

Del Duca Aceto

The original from Modena - the first aceto to be sold in Switzerland

The company was founded in 1891 by Adriano Grosoli and is now run by the fifth generation with a great love of tradition.

Aceto Balsamico del Duca di Adriano Grosoli s.r.l. is located in Modena and belongs to the Consorzio Aceto Balsamico di Modena. The Consorzio Aceto Balsamico di Modena controls and guarantees a correct production process, correct ageing and maturation as well as declaration of the Aceto Balsamico.

Del Duca is IGP certified "protected geographical indication".

The first mention of this Aceto di Modena goes back to the year 1046. For the Tradizionale, the red Lambrusco and white Trebbiano grapes, naturally only from Emilia Romagna, are boiled down over an open fire to about one third. The "Mosto cotto" spends the long period of maturation (Vecchio at least 12 years, Extra Vecchio at least 25 years) in wooden barrels. 75 kg of grapes yield approx. 1 lt of Tradizionale.



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