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MUSEO DEL BALSAMICO TRADIZIONALE
SPILAMBERTO

Villa comunale Fabriani
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Internet: www.museodelbalsamicotradizionale.org

Opening hours

Tuesday, Thursday, Friday, Saturday, Sunday:

from 10.30 am to 5.30 pm

Wednesday: from 10.30 am to 1.30 pm

Monday: closed

How to get there

A1 motorway, Modena Sud exit, follow the signs
for Spilamberto

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Consorzio dell'Aceto
Balsamico Tradizionale
Spilamberto



FONDAZIONE
DI VIGNOLA



Camera di Commercio
Modena

Regione Emilia-Romagna

Renzi
Francesco
PREMIATA FABBRICA BOTTI E TINI

BPER:
Banca



MUSEO
DI QUALITÀ

"MUSEO DI QUALITÀ" È RICONOSCIUTO DA REGIONE EMILIA-ROMAGNA ISTITUTO PER I BENI ARTISTICI CULTURALI E NATURALI.



“Authentic traditional Balsamic vinegar

is produced in the area once under d’Este family domination. It is made from boiled grape must that matures due to slow acetification; the result of natural fermentation and steady thickening through

a very slow ageing process in casks made of different woods, without the addition of any aromatic substances. A deep, dark, glossy brown, it manifests its density in an honest, flowing syrupy consistency. It has a characteristic perfume; complex and sharp, with an evident but pleasant and harmonic acidity. Of a traditional and inimitably well-balanced sweet and sour taste, it offers itself generously full and savoury, with velvety hints in accordance with its typical olfactory characteristics”.

The definition of traditional balsamic vinegar sums up centuries of history in the few seconds needed to read it. What distinguishes balsamic vinegar from other vinegars is not only the substance from which it is made, but the alchemy of time and the knowledge belonging to a tradition that boasts ancient origins. Indeed, the time span of a human life is often only a brief event in the long voyage completed by the must.

The operations that take balsamic vinegar, the primary product of the grapevine, to the table are codified in a sort of ritual in which nothing is left to chance; each passage has been scientifically explained and yet what happens in the bowels of the casks remains essentially a mystery.

The visitor who walks through the rooms in the museum will complete this voyage step by step and will be fascinated by this product that encapsulates the history of a piece of Emilia. He will discover the complexity of its preparation, value the need to protect its name, control its production which cannot be industrialised and appreciate its uniqueness as he watches those processes that until now have been jealously guarded in the family acetaie.

He will indeed be taking part in a little legend that is exquisitely Modenese contributing to its continuity in respect of a centuries-old tradition.

