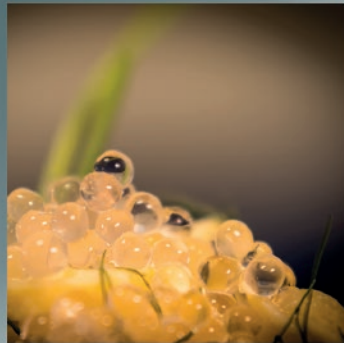


# QUALITY TRADITION & INNOVATION



Terra  
del Tuono

QUALITÀ DAL 1892







## **TERRA DEL TUONO**

### **Quality, Tradition, and Innovation**

Since 1892, we have been a family-run vinegar factory in the heart of Reggio Emilia, where artisanal Tradition meets the most daring Innovation.

We produce unique excellence: from Traditional Balsamic Vinegar of Reggio Emilia and Balsamic Vinegar of Modena to revolutionary products such as the first solid Sphere with Balsamic Vinegar to grate, Balsamic Vinegar Pearls, Gourmet Sauces, Balsamic Glazes, and our Emilio, the first Soft-Drink made with Balsamic Vinegar of Modena.

*High-quality specialties that respect the past and look to the future, celebrating the Emilian region with every drop.*



EMILIO



## Premium soft drink

The first ever soft-drink  
with grape must  
and Balsamic Vinegar  
of Modena - 200ml  
Delicious taste,  
without alcohol.  
Perfect as it is,  
super cold, or as  
a base for cocktails

**EMILIO200**  
200ml - 6.76 fl.oz





## GOURMET SAUCES

Delicious spreads with white Balsamic base



## GOURMET SAUCES

Our Gourmet Sauces combine the finest White Balsamic condiment with selected ingredients to create bold and refined combinations.



### Paprika, Lemon & White Balsamic

150 g - 5.3 oz

#### Pairings:

Tuna Tataki  
Prawns  
Sweet Potatoes  
Chicken Meatballs  
Chickpea Hummus



### Lemon, Ginger & Lemon Balsamic

150 g - 5.3 oz

#### Pairings:

Tuna tartare  
Vegetable tempura  
Quinoa/Couscous salad  
Gyoza  
Carrot soup



### Mustard, Honey and Dill & White Balsamic

150 g - 5.3 oz

#### Pairings:

Smoked salmon  
White fish  
Goat cheese  
Boiled potatoes  
Glazed baby carrots



## GOURMET GLAZES

Ready to use, our Balsamic Glazes are free from any added sugars, colourings, caramel and gluten, and are perfect for elegantly garnishing and decorating any dish.



**Glaze with Balsamic Vinegar of Modena**  
250 ml - 8.45 fl.oz

**Pairings:** *Salad, Caprese, Hamburgers, Salmon fillet, Meat skewers*



**Glaze with White Balsamic**  
250 ml - 8.45 fl.oz

**Pairings:** *Swordfish Carpaccio, Asparagus, Crispy Lemon Chicken Cutlet, Chocolate Mousse*



**Glaze with Rosé Balsamic**  
250 ml - 8.45 fl.oz

**Pairings:** *Avocado Toast, Chicken Skewers, Feta cheese, Crema Catalana*

# GOURMET GLAZES



**Smoked Salt Glaze**  
250 ml - 8.45 fl.oz

**Pairings:**  
*Beef ribs  
Grilled octopus  
Eggplant  
Mushroom tacos  
Cheeses*



**Caprese Glaze**  
250 ml - 8.45 fl.oz

**Pairings:**  
*Grilled bruschetta  
Fish and vegetable couscous  
Zucchini salad  
Aubergine flan  
Roasted cauliflower*



**Spritz Glaze**  
250 ml - 8.45 fl.oz

**Pairings:**  
*Crispy Salt cod  
Pecorino cheese  
Duck breast  
Fennel and olive salad  
Fiordilatte ice cream*



**Lemon Glaze**  
250 ml - 8.45 fl.oz

**Pairings:**  
*Marinated white fish  
Avocado salad  
Prawns  
Fried chickpea balls  
Marinated salmon*



**Glaze with  
Balsamic Vinegar of Modena**  
250 ml - 8.45 fl.oz

**Pairings:** *Aged Cheese, Pizza,  
Roasted or grilled vegetables, Salmon  
fillet, Beef Tagliata, Fresh Fruit*

**GOLD SPECIAL EDITION**





Our Pearls enclose the excellence of the finest Balsamic Vinegar and pure gastronomic nectars into a jewel of haute cuisine. On the palate, a thin membrane releases an explosion of vibrant flavours, giving your dishes a sophisticated touch and a sensory experience that enchants the senses.

