



ACETALA DUCALE ESTENSE







... 500 years in a drop ...

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Our history

MODERN EVOLUTIONS OF A CENTENARY FLAVOUR

Already at the time of Alfonso the 1st in the XVIth century, the House of the Dukes of Este used different kinds of vinegar as condiment and "preservative" for food served at the banquets and to enhance the best recipes of the ducal court, prepared by Cristoforo Messisburgo, Master of Ceremonies at the Court of the Dukes of Este. It is an historical fact that in the 16th century, the vinegar cellars known as the "acetaie ducali" of the Court of Ferrara, produced vinegars for different gastronomic uses by blending vinegar with raw must. The vinegars were classified as common (used for cooking), fine (to put on the dining table) and "sopraffini" (extra fine), which were for the Duke and his banquet guests. The "Aceto Sopraffino" extra fine vinegar produced by the ducal House of Este was so highly prized for its unique and peculiar features, that it was often given as a gift to rulers and dignitaries of European Houses, who used to request it during their stays at the Este's estates.

Unlike the other "acetaie" in the dukedom at that time, the vinegar cellars of the House of Este kept on producing according to their own long-standing traditions. Initially the vinegars were stored in special attic chambers in the castle garrets in Ferrara. When the

court was subsequently forced to retreat to Modena, the vinegars were then stored in the garrets of the castle's southern keep. This latter location exposed vinegars to temperature differences and excursions due to seasonal changes and resulted in a natural reduction of the vinegar, which improved its aroma and taste. The contemporary version of Aceto Sopraffino features a dynamic production process that mimics the natural thermal variations of the ancient garrets. From the 15th century onwards, the "acetaie" of the House of Este produced vinegar for the Court without interruptions, until the Napoleonic occupation which then forced Duke Hercules Rinaldo III to leave Modena in 1796. A good portion of the acetaie were dismissed and probably put up for sale by the Duke himself in order to pay for his army during the war against France. In spite of the war, vinegar production in the Modena palace never came to a complete stop.

After the restoration of the Duchy of Este by the Congress of Vienna, Francis IV of the House of Austria-Este and Duke of Modena had the acetaie restored as they were originally. He commissioned the battery of barrels for his acetaie from the Prandini family. With the arrival of the Savoy army in 1859 and the subse-

quent annexation of the Duchy to the Kingdom of Sardinia, Francis V abandoned Modena. By order of Victor Emmanuel II of Italy, the acetaie were transferred by the Savoy family to their castle in Moncalieri. There production was stopped as the staff of the Savoy court had neither the culture nor the tradition to keep the acetaie going.

After more than one century of inactivity, since 1994 per resolution by the Count Andrea Czarnocki Lucheschi, his wife Isabella, Archduchess of Austria-Este, and the current Duke of the House of Este, studies on the traditional production methods of the Aceto Sopraffino of the House of the Dukes of Este, were resumed at the family farm located in Quarto D'Altino (between Venice and Treviso, a well-known area for excellent wine production). Special varieties of red and white grapes, whose musts and wines are especially good for acetification purpose, were selected and planted; they started to plan the reconstruction of the "acetaie" to produce Sopraffino vinegar. Trying to follow as much as possible the tradition, the barrels were once again commissioned from the Prandini family, descendants of the master artisan barrel and and cask-makers that at the time had also supplied Francis V with his casks. Recently, being aware that the market required also traditional wine vinegars, Acetaia Ducale Estense started producing red wine vinegars made of one-variety grapes of Cabernet Sauvignon and white wine vine-

gars made of one-variety grapes of Pinot Grigio, using the passive Solera system, which is an exclusive estate system. To accomplish this task, some kinds of "acetobacter aceti" were patiently chosen and let reproduce over the years, creating in this way the estate Solera. Thanks to the competence gained during the various studies and the natural aptitude to research and innovation, on the base of some specific requests by the Company's most important clients, the product range VINAGRO has been created: sweet and sour dressing able to amplify the use of vinegar in cuisine, granting new and surprising matches of taste.

Thereafter, the product range has been further improved, adding Gran Cuvée which is the response to the Chefs' requests and whose peculiar features are in between Vinagro and Sopraffino but with a new and different taste.



The Solera System

THE HERITAGE OF
ACETAIA DUCALE ESTENSE

Solera is a system for producing and refining winy products, such as wines and vinegars. In our case, it namely consists in the deposit or passage of musts and vinegars from the highest to the lowest barrels or from the largest to the smallest ones.

The Solera is passive when a small quantity of vinegar is taken from a mass contained in a barrel which is then filled in with wine in the same quantity.

