



Il Ponte

Balsamic Vinegar ACETO BALSAMICO DI MODENA "IGP"

"IL PONTE" ACETO BALSAMICO DI MODENA IGP – PREMIUM BRONZE

Obtained with cooked grape must, wine vinegar and aged in wooden barrels. **Density: 1,22**

Uses: on salads, cooked grilled or fried vegetables, roasted meat, carpaccio meat, boiled meat, risotto, caprese (buffalo mozzarella with tomato).



bottle of **250 ml** - Cartons: 6 bottles

"IL PONTE" ACETO BALSAMICO DI MODENA IGP – PREMIUM SILVER

obtained with cooked grape must, wine vinegar and aged in wooden barrels. **Density: 1,28**

Uses: on salads, cooked grilled or fried vegetables, roasted meat, carpaccio meat, boiled meat, risotto, caprese (buffalo mozzarella with tomato), strawberry and ice creams.



bottle of **250 ml** - Cartons: 6 bottles

"IL PONTE" ACETO BALSAMICO DI MODENA IGP – PREMIUM GOLD

obtained with cooked grape must, wine vinegar and aged in wooden barrels. **Density: 1,34**

Uses: on salads, cooked grilled or fried vegetables, roasted meat, carpaccio meat, boiled meat, risotto, caprese (buffalo mozzarella with tomato), strawberry and ice creams.



bottle of **250 ml** - Cartons: 6 bottles

"IL PONTE" ACETO BALSAMICO DI MODENA IGP – ORGANIC

obtained with organic cooked grape must, organic wine vinegar and aged in wooden barrels. **Density: 1,26**

Uses: on salads, cooked grilled or fried vegetables, roasted meat, carpaccio meat, boiled meat, risotto, caprese (buffalo mozzarella with tomato), strawberry and ice creams.



bottle of **250 ml** - Cartons: 6 bottles



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"IL PONTE" ACETO BALSAMICO DI MODENA IGP – PREMIUM PLATINUM RESERVE

obtained with cooked grape must, wine vinegar and aged in wooden barrels for minimum 10 years. **Density: 1,36**

Uses: roasted meat, carpaccio meat, boiled meat, risotto, caprese (buffalo mozzarella with tomato), cheeses (Parmigiano Reggiano), strawberry and ice creams.



each bottle of **250 ml** - Cartons: 6 bottles

ACETO BALSAMICO TRADIZIONALE DI MODENA "DOP"

"IL PONTE" AFFINATO, Traditional Balsamic Vinegar of Modena PDO aged at least 12 years in ancient barrels of different types of wood, supplied in bottle with box, cook book italian/english and dropper. Uses: pasta, rice, meat and eggs



Bottle of **100 ml** - Carton: 10 bottles

"IL PONTE" EXTRAVECCHIO, Traditional Balsamic Vinegar of Modena "Extra Old" PDO aged at least 25 years in ancient barrels of different types of wood, supplied in bottle with book italian/english and dropper
Uses: Parmigiano Reggiano cheese, Parma Ham, Carpaccio, roast-beef, strawberry, ice-cream and digestive



Bottle of **100 ml** - Carton: 10 bottles

BLACK BALSAMIC DRESSING

"IL PONTE" GUSTOSO, IL Ponte Balsamic condiment made only with Lambrusco grapes aged 4 years in old barrels of oak, supplied in bottle with its dropper. Uses: salad, vegetables cooked or grilled, mozzarella, caprese and bruschetta.



Bottle of **200 ml** - Carton: 12 bottles



IL PONTE

1850, IL PONTE Balsamic condiment, aged in old barrels of oak for 5 years, supplied in bottle with its box and sealing wax on cap.



