

PRODUCTION SPECIFICATIONS OF THE «ACETO BALSAMICO DI MODENA»
PROTECTED GEOGRAPHICAL INDICATION

Article 1

Name

The protected geographical indication “Aceto Balsamico di Modena” (Balsamic Vinegar of Modena) is reserved to the product that complies with the conditions and requirements laid down in these Production Specifications.

Article 2

Consumption Characteristics

«Aceto Balsamico di Modena» is vinegar produced in compliance with the following provisions having the characteristics listed below.

- clarity: clear and bright;
- colour: deep brown;
- aroma: characteristic, persistent, delicate and slightly acidic with woody overtones;
- taste: bitter-sweet, balanced, pleasant, characteristic;
- density at 20°C: not less than 1.06 for the refined product and not less than 1.15 for the «invecchiato» product and that 1.25 for the «riserva» product;
- actual alcohol strength: not more than 1.5 % in volume;
- minimum dry extract content: 30 g per litre;
- minimum total acidity: 6 percent for the refined product and 5.5 percent for the «invecchiato» and «riserva» products;
- total sulphur dioxide: not more than 100 mg/l;
- ash: not less than 2.5 per thousand;
- reducing sugars: not less than 110 g/l.

The assessment of the analytical characteristics and organoleptic properties of the product is carried out on all the batches before they are released for consumption by a panel of tasters under the responsibility of the inspection body.

With reference to the parameters established in this article, should deviations from the above limits occur, a correction procedure for the product concerned is admitted by adding a certain percentage of raw material (wine vinegar and cooked or concentrated must) up to a maximum of 3% of the weight. The correction procedure, if necessary, is performed at the end of the refining or ageing phase and in any case before product certification.

Article 3

Production area

‘Aceto Balsamico di Modena’ must be produced within the Provinces of Modena and Reggio Emilia.

Article 4

Origin of the product

Each stage of the production process must be monitored by the inspection body in accordance with the monitoring programme, with all inputs and outputs recorded. Product traceability is ensured by all this, along with the compilation of specific lists managed by the body that inspects the land registry parcels - on which the grapes of the seven vines specified in article 5 are cultivated - growers, must and wine vinegar producers, processors and bottlers, as well as by the timely notification to the inspection body of the quantities produced, packaged and labelled. All natural and legal persons entered in said lists shall be subject to verifications by the inspection bodies, as provided for in the production specifications and the monitoring programme.

Article 5

Processing Method

«Aceto Balsamico di Modena» is obtained using a specific traditional technology from grape must made from the following vine varieties: Lambrusco, Sangiovese, Trebbiano, Albana, Ancellotta, Fortana, Montuni, partially fermented and/or boiled and/or concentrated by adding a quantity of vinegar aged for at least ten years to give the product its typical organoleptic properties, and with the addition of vinegar produced from the acidification of wine only, within the following isotope ratio range:

- $^{13}\text{C}/^{12}\text{C}$ ratio (expressed as $\delta^{13}\text{C}$) of acetic acid: from -29.3 ‰ to -24.3 ‰;
- $^{18}\text{O}/^{16}\text{O}$ ratio (expressed as $\delta^{18}\text{O}$) of water for wine vinegar with acidity exceeding 9%: minimum -2‰;
- $^{18}\text{O}/^{16}\text{O}$ ratio (expressed as $\delta^{18}\text{O}$) of water for wine vinegar with acidity between 9% and 6%: minimum -5 ‰;
- D/H ratio of the methyl site (CH₃) of extracted acetic acid: from 98.8 to 106 ppm.

In order to ensure that «Aceto Balsamico di Modena» acquires the properties described in article 2, the cooked and/or concentrated grape must shall have the following characteristics:

- minimum total acidity: 8 g/kg;
- minimum dry extract content: 55 g/kg;
- isotope ratio range:

- $^{13}\text{C}/^{12}\text{C}$ ratio (expressed as $\delta^{13}\text{C}$) of sugar fermentation alcohol: from -29.3 ‰ to -24.3‰;
- D/H ratio of the methyl site (CH₃) of sugar fermentation alcohol: from 98.8 to 106 ppm.

The concentration and/or cooking process continues until the initial amount of must reaches a density of at least 1.240 at a temperature of 20° C.

The percentage of boiled and/or concentrated grape must not be less than 20 % of the weight sent for processing, while the addition of vinegar produced from the acidification of wine only must be no less than 10%.

The addition of caramel is allowed up to a maximum of 2% of the volume of the finished product to stabilise colour.