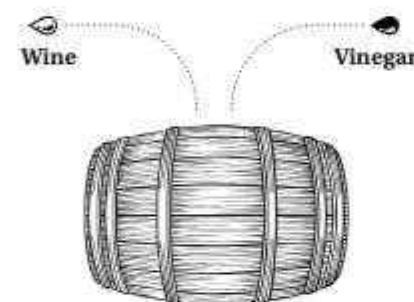
The Solera is active when a small amount of Sopraffino is taken from a barrel and moved into a smaller one. The first one is then filled with a younger vinegar in the same quantity. At the beginning the quantity destined for bottling is taken from the first smallest barrel; at the end the last biggest barrel (in our estate, 6 or 12 passages) is filled in with the fresh must coming from the yearly grape harvest.

OUR BARRELS ARE MADE OF SEVERAL ESSENCES:



... and they are open on top to oxygenate their content.

PASSIVE SOLERA



ACTIVE SOLERA



We use 3000 barrels for the ageing all our vinegars and condiments.

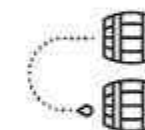
What distinguishes us

UNIQUENESS AND HISTORICITY

The peculiar characteristics of our condiments

The Aceto Sopraffino is a unique and historical condiment of Italian cuisine and must not be confused with Balsamic vinegar of Modena as, unlike this, it is made by

acetifying raw must of red grapes; the Balsamic vinegar instead is made from white wine vinegar and cooked must coming from white grapes.



- All our vinegars and condiments come solely from grapes cultivated in our family vineyards. Very few vinegar cellars can boast such a complete chain.
- Our vineyards are especially dedicated to the yeald of grapes suitable for the production of DOC wines.
- Our vinegars and seasonings do not contain any preservatives, colouring agents or thickeners, as in most vinegars, especially balsamic vinegars.
- They are produced by both the passive solera system (Vinagro range) and by the active solera system (Gran Cuvée, Sopraffino and Sopraffino Riserva).
- The Acetaia Ducale Estense is the only cellar the produces vinegars by the passive solera system, which s an exclusive estate system.

The technique

THE ONLY ORIGINAL VINEGAR
OF THE ESTE DUCAL FAMILY

The technical document herein aims at examining the main features constituting the uniqueness of “Sopraffino degli Estensi” vinegar as far as the origin of the raw materials, the production processes and final composition are concerned.

This therefore provides for a complete, overall evaluation of the product and, by way of subsequent and extensive testing, enables identification of the guidelines to be followed for best possible combinations in modern day dishes.

THE STUDY WAS DIVIDED INTO THREE MAIN PARTS:

1. Refinement Methods

2. Chemical and sensory identification

3. A sensory organoleptic study of “Sopraffino” and “Sopraffino Riserva”



1. Refinement Methods

The in-depth investigation into the grape varieties and the methods of refinement and ageing focuses both on the actual cultivation of the grapes as well as on perceptive production techniques most tied to the ancient, historical recipe of the House of Este.

The grape varieties selected for production of “Sopraffino degli Estensi” vinegar are cultivated on the best-suited enterprise farmlands so that health status and quantity can be appropriately monitored and possible vineyard cultivation vegetal-production imbalances are efficiently prevented. The selected vines originate from very old farm enterprise varieties, featuring high dissolved sugar-to-water mass ratios (i.e. between 20 and 22 degrees Brix) and delicate acidity (i.e. between 6 and 7 g/l expressed in terms of tartaric acid) which ensure intense biologic activities during the acetifying process. In

view of the above, the vintage selection is considerably important for preserving the health of the grapes and for ensuring subsequent fermentation developments without any stress and/or olfactive defects. This is possible by selecting exclusively the autochthonous grapes that are grown on-site and that therefore feature a good polyphenolic structure and overall availability of nitrogenous sources.

These viticultural strategies are essential to the successful achievement of the subsequent transformation phases and for guaranteeing the development of the acetifying bacteria. The care of the fine, aceto-bacterium layers is in fact one of the most important techniques which give “Sopraffino degli Estensi” vinegar the edge on the common, industrial acetifying techniques. The antique, handed-down art of feeding the vinegar mothers is performed by ensuring that there is an intense biologic

activity of the distinctive farm species, in harmony with natural heat excursions. During the hot summer months, acetification is triggered naturally and is managed by regular top-offs with younger products which is actually the secret of the antique technique, steeped in the traditions of the House of Este, when at the onset of the seasons of the luxurious, summer banquets that at the time of the great culinary master Cristoforo di Messisburgo were famous throughout Europe, it was customary to keep the production of the precious condiment alive and thriving. This antique method of discontinuous acetification is carried on today without any forcing strategies or climatic conditioning up until the arrival of the first cold autumn weather, which marks the start of the slow, natural product-clearness and decantation processes.



2. Chemical and sensory identification

The purpose of the chemical and physical study of vinegars is to verify the basic product composition and to perceive its complex evolution during the aging process; both determinant aspects for appreciation of sensory organoleptic qualities.

