



Veramente  
Originale







## Ortalli is tradition and Italian know-how since 1899

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Stories that we tell are the ones that stand the test of time, like traditions passed **from generation to generation**. Ours started in Italy in 1899 with Vittorio Ortalli, who set out to make the best **Aceto Balsamico di Modena** for his family.

His passion nourished a dream to take the **family firm to new heights** and beyond distant horizons by creating new dressings to **share Italian gastronomy with the rest of the world**. This tradition lives on in us today. **Ortalli oils and vinegars** are the living embodiment of that spirit.

Discovering Ortalli is like feeling the warmth of the sun enveloping the fields. It is the art of **creation without haste**. It is sensing the **wisdom of four generations** in all its nuances. It is **challenging the senses**.

Ortalli enhances your dishes with Italian know-how. With the **best ingredients** and painstaking attention to detail **from field to table**, these are authentic products with **exceptional flavour**.

Because being true to our origins is the only way we can be **true to ourselves**.

## Veramente Originale



# Our pillars

Our products have a lot to tell. A story of four generations, the love for Italian lands and the passion for the best flavour. Everything we do is based on three fundamental pillars that make the difference:

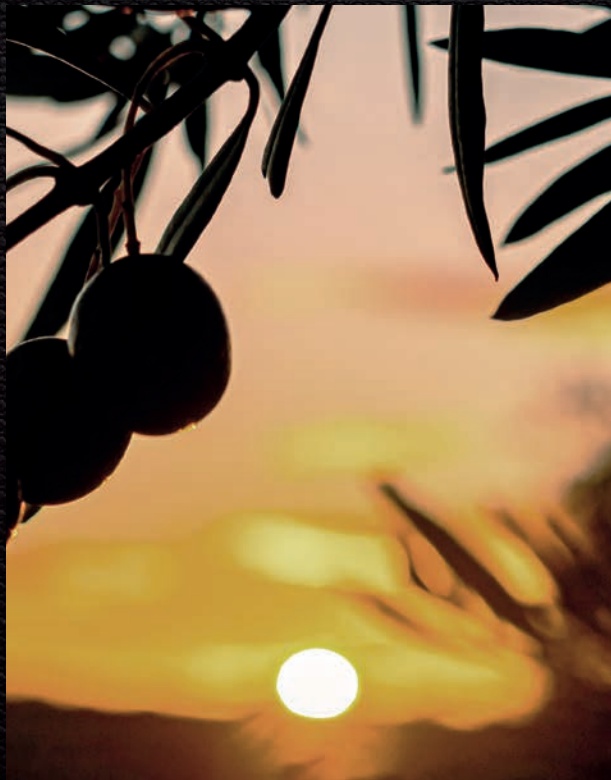
## ORIGIN ITALY

We respect our **origin**. The age-old craft, creativity and respect for the **original flavour**.



## IN A TRADITIONAL WAY

We are passionate about **traditions that endure**, the ways things have always been done. The art of **creating without haste**.



## QUALITY AND TRANSPARENCY

**From field to the bottle**. We tell the story of our products through **Blockchain traceability**.





# Veramente Originale, our story

## Love for the land

### *First and second generation*

At the beginning of the 19th century, Italian passion and tradition led the family to start an agricultural project on their farms in the provinces of Reggio Emilia and Modena.

They grew vines and other typical foods of the Mediterranean diet and Italian culture, such as durum wheat.

## Our first Aceto Balsamico Tradizionale

### *Third generation*

Vittorio Ortalli inherited the passion for harvested products. He fell in love with the traditional production of Aceto Balsamico di Modena, the black gold of his land: Modena.

This is how the family tradition of making Italian dressings was born.

## Family business and internationalisation

### *Fourth generation*

The fourth generation, represented by Andrea Ortalli, turned the family passion into a business. He built our first factory and took the Italian treasure of Ortalli to the world.

To this day, each bottle of Ortalli is the result of the patience, practice, care and skill that we place in it, from field to the bottle.

## Innovative products

We continue to innovate with the same passion for quality that distinguishes Ortalli in the production of balsamic vinegars.

Our new range of extra virgin olive oils has been created to meet all customer demands with the best ingredients.