No other substance may be added.

Production of «Aceto Balsamico di Modena» must follow the customary method of acidification using selected bacterial colonies or using the well-established method of slow surface acidification or slow acidification with wood chippings, followed by refining.

After assembly, to be obtained at room temperature or by heating it up, the acidification and refining phases take place in casks, barrels or other receptacles of high-quality wood, such as oak, sessile oak, chestnut, mulberry or juniper, for at least sixty days from the date on which the raw materials are assembled to be sent for processing and the product is placed in the mentioned wooden receptacles.

The assembly of raw materials, processing, refining and ageing in wooden receptacles shall take place in the geographical area of origin.

The product that, at the holder's discretion, has the minimum characteristics established by these specifications for release for consumption undergoes an analytical and organoleptic test.

Article 6

Evidence of link with the geographical environment

«Aceto Balsamico di Modena» has an excellent reputation on both the national and international markets, amply demonstrated by its frequent use in countless recipes and the many references to it on the Internet, in the press and in the other media. This reputation means consumers immediately recognise the uniqueness and authenticity of the product.

«Aceto Balsamico di Modena» has for a long time represented the culture and history of Modena and its worldwide reputation is undeniable. The product is closely linked to the knowledge, traditions and skills of the local people, who have created an exclusive and distinctive local product. «Aceto Balsamico di Modena» has become part of the social and economic fabric of the area, and is a source of income for many operators and an integral part of the local culinary tradition, as an essential ingredient in many regional recipes. Dedicated festivals and events stemming from time-honoured traditions have taken place for many years, and are attended by local producers who meet and compare their produce, thereby perpetuating local customs.

As a specific and special product, «Aceto Balsamico di Modena» has built its reputation and appreciation over the years to achieve worldwide acclaim, and consumers mentally associate the product ‘experience’ with the image of quality cuisine of the two Emilia-Romagna provinces.

Article 7

Inspection Body

Compliance with the specifications is verified in accordance with Article 37 of Regulation (EU) 1151/2012.

The inspection body in charge of verifying the production specifications is:

CSQA Certificazioni S.r.l.,

via San Gaetano no. 74, 36016 Thiene (VI) - Italy;

phone +39.0445.313011;

Fax +39.0445.313070;

csqa@csqa.it

Article 8

Certification and Appearance

Passing the analytical and sensory test is a binding requirement to sell the product under the name provided for in Article 1.

The receptacles in which «Aceto Balsamico di Modena» is released for direct consumption must be made of glass, wood, ceramic or terracotta and have the following capacities: 0.100 l; 0.150 l; 0.200 l; 0.250 l; 0.375 l; 0.500 l; 0.750 l; 1 l; 1.5 l; 2 l; 3 l or 5 l; or single-dose receptacles made of glass, plastic or composite materials having a maximum capacity of 25 ml bearing the same inscriptions present on the bottle labels. Receptacles in glass, wood, ceramic or terracotta with a capacity of 5 litres or more, or in plastic with a capacity of 2 litres or more are allowed if the product is intended for professional use.

Receptacles having capacities of 0.100 l; 0.150 l; 0.200 l do not have a spherical body or shape, and they have a ratio between total height and length of the greater side, or of the diameter in case of a cylindrical shape, higher than 1.85.

The name «Aceto Balsamico di Modena» shall be accompanied on the packaging by the wording “Protected Geographical Indication” in clear and legible characters, in full or abbreviated, in Italian and/or in the language of the country of destination. In the name, the size of the Modena toponym shall be the same as, or bigger - up to three times bigger - than the size of the «Aceto» and «Balsamico» terms. The symbol of the Union together with the PGI name must be shown on the label.

The name ‘Aceto Balsamico di Modena’ may not be qualified in any way, even in numerical form, other than by those adjectives expressly provided for in these specifications, including ‘extra’, ‘fine’, ‘scelto’, ‘selezionato’, ‘riserva’, ‘superiore’, ‘classico’ or the like.

Considering the product composition, on the label and in the product presentation, any and all use of «caramel free» and similar claims is prohibited.

The word «invecchiato» (aged) may be associated to the name provided that the product is aged for a period of no less than three years in casks, barrels or other wooden receptacles. The word «invecchiato» may be accompanied by the indication of the minimum ageing period of three years. If the product is aged for a period that is longer by at least two years in casks, barrels or other wooden receptacles, the «Riserva» word may be associated with the name, with the possibility but not the obligation to specify the minimum ageing period of five years.