The chemical-physical identification of “Sopraffino degli Estensi” and “Sopraffino Riserva” vinegars entails a long and complex process which comprises some phases featuring intense biologic activity and other phases that principally involve refinement in wooden barrels, which results in product concentration and natural pro-

duct burnishing.

As specified for example in the graph below, the evolutionary dynamics of “Sopraffino” vinegar refined by ageing of the 2003 vintage show an initial, intense biologic development phase activated by the acetobacteria that are capable of increasing initial acidity levels up to over 30% during the first year. Over the following years, biologic activity slows down whilst the degrees Brix (dissolved sugar-to-water mass % of a liquid, measured with a refractometer) increase, which results in phenomena such as evaporation, transpiration,

salification, esterification and many other phenomena that are still in study phases. One of the effects that is directly correlated to the above processes is an increased product density, although this property is certainly of minor interest in as far as product quality goes. During refinement and ageing, the effect of the numerous phenomena already mentioned lead to a definitely more important evolution of the physical properties of the product and of the product's sensory profile.

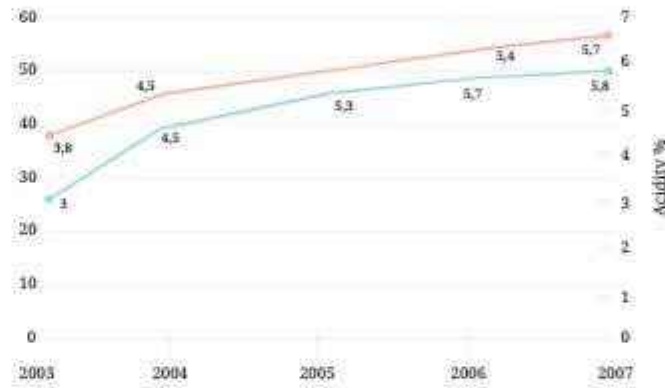
If we do in fact compare the sensory profile of a product at its fifth year of ageing, it will

be completely different compared to initial evaluations and will show a marked increase of tertiary aromas and gradual loss of the fruity flavour typical of boiling musts.

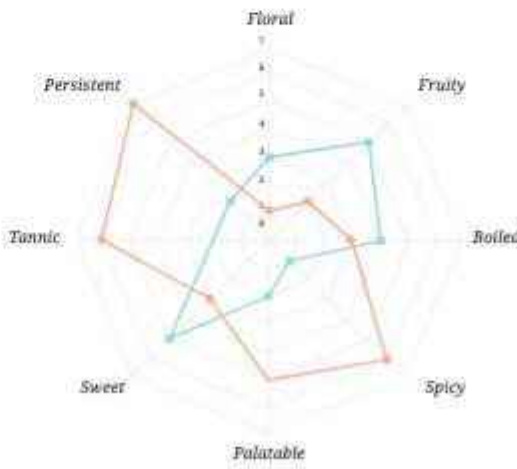
What can be noted here is the clean-cut separation between the two product profiles. It is also easier to identify the sensory features more involved with refinement and ageing such as persistence, which is the overall complex flavours enveloping tongue and palate for a good many seconds (15”-20”), the tanninic sensation, which is the typically astringent and puckery sensation on the tongue and finally the spi-



“SOPRAFFINO”AGING DYNAMICS



SENSORY EVOLUTION



CHEMICAL ANALYSIS OF THE ACETO SOPRAFFINO

Test	Measure Unit	Result	Method
RELATIVE DENSITY AT 20°C/20°C	20°C/ 20°C	1,1487	Reg.CEE 2676/90. P.to 1.Met.5.2 O.I.V MA-F-AS2-01-MASVOL
VOLUME ALCOHOLOMETRIC TITLE	ml/100ml	0,06	D.M. 12/03/1986 Met.V"grape vinegars
SUGAR REDUCTORS TO VOLUME	g/l	532	Metodo interno V5 rev.10 del 21/10/03
TOTAL ACIDITY IN ACETIC ACID CONTENT	g/100g	5,51	D.M. 12/03/1986 Met.II"grape vinegars
TOTAL DRY EXTRACT	g/l	633,9	D.M. 12/03/1986 Met.VI"grape vinegars
DRY EXTRACT MINUS THE SUGAR CONTENTS	g/l	102,9	Reg.CEE 2676/90. P.to 4. O.I.V MA-F-AS2-1-03-EXTSEC
SULPHUR DIOXIDE	mg/l	<4	Reg.CEE 2676/90. P.to 25 Met.2 O.I.V MA-F-AS323-04-DIOSOU