## Pearls with Balsamic Vinegar of Modena

50 g - 1.76 oz



### Pairings:

*Parmigiano Reggiano cheese  
Bruschetta with figs and prosciutto  
Red meat tartare  
Salads  
Strawberries and cream*

## White Balsamic Pearls

50 g - 1.76 oz



### Pairings:

*Fennel and Orange Salad  
Pears and Gorgonzola  
Red Prawn Tartare  
Sea Bream Carpaccio  
Wild Berries*

## Pearls with Rosé Condiment

50 g - 1.76 oz



### Pairings:

*Crudités and Seafood  
Pistachio Burrata  
Macarons  
Lobster  
Tuna Tartare*

# PEARLS

*Soft spheres with a liquid drop inside*

## White Pearls with Truffle

50 g - 1.76 oz



**Pairings:**  
*Egg on toast  
Omelette  
Fillet steak  
Asparagus  
Pumpkin risotto*

## Mango Pearls

50 g - 1.76 oz



**Pairings:**  
*Yellowtail tartare  
Sea bass ceviche  
Coconut mousse  
Chicken curry  
Chocolate ice cream*

## Raspberry Pearls

50 g - 1.76 oz



**Pairings:**  
*Duck breast  
Endive and walnuts  
Crêpe  
Pancake  
Vanilla cheesecake*

# PEARLS

*Soft spheres with a liquid drop inside*

## Passion Fruit Pearls

50 g - 1.76 oz



### Pairings:

*Pork Tacos  
Goat Cheese  
Salmon and Avocado Tartare  
Panna Cotta  
Fresh fruit salad*

## Lemon Pearls

50 g - 1.76 oz



### Pairings:

*Spaghetti with clams  
Sliced chicken  
Cheesecake  
Salmon in sesame crust  
Strawberry sorbet*

## Pearls with Soy Sauce

50 g - 1.76 oz



### Pairings:

*Sushi  
Beef Carpaccio  
Poached Eggs  
Pumpkin Soup  
Grilled Tofu*

# SOLID SPHERE WITH BALSAMIC VINEGAR OF MODENA



**Our Sphere with Balsamic Vinegar of Modena is a 100% natural product.**

Perfect for grating or slicing into flakes.

Our technology allows us to maintain the natural acidity level and typical characteristics of balsamic vinegar, but in solid form. Also suitable for vegetarian and vegan diets.



**Solid Sphere with Balsamic Vinegar of Modena**

75 g - 2.64 oz



**Pairings:**

*Red Meat  
Fish Tartare  
Vegetables*

*Pasta Salads*

*Fresh and Aged Cheeses*

*Fruit Salads*

*Vanilla Icecream*

# SOLID SPHERE WITH BALSAMIC VINEGAR OF MODENA



## Solid Sphere with Balsamic Vinegar of Modena

75 g - 2.64 oz

Sphere with Balsamic Vinegar of Modena to grate in a little gift box with a grater included.



Also available in Rosé and Organic versions.



# BALSAMIC VINEGARS OF MODENA

Only two ingredients: cooked grape must and wine vinegar.  
No colourings or caramel.

