 0,750 l, 1 l, 2 l, 3 l or 5 l. For the product intended for professional use, are also allowed plastic receptacles starting from 2 L of capacity

OPERATORS SURVEILLANCE

The Ministero delle Politiche Agricole Alimentari e Forestali, appoints a Control Body that, with the support of an accredited laboratory, perform the surveillance provided in the Control Plan. Product traceability throughout the entire supply chain is guaranteed thanks to the registration in a data base of growers, wineries, producers of must, processors and bottlers, and through timely notification of quantities produced and packaged. Control body carries activity of assessment, inspections, and test among all those who contribute to the achievement of the name Aceto Balsamico di Modena PGI; this guarantees the Compliance with the Production Specification

PRODUCT SURVEILLANCE

The Production Specification impose that each batch must be sampled and analyzed by the Control Body. Once checked that all the documentation and sample properties are in compliance with the regulation, a certificate of conformity is issued and the batch can be placed on the market. The CB also verifies and validates all the labels / packaging before use, in order to ensure compliance with the Production Specification and Control Plan.

PRODUCTS



LODOVICO CAMPARI

An excellent product, with such unique characteristics that allows to bring highest creativity in the kitchen. Thanks to the particular body and the complex bouquet, it can be combined with valuable meat cuts or to exalt original dessert. Its elegant pack makes it a perfect gift idea.

GOLD SEAL

Full-bodied and velvety, emits an intense and balsamic scent of wood and cooked must. The taste bittersweet and balanced make it a perfect dressing for fillets and cheeses. Worth a tasting with foie gras or ice cream.



PRODUCTS

SILVER SEAL

Attractively dense, with a pleasant aroma of cooked must, presents a special harmony of sweet-sour notes. Excellent with roasted meat dishes, row meat, boiled, roasted and row fish and rice.



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ACETO BALSAMICO DI MODENA IGP

REGULATION

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