CHEMICAL ANALYSIS OF THE ACETO SOPRAFFINO

Test	Measure Unit	Result	Method
RELATIVE DENSITY AT 20°C/20°C	20°C/ 20°C	1,2872	Reg.CEE 2676/90. P.to 1.Met.5.2 O.I.V MA-F-AS2-01-MASVOL
VOLUME ALCOHOLOMETRIC TITLE	ml/100ml	0,06	D.M. 12/03/1986 Met.V"grape vinegars
SUGAR REDUCTORS TO VOLUME	g/l	499,73	Metodo interno V5 rev.10 del 21/10/03
TOTAL ACIDITY IN ACETIC ACID CONTENT	g/100g	6,65	D.M. 12/03/1986 Met.II"grape vinegars
TOTAL DRY EXTRACT	g/l	630,22	D.M. 12/03/1986 Met.VI"grape vinegars
DRY EXTRACT MINUS THE SUGAR CONTENTS	g/l	131,5	Reg.CEE 2676/90. P.to 4. O.I.V MA-F-AS2-1-03-EXTSEC
SULPHUR DIOXIDE	mg/l	<4	Reg.CEE 2676/90. P.to 25 Met.2 O.I.V MA-F-AS323-04-DIOSOU



ciness, which mostly concerns the interaction with the various wood types during barrel ageing.

As already mentioned, the product's physical properties also undergo an important evolutionary process. In fact, increased concentrations of soluble solids lead to increased product density. But the particular conditions occurring during the traditional grape refinement and ageing techniques of the House of Este make it so that product density also involves the formation of stable chemical compounds, with the formation of organic acid salts and complex esters and polymers. The analytic confirmation of these observations is given by the dry extract value minus the sugar contents. This parameter is a synthesis of all the molecules present in the product (minus the sugar contents) subject to the chemical changes specified under the refinement and ageing process. If the average grape must values (lying around 20 g/l) are compared with

finished product values, significant increases of net, dry extract levels reaching values of over 100 g/l can be noted.

The combination of these substances make it so that the increase in density is followed by an increase in product viscosity, with enhanced visual and taste-tactile sensations.

In as far as visual product perception is concerned, it must be noted how the mel-low brown colour is the result of the sugar's natural reactions that take place gradually throughout the summer months. Making caramel additives (type E150 a,b,c,d), a widespread technique in current industrial processes, totally unnecessary.

ACID-DENSITY RATIO BETWEEN APPRECIATION AND TRENDS

The high acidity levels recorded by "Sopraffino" vinegar and the inexistence of the high sugar concentrations that are currently very much the fashion are an additional guarantee that the product does not have the common problems involving vinegar crystallisation.

SULPHATE TESTING ANALYSIS

The analytic sulphate testing results effectively show how the raw material selection criteria and the transformation, refining and ageing techniques performed have definitely influenced the extremely high product naturalness levels. The total sulphate values recorded in the product refining and ageing processes in fact turn out to be inferior not only when compared to average values set for organic wine agriculture but also when

compared to the detection threshold limits set by the European Directive on allergens. From our study report it is possible to understand the extent to which the raw material properties as well as the chemical and sensory analyses methods are conditions necessary for perceiving the intrinsic product qualities that form the basis for determining its subsequent use, combination and blending.



3.

A sensory organoleptic study of "Sopraffino" and "Sopraffino Riserva"

The sensory organoleptic evaluation of "Sopraffino" and "Sopraffino Riserva" vinegars enables testing of the capacities they have of blending firstly with other products belonging to the main marketable commodities index groups and then, consequently, with currently popular, modern day dishes.