*Our mission is to  
produce High Quality  
Balsamic Vinegars of Modena.*



**Linea Azure**  
Balsamic Vinegar  
of Modena PGI  
*Density 1,19*  
250 ml - 8.45 fl.oz



**Linea Silver**  
Balsamic Vinegar  
of Modena  
*Density 1,20*  
250ml - 8.45 fl.oz



**Linea Gold**  
Balsamic Vinegar  
of Modena  
*Density 1,30*  
250 ml - 8.45 fl.oz



**Invecchiato - Aged**  
Balsamic Vinegar  
of Modena  
*Density 1,34*  
250 ml - 8.45 fl.oz



*100% Natural  
High Quality  
High Density*



**Linea Platinum  
Invecchiato - Aged**  
Balsamic Vinegar of Modena  
*Density 1,35*  
250 ml - 8.45 fl.oz



## BALSAMIC VINEGARS OF MODENA



# OUR ORGANIC BALSAMIC VINEGARS OF MODENA



**Organic**

Balsamic Vinegar of Modena

*Density 1,20*

250 ml - 8.45 fl.oz



**Organic**

Balsamic Vinegar of Modena

*Density 1,30*

250 ml - 8.45 fl.oz



# OUR BALSAMIC CONDIMENTS

*Made from aromatic Grapes*



## **White Balsamic**

Condiment from white grapes

*Density 1,21*

250 ml - 8.45 fl.oz



## **White Balsamic Barrique**

*Density 1,22*

250 ml - 8.45 fl.oz



## OUR BALSAMIC CONDIMENTS



### SAKURA Condiment

*Density 1,23*  
250 ml - 8.45 fl.oz

**Pairings:** Seafood, Tempura vegetables, Linguine with prawns, Red azuki beans, Cream desserts



### ROSE Balsamic Condiment

*Density 1,23*  
250 ml - 8.45 fl.oz

**Pairings:** Beef carpaccio, Fine roasts, Raw fish platter, Sorbet, Spoon desserts

## OUR BALSAMIC CONDIMENTS



**Rosé Balsamic Condiment**  
100% made from selected grapes  
*Density 1,20*  
250 ml - 8.45 fl.oz

**Pairings:** Grilled salmon, Salads with avocado, Crostini with spreadable cheese, marinating or glazing chicken, Fruit salad



## APPLE BALSAMIC CONDIMENTS



## APPLE BALSAMIC CONDIMENTS

Our 100% Apple Balsamic Condiments are made by slow acetification of cooked apple must, using a natural fermentation process. A fresh, structured product with a lingering flavour.

### Pairings:

*Pasta Dishes*

*Cucumber Salad*

*White Meat*

*Sardines*

*Fresh Cheeses*

*Caramelized Pears*

*Shellfish*



### Apple Balsamic Condiment

*Organic*

*Density 1,18*

*250 ml - 8.45 fl.oz*



### Apple Balsamic Condiment

*Red version*

*Density 1,26*

*250 ml - 8.45 fl.oz*

# OUR BALSAMIC VINEGARS OF MODENA - 100ML



**Linea Silver**  
Balsamic Vinegar  
of Modena  
*Density 1,25*

100 ml - 3.375 fl.oz



**Linea Gold**  
Balsamic Vinegar  
of Modena  
*Density 1,30*

100 ml - 3.375 fl.oz



**Aged**  
Balsamic Vinegar  
of Modena  
*Density 1,34*

100 ml - 3.375 fl.oz



**Organic**  
Balsamic Vinegar  
of Modena  
*Density 1,20*

100 ml - 3.375 fl.oz



**Organic**  
Balsamic Vinegar  
of Modena  
*Density 1,30*

100 ml - 3.375 fl.oz



## OUR BALSAMIC CONDIMENTS - 100ML



### Rosé Balsamic Condiment

*Density 1,20*

100 ml - 3.375 fl.oz



### White Balsamic

Condiment from  
white grapes

*Density 1,20*

100 ml - 3.375 fl.oz



# WOOD SMOKED SEA SALT CONDIMENT

*Our white Balsamic meets pleasantly smoked sea salt with a hint of beech wood, creating this innovative elixir.*



**Wood smoked  
Sea Salt Balsamic  
Condiment**

***Density 1,20***

100 ml - 3.375 fl.oz

**Pairings:** Seafood, Salads and vegetables, Linguine with prawns, Beef meet, Salmon

# FRUITY BALSAMIC CONDIMENTS

*The perfect fusion of pure fruit juice and our finest Balsamic Condiments.*

100 ml - 3.375 fl.oz

## **Pairings:**

*Chicken  
Beef tartare  
Red meat  
Omelettes  
Cheese  
Cheesecake  
Ice cream  
Panna cotta*



# FAMILY RESERVE

The “Family Reserve” Condiments represent the excellence of our Balsamic Traditions. Made only with grape must aged for many years in the oldest and most prized barrels, these Balsamic elixirs are the result of skilled craftsmanship handed down from generation to generation since 1892.



## Pairings:

Vanilla ice cream  
Duck breast  
Game  
Cheeses  
Panna cotta  
Roastbeef

100 ml - 3.375 fl.oz

**Our Pearls - Horeca size**  
Soft spheres with a liquid drop inside



**Pearls with  
Balsamic Vinegar  
of Modena**  
380 g - 13.4 oz



**White Balsamic  
Pearls**  
380 g - 13.4 oz



**Raspberry  
Pearls**  
350 g - 12.3 oz

HORECA LINE

**The Solid Sphere with Balsamic Vinegar - 6x75 g - 2.64 oz**

Solid Sphere with Balsamic Vinegar of Modena to grate

*Also available in Organic version*





2000 ml - 67.63 fl.oz



5000 ml - 169.1 fl.oz

- Aged Balsamic Vinegar of Modena - Density 1,34**
- Linea Gold Balsamic Vinegar of Modena - Density 1,30**
- Linea Silver Balsamic Vinegar of Modena - Density 1,25**
- Linea Azure Balsamic Vinegar of Modena - Density 1,19**
- The White Balsamic Condiment - Density 1,20**