Bottle of **50 ml** - Carton: 24 bottles

I LOVE BALSAMICO IL PONTE, Balsamic condiment, aged in old barrels of oak, supplied in bottle with its box. Uses: suitable for all types of sweets, fruit salad; recommended on strawberries



Bottle of **100 ml** - Carton: 6 bottles

SAPOROSO the IL PONTE Balsamic condiment, aged 6 years in old barrels of oak, supplied in bottle with its box and dropper. Uses: salad, vegetables cooked or grilled, mozzarella, caprese and bruschetta



Bottle of **100 ml** - Carton: 20 bottles

Bottle of **200 ml** - Carton: 12 bottles

Bottle of **500 ml** - Carton: 6 bottles

RISERVA DI SAPOROSO, IL PONTE Balsamic condiment, aged 8 years in old barrels of oak, supplied in bottle with its box and dropper. Uses: salad, vegetables cooked or grilled, mozzarella, caprese and bruschetta



Bottle of **100 ml** - Carton: 20 bottles

Bottle of **200 ml** - Carton: 12 bottles

WHITE BALSAMIC DRESSING



ACINO BIANCO, white Balsamic Condiment aged 5 years in barrels of ash wood, supplied in bottle with his box and sealing wax on cap.



Bottle of **50 ml** - Carton: 24 bottles

Bottle of **100 ml** - Carton: 6 bottles

PRELIBATO, white Balsamic Condiment aged 5 years in barrels of ash wood, supplied in bottle with its dropper. Uses: all types of fish, caviar, salmon, mollusk and with the fresh fruits.



Bottle of **200 ml** - Carton: 6 bottles

RISERVA DI PRELIBATO, white Balsamic Condiment aged 8 years in barrels of ash wood, supplied in bottle with its dropper. Uses: all types of fish, caviar, salmon, mollusk and with the fresh fruits



Bottle of **200 ml** - Carton: 6 bottles

FLAVOURED BALSAMIC CONDIMENTS

BALSAMO MELA, balsamic condiment of apple, aged for 5 years in wooden barrel made of apple, supplied in bottle with its dropper. Uses: suitable for all types of vegetables, grilled, cooked and raw; recommended for chicken and turkey meat, roast meat, cheeses and on fresh fruit especially melon and fig.



Bottle of **100 ml** - Carton: 6 bottles



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BALSAMO ARANCIA, balsamic condiment of orange, aged in wooden barrel, supplied in bottle with its dropper.
Uses: suitable for all types of cheese, carpaccio of swordfish, salmon, octopus, mollusc and on fruit salad.



Bottle of 100 ml - Carton: 6 bottles

BALSAMO MENTA, balsamic condiment of mint, aged in wooden barrel, supplied in bottle with its dropper. Uses: suitable for soft fresh cheese, fruit salads, cocktail, swordfish Carpaccio.



Bottle of 100 ml - Carton: 6 bottles

BALSAMO DI FICHI, balsamic condiment of figs, aged in wooden barrel, supplied in bottle with its dropper.
Uses: suitable for all types of vegetables, grilled, cooked and raw; recommended for chicken and turkey meat, roast meat, cheeses and on fresh fruit especially melon and fig.



Bottle of 100 ml - Carton: 6 bottles

BALSAMO DI ZAFFERANO, balsamic condiment of saffron, aged 8 years in wooden barrel, supplied in bottle with its dropper. Uses: suitable for all types of fish, shellfish, caviar, fresh fruit, risotto, pasta



Bottle of 100 ml - Carton: 6 bottles

BALSAMO DI VANIGLIA, balsamic condiment of vanilla, aged 5 years in barrels of ash wood, supplied in bottle with its dropper. Uses: suitable for fresh fruits, fruit salad, desserts, sorbets, fancy cakes



Bottle of 100 ml - Carton: 6 bottles



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BALSAMIC CONDIMENT WITH BLACK TRUFFLE, balsamic condiment aged in wooden barrel with addition of natural extract of black truffle and supplied in bottle with its dropper.



Bottle of 100 ml - Carton: 6 bottles

BALSAMIC CONDIMENT WITH WHITE TRUFFLE, white balsamic condiment aged in wooden barrel with addition of natural extract of white truffle and supplied in bottle with its dropper.



