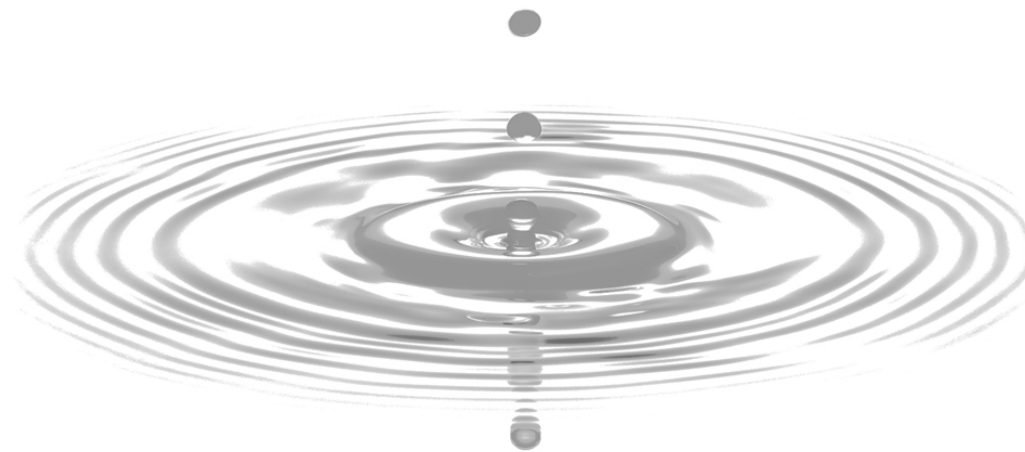


ACETAIA DUCALE ESTENSE



... 500 years in a drop ...

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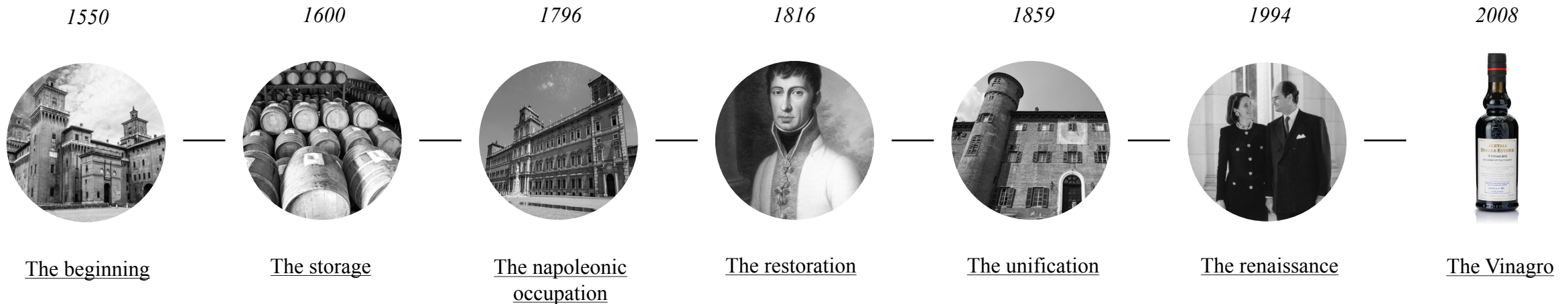


ACETAIA DUCALE ESTENSE

OUR HISTORY

The beginning

From the many records available on this historical period and on the old vinegar production recipes, we shall focus on the traditional vinegar recipe of the House of the Dukes of Este that was created by Cristoforo Messisburgo, who had a great passion for cooking and created many famous recipes. He was the inventor of the Aceto Sopraffino, as he called it. It is historically proved that in the 16th century, the vinegar cellars, known as the “acetaie” of the Court of Ferrara, produced vinegars from raw must and that the minimum ageing period had to be not less than six years. Its special characteristics made it particularly unique and it was therefore often given as a gift to rulers and dignitaries of European Houses, who appreciated it during their stays.