## The home and origin of Ortalli.

The Italian provinces of Modena and Reggio Emilia are the only places in the world where the true balsamic vinegar of Modena can be produced.





# Discover Ortalli

The certainty of doing things right since 1899 is present in every bottle.



## Extra Virgin Olive Oil

At Ortalli we only give our name to the best extra virgin olive oil. All are the result of a careful selection of raw materials and they dress the table with the taste, attention and care that Ortalli has always been known for.



## Balsamic vinegar of Modena

Italian product of excellence and famous throughout the world.

Originally from Modena and Reggio Emilia, it embodies the spirit, passion and experience of Italian cuisine.



## Foodservice range

A wide range of products adapted to the needs of hoteliers and restaurateurs.

All prepared to extol the traditional Italian recipe.





## Discover our Ortalli Extra Virgin olive oils

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Faithful to the Italian olive oil tradition, we respect its characteristic production process, striving to bring you three superior extra virgin oils of guaranteed quality and superior flavour, all with these products' well-known health benefits. Our oils also demonstrate their versatility with a range of possible uses.



# Extra Virgin olive oil



## SELEZIONE 100% ITALIANA

Our 'Selezione' Extra Virgen olive is a superior grade olive oil and the result of painstaking selection process of the best olives exclusively from Italy. This oil is perfect for those seeking a superior Italian taste experience.

**Ideal for**  
enhancing all of your dishes.

*500 ml*





# Extra Virgin olive oil



## ORIGINALE

Our 'Originale' Extra Virgin olive oil is made from a blend of the best olives, to offer you a balanced taste with the perfect intensity.

**Ideal for**  
your most versatile recipes.

*500 ml*



## BIOLOGICO

The "Biologico" is an organic Extra Virgin oil, produced with olives grown in a natural organic environment, using environment friendly and sustainable production methods: no pesticides, herbicides, or chemical products. From the field to your table. All our processes are 100% certified.

**Ideal for**  
dressing any of your dishes in an eco-friendlier way.

*500 ml*



Certified by  
Bioagricert IT  
BIO 007



# Ortalli vinegars



## CLASSIC RANGE

- 🕒 Excellent quality for daily use
- 🕒 Ideal for salads
- 🕒 Sophisticated and unique packaging

## GOURMET RANGE

- 🕒 Vedetta: optimal texture and aromas
- 🕒 Clelia: high density and intense flavour
- 🕒 Andrea: very high density premium reserve

## ORGANIC

- 🕒 100% Italian
- 🕒 Bioagricert certified

## WINE VINEGARS

- 🕒 Exclusive Lambrusco and Prosecco vinegars
- 🕒 100% Italian

## BALSAMIC CREAM

- 🕒 Made in Italy
- 🕒 No added sugars or artificial thickeners



# From field to bottle

## QUALITY GRAPE MUST

The grape juice is the key ingredient. The must is cooked for hours until it acquires its characteristic **creamy texture and intense aroma**. We use only the best: **cooked must**, without thickeners. No concentrates are used.

## MADE WITHOUT HASTE

Aging and acetification (the process of making vinegar) takes place in **quality wooden barrels**. A process of **more than two months**.

## FROM ITALY TO YOUR TABLE

Each bottle is carefully packaged at our facility in Modena, Italy. **Modena and Reggio Emilia** are the only places in the world where the true balsamic vinegars of Modena are allowed to be produced.



## THE GRAPES

**Only seven types of grapes** can be used to make a balsamic vinegar.

Once the grapes have reached their **peak of ripeness** harvesting begins.

Each Ortalli product is created with a careful selection of the **best ingredients**.

## VERAMENTE ORIGINALE

Made according to the ancient tradition of Modena. The must is carefully mixed with the best wine vinegar. A **delicate process** supervised by our **master vinegar maker**. Each of our balsamic vinegars is unique and has its own specific profile.

## I.G.P. CERTIFIED QUALITY

Each batch is stored after maturation and controlled and certified by **Cosorzio Tutela Aceto Balsamico di Modena**.



# The story of our vinegars through Blockchain

Follow each step of our products' process through Blockchain traceability technology. From the field to your bottle.

This added value consists of explaining the traceability of our products, from the origin of the ingredients, production and certification to bottling.  
An innovative way to have more information about our various products.

The aim is transparency and the guarantee of authenticity in each phase of our processes.

## HOW DOES IT WORK?

1

### SCAN

Scan the QR code on the bottle.

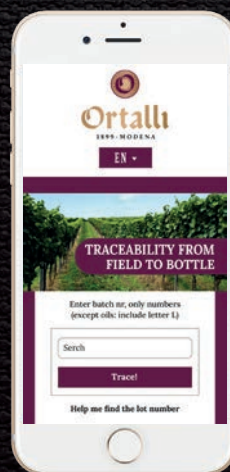


Try for yourself  
and scan it.

2

### CHECK

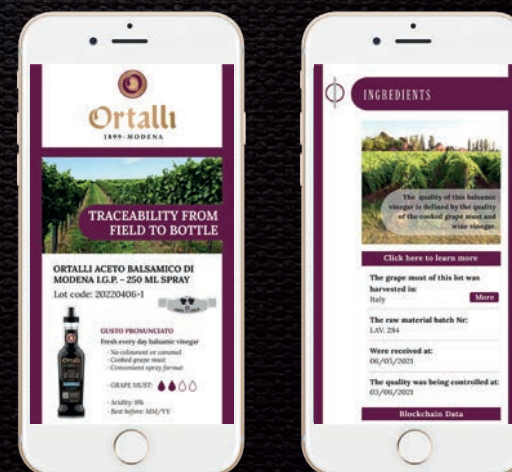
Enter the bottle batch number.



3

### DISCOVER

Find out more about the  
product and how it is made.





# Balsamic Vinegar of Modena I.G.P.

## Classic Range



### VILLA FONTANELLI

Sweet & tangy

Density 1,07 

#### Profile

Villa Fontanelli is an outstanding basic variety suitable for all uses thanks to its mild taste and relatively higher density than the PGI standard. It is an excellent wine vinegar obtained by painstaking acidification of the wine vinegar and the grape must. Fresh, sweet and tangy acidic flavors that makes it perfect for dressings.

- Excellent versatile, basic variety.
- Fresh, tangy and sweet aroma.

#### Ideal for

salads, vegetables and marinades.

500 ml



### WHITE BALSAMIC

Sweet, fruity & tangy

Density 1,10 

#### Profile

This white balsamic vinegar contains must from selected Italian white grapes. It has a hallmark fresh, sweet, fruity flavour and aroma. It does not change the colour of other ingredients in dishes.

- With white Italian grape must.
- No colourant or artificial flavours.

#### Ideal for

salads, vegetables and marinades.

500 ml





# Balsamic Vinegar of Modena I.G.P.

## Classic Range



### IL PANTARO

#### Characteristic taste

Density 1,13



#### Profile

Il Pantaro has a perfectly balanced flavour profile. With a significant amount of grape must and no added colourants or caramel, its quality is far superior to the standard. Moreover, our exclusive spray format, a best seller, is handy for precise, delicate use.

- No colourant or caramel.
- Easy to use spray; better control in dressing.
- Medium density/ body.
- Balanced sweet and sour flavour.

#### Ideal for

raw and cooked sauces, vegetables and salads.

500 ml

Spray 250 ml



# Balsamic Vinegar of Modena I.G.P.

## Classic Range



### CASA MARANELLO

#### Organic

Density 1,10



#### Profile

Casa Maranello is made entirely from organically grown grapes. With code IT BIO 007, all our processes are certified by Bioagricert, ensuring the total transparency of our traceability. Enjoy a totally genuine, organic Modena balsamic vinegar.

- No colourant or caramel.
- No preservatives (sulphites).
- With organic cooked grape must.
- Tangy and sweet with fruity hints

#### Ideal for

salads, vegetables and marinades.

250 ml



Certified by  
Bioagricert IT  
BIO 007



# Balsamic Vinegar of Modena I.G.P.

## Premium Bronze



### LA VEDETTA

#### Persistent taste

Density 1,19



#### Profile

“La Vedetta” is one of the best-known products in the Ortalli vinegar range. With its hallmark bottle and high content of carefully selected grape must, this vinegar has a persistent taste, aroma and texture. Aged in our best oak barrels.

- No colourant or caramel.
- Velvet texture: medium-high density.
- Excellent sweet and tangy flavour with spicy notes.

#### Ideal for

fish, meat and rice.

250 ml





# Balsamic Vinegar of Modena I.G.P.

## Premium Silver



### CLELIA

Full-bodied, high density

Density 1,29



#### Profile

Due to its high content of high-quality grape must, Clelia is considered a high density balsamic. Therefore, it is ideal for consumers who appreciate an intense flavour and aroma and enjoy high-density vinegar. Matured in our best oak barrels.

- High content of cooked must.
- No colourant or caramel.
- Aged in our best oak barrels.

#### Ideal for

fish, meat and rice.

250 ml



### WHITE BALSAMIC

Full-bodied, sweet

Density 1,25



#### Profile

This white balsamic is the premium / high-density version of our classic range. The density is obtained by the high content of grape must, sourced from high-quality white varieties resulting in an intense, sweet taste and a very fresh aroma. It does not change the colour of other ingredients in dishes.

- Sweet delicate taste.
- With Italian grape must.
- No colourant or caramel.

#### Ideal for

rice, raw and cooked fish, fruit salads.

250 ml





# Vinagre Balsámico de Módena I.G.P.

## Premium Gold



### ANDREA

#### Balsamic Vinegar High Density Reserve

Density 1,32



#### Profile

Created by Andrea Ortalli, a member of the family's fourth generation, Andrea is the brand's leading premium high-density balsamic vinegar. Silky on the palate, dense and delicate, it is famed as Modena Ortalli's best balsamic vinegar. For discerning palates.

- Superior quality: 5 leaves.
- No colourant or caramel.
- Aged in our best oak barrels.
- Soft and velvety.
- Rich and complete body.
- Aroma with fruit and toasted notes.

#### Ideal for

fish and meat.

Desserts, strawberries, fresh and aged cheese.

250 ml



**5 LEAVES**

Extraordinary, superior quality





# Wine vinegars



## ROSÉ WINE VINEGAR LAMBRUSCO I.G.T

### Profile

Exclusive vinegar made solely with Lambrusco wine. It has a lively, refreshing taste reminiscent of this internationally renowned wine.

• No colourant.

### Ideal for

dressing and cooking any dish.

250 ml



## PROSECCO DOC

### Profile

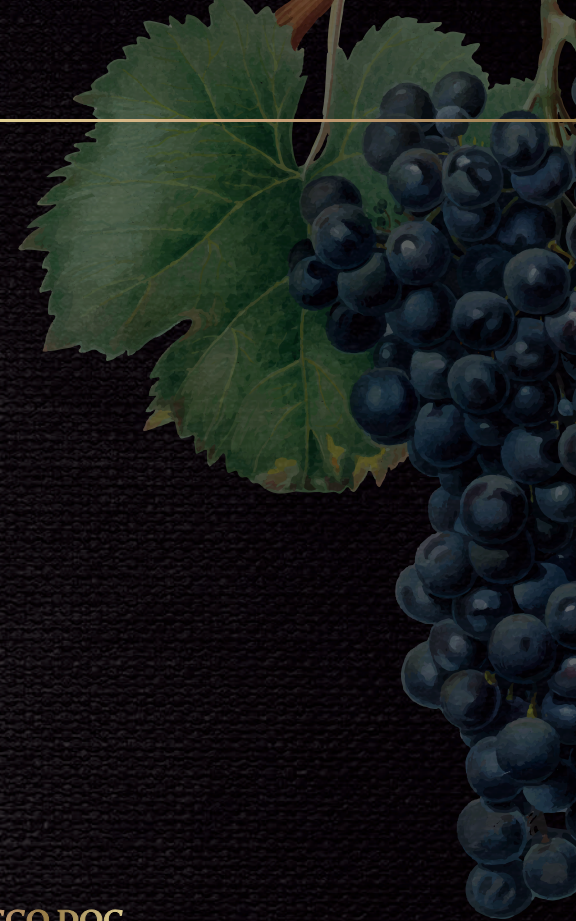
Exclusive vinegar made with Prosecco wine. With a characteristic sweet taste and the sensory notes of this variety.

• No colourant.

### Ideal for

dressing and cooking any dish.

250 ml





# Balsamic Vinegar Glaze



## CLASSICAL – ORGANIC – STRAWBERRY – TARTUFO

### Profile

Created by great Italian chefs, this line of balsamic glazes combines our best balsamic Modena vinegar and carefully selected grape must.

These high-quality ingredients give the product a dense yet delicate taste.

- Made at our vinegar cellar in Modena, Italy.
- No added sugars or artificial thickeners.

### Ideal for

Dressing and decorating meats, fish, vegetables, cheeses, salads, and an original dressing on ice cream, fruit, and other delicious desserts.

250 g (200 ml)



# Our certifications

All of our products are subject to continuous improvement and are assessed through internal and external audits based on the certifications, quality management and food safety systems implemented.

We also have internationally certified Management Systems to ensure our products' highest standards of quality and food safety and the exhaustive quality control and traceability of our entire supply chain.



## Balsamic Consortium

We are proud members of the Consorzio Tutela Aceto Balsamico di Modena, a group of producers who work together to protect the origin, history and culture of these PGI products so that only the best vinegars reach our customers





## Foodservice

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Our Foodservice Department has catered for hoteliers and restaurateurs' needs with a wide range of products, all prepared to bring the traditional Italian recipe to your table.

Products that maintain the full quality and essence of their origin.

This is how we have worked for generations.



# Foodservice formats



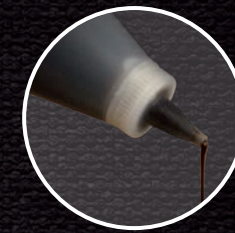
## BALSAMIC VINEGAR OF MODENA

Density 1,07

Villa Fontanelli is an outstanding basic variety suitable for all uses thanks to its mild taste and relatively higher density than the PGI standard. It is obtained by painstaking acidification of the quality wine vinegar and the grape must.

- Foodservice format.
- Excellent versatile, basic variety.

5L



## CLASSIC BALSAMIC GLAZE

Our classic balsamic cream is now available in a special format for the HORECA sector.

Perfect for dressing and decorating your dishes with precision.

- No added sugars or artificial thickeners.

500 g (400 ml)