Bottle of 100 ml - Carton: 6 bottles

DATE BALSAMIC CONDIMENT, white balsamic condiment aged in wooden barrel with addition of a natural date essence, without alcoholic extraction and supplied in bottle with its dropper.



Bottle of 100 ml - Carton: 6 bottles

WHITE BALSAMIC CONDIMENT WITH MAPLE, white balsamic condiment aged in wooden barrel with addition of maple syrup and supplied in bottle with its dropper.



Bottle of 100 ml - Carton: 6 bottles



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BALSAMIC JELLY, COMPOTE AND PEARLS

SAPORINA, jelly of Saporoso, supplied in glass jar. Uses: seasoned and fresh cheeses, bread, bruschetta and boiled meat.



Jar of **125 gr** - Carton: 12 jars

supplied in glass jar. Uses: adapted on all types of cheese in special way on pecorini and cheese of goat



Jar of **125 gr** - Carton: 12 jars

FRAGOLINA, Jelly of Prelibato thickened with pectine of strawberry and dried fresh strawberries, supplied in glass jar. Uses: adapted on all types of cheese in special way on pecorini and cheese of goat



Jar of **125 gr** - Carton: 12 jars

ONION BALSAMIC COMPOTE, with balsamic condiment "Saporoso" and onions supplied in glass jar. Uses: all type of cheeses, seasoned and fresh, roasts and game



Jar of **125 gr** - Carton: 12 jars

PEPPER BALSAMIC COMPOTE, is achieved with our white balsamic condiment "Prelibato" and peppers without skin that they are easy to digest. Uses: we suggest on cheese and meat; recommended with duck meat and croutons.



Jar of **125 gr** - Carton: 12 jars



Il Ponte

BLACK BALSAMIC PEARLS, Small sweet-sour balsamic pearls of soft texture, which enclose our balsamic condiment "Saporoso", supplied in glass jar.

Uses: meat and fish, finger foods, salads, foie gras, cheeses, vegetables, fruit, roast meats, poultry game.



Jar of **50 gr** - Carton: 16 jars

WHITE BALSAMIC PEARLS, Small sweet-sour balsamic pearls of soft texture, which enclose our white balsamic condiment "Prelibato", supplied in glass jar.

Uses: meat and fish, finger foods, salads, foie gras, cheeses, vegetables, fruit, roast meats, poultry game.



Jar of **50 gr** - Carton: 16 jars

OTHERS PRODUCTS

SAPOROLIO, a mix with Saporoso and Extra Virgin Italian Olive Oil, supplied in bottle with its box and dropper.

Uses: all types of vegetables as a "vinaigrette"



Bottle of **100 ml** - Carton: 12 bottles



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SABA, cooked grape must from Lambrusco Grasparossa grapes, supplied in bottle with its box and dropper. Uses: in a place of sugar to prepare biscuits, cakes, with yogurt, fruits or ice



Bottle of **250 ml** - Carton: 6 bottles

SABA 1990, product obtained from cooked grape must of Lambrusco Grasparossa grapes and aged from 1990, supplied in bottle with its dropper.

Uses: in a place of sugar to prepare biscuits, cakes, with yogurt, fruits or ice



Bottle of **100 ml** - Carton: 6 bottles

BALSAMIC BBQ SAUCE, is achieved with our balsamic condiment "**Saporoso**", great raw materials and all our experience. Uses: we suggest on chicken, hamburger, sausages, wurstel and hot dog; recommended on grilled meat.



Bottle of **250 ml** - Carton: 12 bottles

SAPORITO, the first Barbecue Sauce with balsamic vinegar with a mix of herbs, salt and Saporoso, supplied in glass jar. Uses: on grilled meat, boiled meat, grilled fish, grilled vegetables and barbecue



Jar of **120 gr** - Carton: 12 jars

BALSAMICO SALT, Sicily iodised salt produced in famous Sicilian salterns, with the addition of precious Saporoso balsamic condiment. Uses: on salads, grilled meat, boiled meat, grilled fish, grilled vegetables and barbecue



Jar of **95 gr** - Carton: 12 jars