## GIFT BOXES

Elegant Gift Boxes with our  
Balsamic Vinegars and Innovations



**Vittoria**  
Precious Balsamic Vinegar  
of Modena - Platinum  
*Family Reserve*  
250 ml - 3.375 fl.oz  
*In exclusive gift box*

**Elegance**  
Premium gift box customizable  
with any 250 ml bottle.  
250 ml - 3.375 fl.oz



## Cuore Balsamico 3

The ultimate  
Balsamic experience

Balsamic Vinegar  
of Modena - Gold - 250 ml

Pearls with Balsamic  
Vinegar of Modena - 50 g

The Solid Sphere  
with Balsamic Vinegar  
of Modena to grate - 75 g



## Cuore Balsamico 2

Balsamic Vinegar  
of Modena - Aged - 250 ml

White Balsamic  
Condiment - 250 ml

## GIFT BOXES

### **Golden5**

Collection of 5 Balsamics in 100ml bottles, in a precious gift box with gold foil stamping

**White Balsamic** - 100 ml

**Rosé Balsamic** - 100 ml

**Balsamic Vinegar of Modena  
Linea Silver** - 100 ml

**Balsamic Vinegar of Modena  
Linea Gold** - 100 ml

**Balsamic Vinegar of Modena  
Aged** - 100 ml



# TRADITIONAL BALSAMIC VINEGARS OF REGGIO EMILIA

## Gift Box

Premium gift box containing one of three Traditional Balsamic Vinegars of Reggio Emilia.

Includes a blown glass measuring cup and an elegant brochure with recipes and the history of the product.



## TRADITIONAL BALSAMIC VINEGAR OF REGGIO EMILIA

An extraordinary and complex product, completely natural, the result of long and skilful work, in scrupulous respect of Tradition.

### Aragosta Red Label

Aged for a period of no less than 12 years, it is exquisitely sweet and sour; thanks to its subtle, delicate aroma and soft acidity, it is perfect for enriching carpaccios, dips and salads.

100 ml - 3.375 fl.oz



### Silver Label

Aged for a period of no less than 20 years. It has an appreciable density and a persistent aroma. Perfect for first courses with meat-based sauces and soufflés. Recommended to be used uncooked.

100 ml - 3.375 fl.oz



### Gold Label

A balsamic vinegar so exclusive that it requires at least 25 years of slow maturation. A perfect harmony of sweet and sour notes, noble in structure. To be used exclusively uncooked.

100 ml - 3.375 fl.oz



# PRIVATE LABEL - YOUR BRAND, OUR QUALITY

## Private Label Artists Since 1892

Acetaia Terra del Tuono wants to put its expertise to work for your brand.

We bring your vision to life with complete customization.

Every detail **tailored** to your brand identity and market positioning.

Our team offers **full In-House Support**, guiding you through every phase: product selection, custom recipe development, packaging solutions, label design, certification assistance, and marketing consultation.



## Why Partner With Us

- Artisanal Quality – Clean label products, no caramel, premium Italian ingredients only
- Complete In-House Capabilities – R&D and graphic design teams dedicated to your project
- Flexibility – Reasonable minimum quantities that work for your business
- End-to-End Development – From formulation to final packaging, all managed internally
- Innovation Meets Tradition – 130 years of expertise combined with cutting-edge product development

*Let's build something exceptional together.*

PRODUCT OF ITALY  
PRIVATE LABEL  
CERTIFIED IFS  
PGI CERTIFICATION  
PDO CERTIFICATION  
ORGANIC CERTIFICATION  
100% NATURAL  
CERTIFIED BRC  
SMETA CERTIFICATION  
UNI/PdR 125:2022 GENDER EQUALITY CERTIFICATION  
HALAL CERTIFICATION





**Acetaia Terra del Tuono società agricola s.r.l.**

Sede legale: Strada Vignolese, 64 - 41124 Modena

Stabilimento: Via P. Monzani, 5 - 42122 Corticella (RE) - Italy

T. +39 0522 343317 - [www.terradeltuono.it](http://www.terradeltuono.it) - [emilio.terradeltuono-drinks.it](mailto:emilio.terradeltuono-drinks.it)

Follow us on:

