

L'Acetaia degli angeli

The vinegar producer of the angels

UN PREGIATO ACETO BALSAMICO MATURA NELLA QUIETE DI UNA TORRE MEDIEVALE
A FINE BALSAMIC VINEGAR QUIETLY MATURES IN A MEDIEVAL TOWER

Anche l'aceto di vino ha il suo marchio di alta qualità. Si definisce "balsamico" e viene prodotto secondo un metodo tradizionale che ha la sua massima espressione nella regione emiliana. Da un quarto di secolo questa tradizione esclusiva ha trovato casa in provincia di Bergamo, per merito della famiglia Testa, titolare dell'azienda agricola

Tenuta degli Angeli. L'acetaia, prima e la più importante in Lombardia, sorge a Carobbio degli Angeli, piccolo centro situato pochi km a est dell'Aeroporto di Orio al Serio. Accanto alle riserve di vini, spumanti e olio d'oliva extravergine, l'aceto ribattezzato "Balsamo degli Angeli" emana il suo inconfondibile profumo da un'antica torre di avvistamento medievale del 1200 al cui interno si contano oltre 200 botticelle con il pregiato prodotto.

Il "Balsamo degli Angeli" si ottiene da mosto di uve aromatiche, cotto in vaso aperto e a fuoco diretto. La sua maturazione avviene

Even wine vinegar has a mark of high quality. This is balsamic vinegar which is produced following traditional methods, most notably in the Emilia Romagna area. For a quarter of a century this exclusive tradition has been maintained in Bergamo province by the Testa family, owners of the "Tenuta degli Angeli" farm. This "acetaia" (vinegar producer), the first and most important in Lombardy, is found in Carobbio degli Angeli, a small centre only a few kilometres to the east of Orio al Serio airport. Alongside the

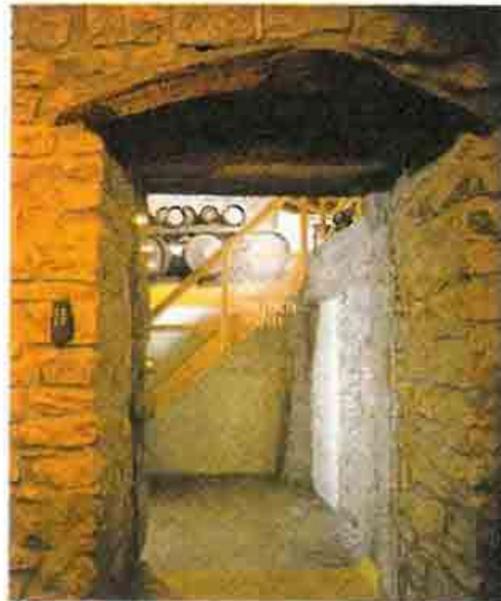
reserves of wine, sparkling wine and extra virgin olive oil, the vinegar, renowned "Balsamo degli Angeli" (balsam of the angels), emanates its unmistakable fragrance from inside an old medieval watch tower dating from the thirteenth century, which houses more than 200 bottles of this valuable product.

"Balsamo degli Angeli" is obtained from the must (unfermented juice) of aromatic

grapes, cooked in open pots and over a direct flame. It is then matured in the tranquillity of the "acetaia". The "balsam" acetifies by natural fermentation and oxidative processes in barrels made of linden woods, mulberry, robinia, cherry, chestnut, ash and durmast oak. "Balsamo degli Angeli" is produced in three types according to the length of time it is aged: young, old (15 years), very old (more than 25 years). With a dark brown colour, thick and dense, a few drops of the "balsam" from the Testa farm can be used as a condiment on many dishes. A teaspoon of aged "Balsamo degli Angeli" can also be enjoyed as a very original aperitif or after dinner.

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LE CARATTERISTICHE BOTTICELLE CON ACETO DI VINO
THE CHARACTERISTIC BOTTLES WITH WINE VINEGAR



Fondata da Pierangelo Testa, la Tenuta degli Angeli è gestita dalla signora Manuela e dalla figlia Roberta, farmacista. Fondata by Pierangelo Testa, the "Tenuta degli Angeli" farm is managed by Manuela and her daughter Roberta, a pharmacist.

Info:
Tenuta degli Angeli
Via Fara, 2
Carobbio degli Angeli (BG)
Tel. +39 035 951489