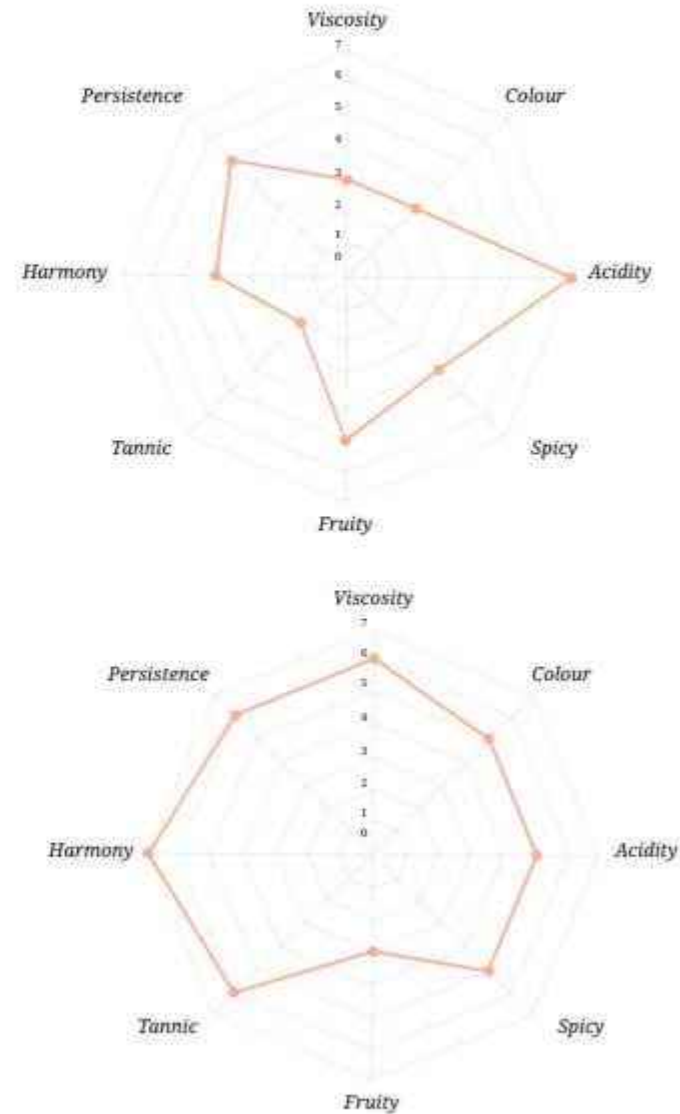
SOPRAFFINO



SOPRAFFINO RISERVA

The sensory organoleptic analyses of "Sopraffino degli Estensi" and "Sopraffino Riserva" vinegars complete the overall description as to the product refining and ageing evolution phases and provide for comprehension and perception of the full potential of product implementation and different possible uses.

The sensory analysis begins with the identification of the descriptors required for a significant comparison and for best identifying the two products. Viscosity, colour, perceived acidity (meant as a result of the balance between total analysed acidity and product density), spicy aroma, fruity aroma, tannic flavour, harmony



and persistence are thus the descriptors that have been selected and examined here for both of the products.

The Sopraffino vinegar sensory profile shows for instance a marked acid component and a less extensive general intensity area compared to the Sopraffino Riserva vinegar. This also corresponds to the specific chemical-analytic differences between the two products. Comparing acidity and sugar content will in fact highlight that with comparable acid components, the product sugar levels and therefore product density and viscosity vary remarkably from one another.

Owing to its higher density, Sopraffino Riserva vinegar in fact provides a totally enveloping and full impact on the palate, completed by an acidity that is well perceived, even if to a lesser degree than Sopraffino vinegar, by all means capable of contributing to prolonged aroma persistence. This yields a positive effect on the harmony sensory descriptor, parameter fundamental for enhanced perception of the Sopraffino

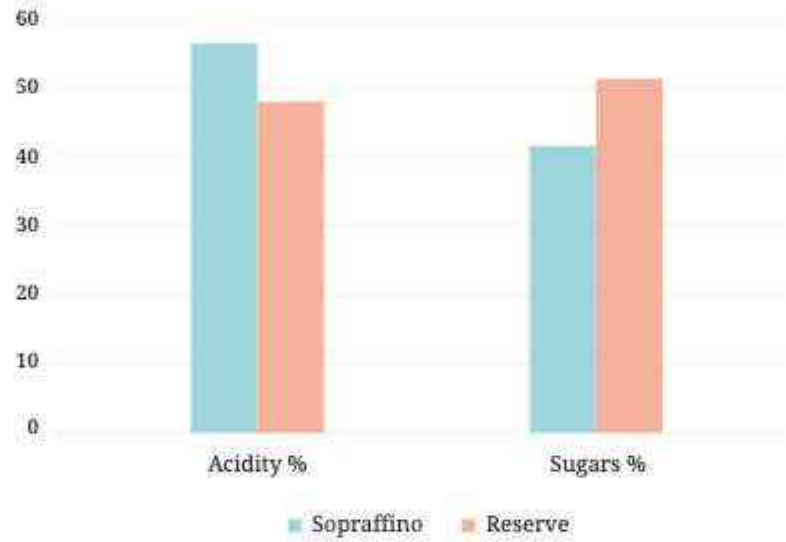
Riserva vinegar quality.

The overall Sopraffino Riserva vinegar area is quantitatively more extensive and compared to Sopraffino vinegar, harmony, persistence and tanninic sensation are, particularly, the principal discriminating factors.

Finally, the aromatic features are definitely determinant in as far as use, blending and combination potential is concerned and it should be noted that the fruity aroma is more intense in Sopraffino vinegar, whereas in Sopraffino Riserva vinegar it decreases in favour of increasingly spicy aromas, directly correlated to its longer ageing process in oak barrels.

THE RELATIVE SENSORY PROFILE TRACING HIGHLIGHTS A GASTRONOMIC IMPLEMENTATION POTENTIAL WHEREIN THE TWO PRODUCTS COMPLETE ONE ANOTHER AND ARE THUS APTLY SUITED TO THE SATISFACTION OF A WIDE RANGE OF CULINARY COMBINATIONS

ANALYTICAL COMPARISON



VINAGRO
Forte



Superior seasoning based on red wine vinegar of Cabernet Sauvignon grapes and concentrated must minimum 10 years of ageing artisanally and naturally produced aged in oak barrels not filtered.

USES: *It enhances the taste of salads and vegetables in addition to flavouring the dishes in which it is normally used.*

THE LAND

 **Land of origin:**
located in our own estate in Bonisiolo di Mogliano Veneto, Treviso, Veneto

 **Terroir:**
clayey, medium texture
tending to heavy

IN THE ACETAIA

 **Acetification:**
natural of specially tanned Cabernet Sauvignon wine and raw concentrated must of Cabernet Sauvignon

 **Ageing:**
in Solera, typical of the Estate, of oak barriques of 220 liters

 **Year of constitution of the Solera:**
2008 | minimum 10 years ageing

THE GRAPE

 **Grape variety:**
Cabernet Sauvignon

 **Plant breeding method:**
Sylvoz

 **Planting density:**
3900 – 4000 stumps per hectare

 **Harvest time:**
3rd decade of September

 **Production per hectare:**
9 t

 **Average degree:**
21° babo

 **Grape yield:**
45 %

TASTING

 **Colour:**
intense red tending towards ruby red

 **Acidity:**
around 9° acetic degrees

 **Consistency:**
fluid

 **Tasting examination:**
extremely persistent and strong, with notes of fruitiness of the wine from which it comes, accompanied by a great acid freshness and a slight note of spice



ADEVIF375
375ml



ADCAM60G
60ml



VINAGRO

Pinot Grigio



Superior seasoning based on white wine vinegar of Pinot Grigio grapes and concentrated must minimum 5 years of ageing artisanally and naturally produced aged in oak barrels not filtered.

USES: *It gives the dishes a sweet-and-sour aroma of pleasant intensity. Excellent for seasoning salads and vegetables, it confers the dishes sapidity and roundness of taste. Particularly recommended in combination with fresh fish and fresh cheese, it is an exceptional ingredient for your sauces, vinaigrette and sweet-and-sour recipes like onions, zucchini, peppers and cauliflowers.*

THE LAND

-  **Land of origin:**
located in our own estate in Bonisiolo di Mogliano Veneto, Treviso, Veneto
-  **Terroir:**
clayey, medium texture

THE GRAPE

-  **Grape variety:**
Pinot Grigio
-  **Plant breeding method:**
Sylvoz
-  **Planting density:**
4000 - 4200 stumps per hectare
-  **Harvest time:**
3rd decade of August
-  **Production per hectare:**
11 t
-  **Average degree:**
21° babo

TASTING

-  **Colour:**
intense straw yellow tending to amber
-  **Acidity:**
around 6.5° acetic degrees
-  **Consistency:**
slightly viscous but fluid
-  **Tasting examination:**
extremely persistent, with a delicate sweet component, not intrusive, accompanied by an acidic freshness and a slight fruity note typical of white wines

IN THE ACETAIA

-  **Acetification:**
natural of specially tanned Pinot Grigio wine and raw concentrated must of Pinot Grigio
-  **Ageing:**
in Solera, typical of the Estate, of oak barriques of 220 liters
-  **Year of constitution of the Solera:**
2013 | minimum 5 years ageing

ADEVIB375

375ml



ADCAM60G

60ml



VINAGRO
di Cabernet
Sauvignon



Superior seasoning based on red wine vinegar of Cabernet Sauvignon grapes and concentrated must minimum 5 years of ageing artisanally and naturally produced aged in oak barrels not filtered.

USES: *It gives the dishes a sweet-and-sour aroma of pleasant intensity. Excellent for seasoning salads and vegetables, vegetable soups as well as for marinating meats, it confers the dishes sapidity and roundness of taste.*

THE LAND

Land of origin:
located in our own estate in Bonisiolo di Mogliano Veneto, Treviso, Veneto

Terroir:
clayey, medium texture
tending to heavy

IN THE ACETAIA

Acetification:
natural of specially tanned Cabernet Sauvignon wine and raw concentrated must of Cabernet Sauvignon

Ageing:
in solera, typical of the Estate, of oak barriques of 220 liters

Year of constitution of the solera:
2008 | minimum 5 years ageing

THE GRAPE

Grape variety:
Cabernet Sauvignon

Plant breeding method:
Sylvoz

Planting density:
3900 – 4000 stumps per hectare

Harvest time:
3rd decade of September

Production per hectare:
9 t

Average degree:
21° babo

Average degree:
30%

TASTING

Colour:
intense red tending to brick red with amber reflections

Acidity:
around 6.5° acetic degrees

Consistency:
slightly viscous but fluid

Tasting examination:
extremely persistent, with a delicate sweet component, not intrusive, accompanied by an acidic freshness and a slight note of spice



ADEVIR375
375ml

ADCAM60G
60ml



VINAGRO
Piccante



Superior seasoning based on red wine vinegar of Cabernet Sauvignon grapes and concentrated must with hot chili pepper from Calabria minimum 10 years of ageing artisanally and naturally produced aged in oak barrels not filtered



USES: Dedicated to those who love spicy taste. It gives the dishes a delicate sweet-and- sour flavour in addition to a moderate piquancy by spicing the dish appropriately. It is particularly indicated on salads and vegetables.

THE LAND

-  **Land of origin:**
located in our own estate in Bonisiolo di Mogliano Veneto, Treviso, Veneto
-  **Terroir:**
clayey, medium texture
tending to heavy

IN THE ACETAIA

-  **Acetification:**
natural of specially tanned Cabernet Sauvignon wine and rawconcentrated must of Cabernet Sauvignon
-  **Ageing:**
in solera, typical of the Estate, of oak barriques of 220 liters
-  **Year of constitution of the solera:**
2008 | minimum 10 years ageing
subsequently refined in infusion with a special variety of hot chill pepper for at least one year

THE GRAPE

-  **Grape variety:**
Cabernet Sauvignon
-  **Plant breeding method:**
Sylvoz
-  **Planting density:**
3900 – 4000 stumps per hectare
-  **Harvest time:**
3rd decade of September
-  **Production per hectare:**
9 t
-  **Average degree:**
21° babo

-  **Average degree:**
30%

TASTING

-  **Colour:**
intense red tending
to brick red with amber reflections
-  **Acidity:**
around 6.5° acetic degrees
-  **Consistency:**
slightly viscous but fluid
-  **Tasting examination:**
extremely persistent, with a delicate sweet component, not intrusive, accompanied by an acidic freshness and a slight note of spice. The piquancy is reduced when used on dishes, and becoming pleasant to the palate



- ADEVIP375
375ml 
- ADCAM60G
60ml 

Gran Cuvée



Superior condiment based on raw must and concentrated must of Cabernet Sauvignon and Merlot grapes aged for at least 10 years artisanally and naturally produced aged in oak barrels from 200 l. to 50 l. not filtered.

USES: *It gives the dishes a sweet-and-sour aroma of pleasant intensity. Excellent for seasoning salads and vegetables, vegetable*

soups as well as for marinating meats, it confers the dishes sapidity and roundness of taste.: Full use in the kitchen as a fine condiment for seasoning and marking dishes taste, giving them a sweet-and-sour aroma of pleasant intensity. Excellent for Seasoning salads and vegetables, it confers the dishes sapidity and roundness of taste. Particularly recommended in combination with roast meats, fresh cheeses and vegetable pureed soups.

THE LAND

-  **Land of origin:**
located in our own estate in Bonisiolo di Mogliano Veneto, Treviso, Veneto
-  **Terroir:**
clayey, medium texture
tending to heavy

IN THE ACETAIA

-  **Acetification:**
natural Cabernet Sauvignon wine especially tanned and raw must of Cabernet Sauvignon and Merlot
-  **Ageing:**
slow in solera, typical of the Estate, of oak barriques of 220 liters
-  **Year of constitution of the solera:**
2008 | ageing from the year of establishment of the solera

THE GRAPE

-  **Grape variety:**
Cabernet Sauvignon, Merlot
-  **Plant breeding method:**
Sylvoz and cordone speronato respectively
-  **Planting density:**
3900 – 4000 stumps per hectare
-  **Harvest time:**
3rd decade of September and 2nd decade of September respectively
-  **Production per hectare:**
9 t e 12 t respectively
-  **Average degree:**
21° babo

-  **Average degree:**
23%

TASTING

-  **Colour:**
intense red with dark amber reflections
-  **Acidity:**
around 5° acetic degrees
-  **Consistency:**
slightly viscous
-  **Tasting examination:**
antique persistent with a delicate, non-invasive sweet component accompanied by an acid note and a marked sensation of spice



Sopraffino



Superior seasoning of long ageing, based on raw must acetified Cabernet Sauvignon and Merlot grapes aged since the year 1994 in which the Solera was established. Artisanally and naturally produced aged in oak barrels from 220 l. to 15 l. not filtered.

USES: *It gives the dishes a sweet-and-sour aroma of pleasant intensity. Excellent for seasoning salads and vegetables, vegetable*



soups as well as for marinating meats, it confers the dishes sapidity and roundness of taste.: Ideal on salads and vegetables as well as on meat, venison and to marinate raw fish; extraordinary use on fresh cheeses such as mozzarella and ricotta, on soups such as pasta and beans or vegetable pureed soups. It may be used very well for preparing cocktails such as Blody Mary, Rob Roy, Manhattan, Dry martini, etc...

THE LAND

Land of origin:
located in our own estate in Bonisiolo di Mogliano Veneto, Treviso, Veneto

Terroir:
clayey, medium texture
tending to heavy

IN THE ACETAIA

Acetification:
natural of raw must of Cabernet Sauvignon and Merlot

Ageing:
slow in solera, typical of the Estate, of oak barriques from 220 liters to 50 liters

Year of constitution of the solera:
2004 | ageing from the year of establishment of the solera

THE GRAPE

Grape variety:
Cabernet Sauvignon, Merlot

Plant breeding method:
Sylvoz and cordone speronato respectively

Planting density:
3900 – 4000 stumps per hectare

Harvest time:
3rd decade of September and 2nd decade of September respectively

Production per hectare:
9 t e 12 t rispettivamente

Average degree:
21° babo

Average degree:
15%

TASTING

Colour:
dark brick red with
amber reflections

Acidity:
around 6° acetic degrees

Consistency:
viscous

Tasting examination:
extremely persistent, due to the formation of ester salts and complex polymers during ageing, which produce a delicate sweet component, with an intense acidity accompanied by spicy and fruity notes.

Olfactory examination:
intense acetic note accompanied by nuances of cooked fruit

SOS06200W
200ml



Sopraffino Riserva



Superior seasoning of long ageing, based on raw must acetified Cabernet Sauvignon and Merlot grapes aged since the year 1994 in which the Solera was established. Artisanally and naturally produced aged in oak barrels from 220 l to 15 l not filtered.

USES: *Superior seasoning, excellent use for flavour important dishes such as roasts and venisons, but also soups and risottos. It is ideal when you wish to give a particular spicy note to your most important dishes.*

THE LAND

-  **Land of origin:**
located in our own estate in Bonisiolo di Mogliano Veneto, Treviso, Veneto
-  **Terroir:**
clayey, medium texture
tending to heavy

IN THE ACETAIA

-  **Acetification:**
natural of raw must of Cabernet Sauvignon and Merlot
-  **Ageing:**
slow in solera, typical of the Estate, of oak, chestnut, cherry barriques, from 220 liters to 15 liters
-  **Year of constitution of the solera:**
1994 | ageing from the year of establishment of the solera

THE GRAPE

-  **Grape variety:**
Cabernet Sauvignon, Merlot
-  **Plant breeding method:**
Sylvoz and cordone speronato respectively
-  **Planting density:**
3900 – 4000 stumps per hectare
-  **Harvest time:**
3rd decade of September and 2nd decade of September respectively
-  **Production per hectare:**
9 t e 12 t respectively
-  **Average degree:**
21° babo
-  **Average degree:**
1,6%

TASTING

-  **Colour:**
dark brick red with amber reflections
-  **Acidity:**
around 5" acetic degrees
-  **Consistency:**
viscous
-  **Tasting examination:**
extremely persistent, due to the formation of ester salts and complex polymers during the ageing process, which produce a delicate sweet component, accompanied by a balanced acetic vein with spicy and fruity notes typical of the longest ageing
-  **Olfactory examination:**
intense acetic note accompanied by hints of spice

SOSI2200W
200ml



SOSI2100W
100ml



My Solera



The Land



Land of origin :
Located on its own estate of Quarto d'Altino
Venice, and Bonissolo di Mogliano Veneto,
Treviso, Veneto



Terroire :
clayey, medium texture tending to heavy

In the Acetaia



Acetification :
natural Cabernet Sauvignon wine especially tanned
and raw must of Cabernet Sauvignon and Merlot.



Ageing :
slow in solera, typical of the Estate, of oak barrels of 220
l. and in cherry, and chestnut barrels of 60; 50; 40; 30; 25
litres.



Year of constitution:
of the solera 2008
*ageing from the year of establishment of
the solera*

The Grape



Grape variety :
Cabernet Sauvignon, Merlot



Plant breeding method:
Sylvoz and cordone speronato
respectively



Planting density:
3900 - 4000 stumps per hectare



Grape harvest time:
4th decade of September and 2nd decade of
September respectively



Production per hectare:
9 t and 12 t respectively



Medium degree:
21° babo



Grape yield:
23%

Tasting



Colour :
intense red with dark amber reflections



Acidity :
around 5° acetic degrees



Density :
viscous



Aroma :
antique persistent with a delicate, non-invasive
sweet component accompanied by an acid note and
a marked sensation of spice



ACETAIA DUCALE ESTENSE

AWARDS



The best 10 wine vinegars

3rd Place



Gold winner award ceremony

U.S.A. 2013 best vinegar

With Sopraffino riserva

Azienda Agricola Acetaia Ducale Estense Sas - via G.Pascoli, 14 - 30020 Quarto d'Altino - (Venezia) - Italia

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