1994



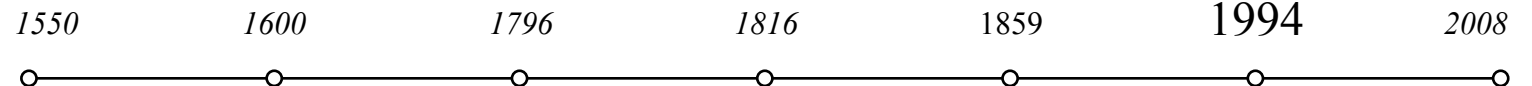
The renaissance



Studies on the production of the Aceto Sopraffino according to the traditional method of the House of the Dukes of Este were resumed in 1994 per resolution by the count Andrea Czarnocki Lucheschi. To accomplish the task, various strains of acetobacter aceti were patiently selected to have them grown and reproduced over the years in order to create the estate solera. Per resolution by the Count himself, by his wife Isabella, Archduchess of Austria-Este, and by the current Duke of the House of Este, plans for the reconstruction of the “acetaie” vinegar cellars initiated in year 2000. To uphold traditions, the barrels were once again commissioned to the Prandini family, descendants of the renown master artisan barrel and cask-makers, who at the time had also supplied Francis V with his casks. Naturally they were commissioned to be made identically to those of those times.



[Back to: our history](#)



Solera System

The solera is a production and refinement system of 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 lowest barrels or from the largest to the smallest ones.

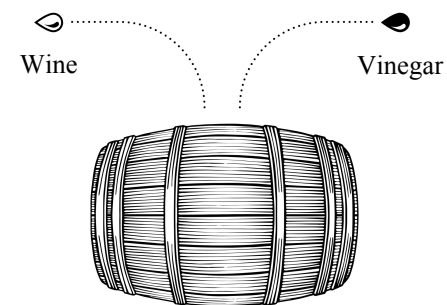
Our barrels are made of several essences:



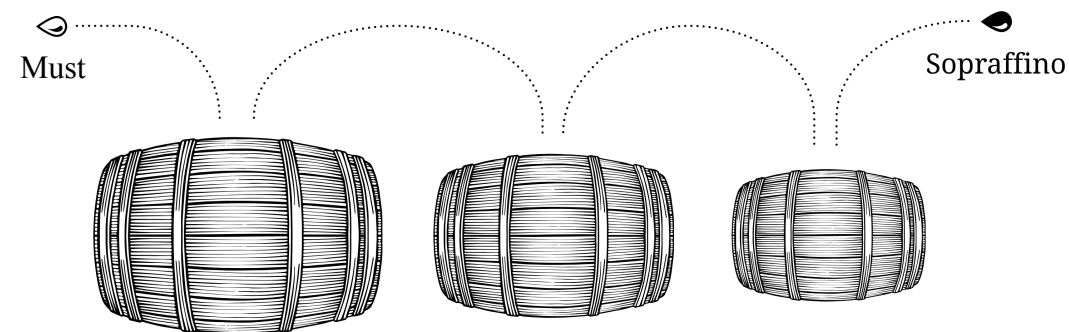
and they are open on top to oxygenate their content.



PASSIVE SOLERA



ACTIVE SOLERA



The production process may be of 6 or 12 passages

Uniqueness and historicity



The peculiar characteristics of our vinegars

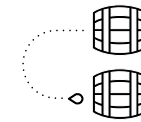
The Sopraffino vinegar is a unique and historical condiment of Italian cuisine and must not be confused with Balsamic vinegar as, unlike this, it is produced by acetifying raw must of red grapes; the Balsamic vinegar instead is made of white wine vinegar and cooked must coming from white grapes.



- All our vinegars and condiments come solely from grapes cultivated on 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 (COD) wines.



Our vinegars and seasonings **do not contain any preservatives, colouring agents or thickeners**, as in most vinegars, especially non-traditional IGP (PGI) 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 is an exclusive estate system.



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

Vinagro

DI PINOT GRIGIO



The land

**Land of origin:**

located in our own estate in Bonisiolo di Mogliano Veneto, Treviso, Veneto

**Terroir:**

clayey, medium texture

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

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

**Grape yield:**

30%

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



Vinagro

DI CABERNET SAUVIGNON



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:**

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 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
subsequently refined in infusion with a special variety of hot chili 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



Grape yield:

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

Gran Cuvée



The land



Zona di Origine:

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



Grape yield:

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



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 respectively



Average degree:

21° babo



Grape yield:

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





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



Grape yield:

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

Pairings

VINAGRO FORTE



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

VINAGRO DI PINOT GRIGIO



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.

VINAGRO DI CABERNET SAUVIGNON



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.

VINAGRO PICCANTE



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.

Pairings

GRAN CUVÉE



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.

SOPRAFFINO



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 Bloody Mary, Rob Roy, Manhattan, Dry martini, etc...

SOPRAFFINO RISERVA



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.