

BALSAMIC VINEGAR: WHAT ARE THE DIFFERENCES?

1 VIDEO. Watch the video and fill in the gaps.

How Balsamic Vinegar of Modena is Made

1. Vinegar has to mature at least months.
2. Vinegar is considered 'aged' only if it has matured for more than years
3. Vinegar is produced using local grape varieties
4. After cooking the final volume of the 'must' is reduced to of its original volume
5. Aging barrels are made of chestnut, mulberry and juniper wood.
6. The vinegar aging room is called
7. To be certified as Balsamic Vinegar of Modena, the product needs to be tested by a group of expert and tasters.
8. A delightfully aroma characterises extra mature products.



2 GROUP WORK. The history of vinegar dates back to the Middle Ages. Surf the net and find out information about ancient traditions.

Follow these hints:

- When and where balsamic vinegar was invented
- Why balsamic vinegar was invented and for what purpose
- The rivalry between the towns of Reggio and Modena
- The role of the Estes family in the creation of balsamic vinegar
- The difference between cheap, imitation balsamic and 'Aceto Balsamico Tradizionale'.