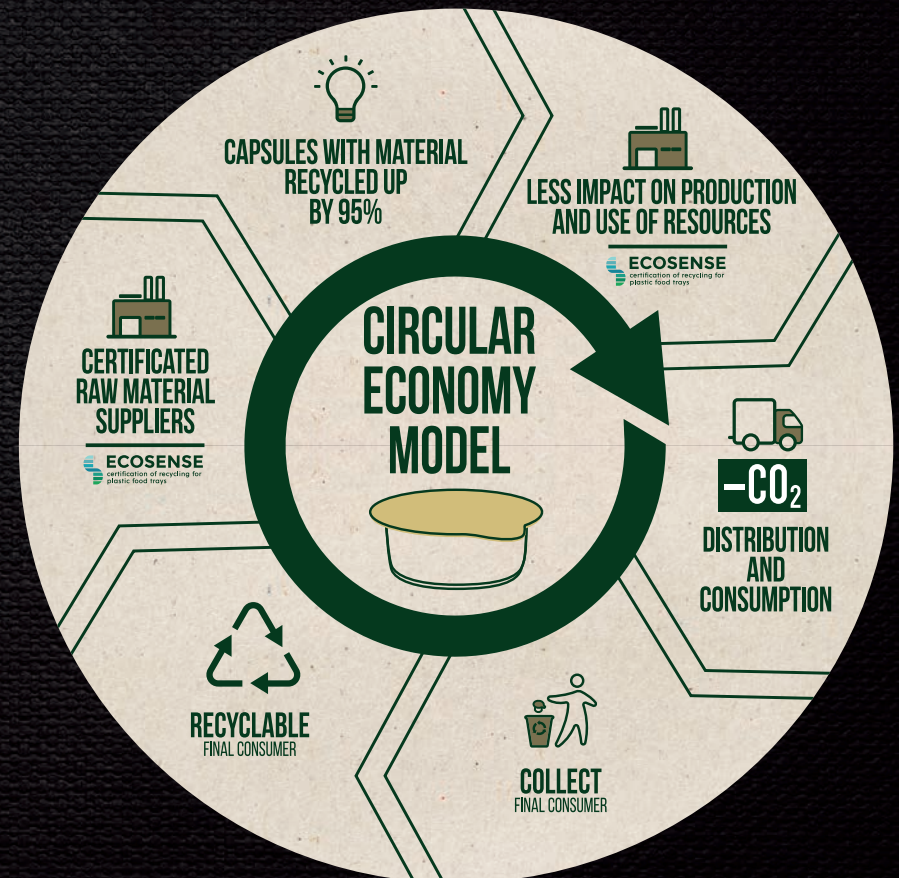
# Single dose capsules

Ortalli single-serving containers are a practical and hygienic format, it guarantees food safety and is manufactured from sustainable materials, supporting the circular economy.

That's why our containers have been granted Ecosense certification.



- 100% recycled cardboard and eco-friendly inks.
- Containers with up to 95% recycled plastic.





# Single dose capsules



## EXTRA VIRGIN OLIVE OIL

### Original

Extracted from selected olives with a delicious fruity flavour.

**Ideal for**  
dressing any dish.

*Display 168 x 10ml*



## OLIVE OIL WITH CHILLI PEPPER

### Spicy

A special selection of olives of the highest quality, with a pop of chilli pepper.

**Ideal for**  
spicing up pasta, pizza and salad dishes.

*Display 168 x 10ml*



# Single dose capsules



## MODENA BALSAMIC VINEGAR

**Gusto Fino**

A fresh, smooth balsamic vinegar.

**Ideal for**  
salads and vegetables.

*Display 168 x 7ml*



## WHITE WINE VINEGAR

**Classico**

An excellent white wine vinegar, aged naturally and traditionally in oak wood barrels.

**Ideal for**  
dressing salads and grilled vegetables.

*Display 168 x 7ml*



# Logistical information

	SALES UNIT					EURO PALLET			ADDITIONAL INFORMATION				
	Product		Net weight	Density	Units/ outer	Layers/ pallet	Outers/ pallet	Consumer units/ pallet	EAN code - CU	EAN code - trade unit	MOQ	Lead time	Shelf life
<b>BALSAMIC VINEGAR OF MODENA I.G.P.</b>	Classic range	Villa Fontanelli	500 ml	1,07	12	17	68	816	8024267030015	8024267130012	1 pallet	4 weeks	60 months
	Classic range	Villa Fontanelli	5 L	1,07	2	13	65	130	8024267010116	8024267110113	1 pallet	4 weeks	36 months
	Classic range	Il Pantaro	500 ml	1,13	12	17	68	816	8024267020016	8024267120013	1 pallet	4 weeks	60 months
	Classic range	Il Pantaro spray	250 ml	1,13	6	36	180	1080	8024267020085	8024267620087			
	Classic range	Casa Maranello	250 ml	1,10	6	36	180	1080	8024267050020	8024267650022			
	Premium Bronze	La Vedetta	250 ml	1,19	12	11	55	660	8024267040021	8024267140028			
	Premium Silver	Clelia	250 ml	1,29	6	29	174	1044	8024267090125	8024267190122			
	Premium Gold	Andrea	250 ml	1,32	6	38	152	912	8024267090149	8024267190146			
	Classic range	Condimento bianco	500 ml	1,10	12	17	68	816	8024267070011	8024267170018	1 pallet	4 weeks	36 months
	Premium Silver	Condimento bianco	250 ml	1,25	6	29	174	1044	8024267070189	8024267670181			
<b>BALSAMIC VINEGAR GLAZE</b>	Clásica		250 g / 200 ml	1,25	8	31	248	1984	8024267070318	28024267070312	1 pallet	4 weeks	36 months
	Clásica		500 g / 400 ml	1,25	6	34	170	1020	8024267070356	38024267070357			
	Organic		250 g / 200 ml	1,25	8	31	248	1984	8024267050129	28024267050123			
	Truffle		250 g / 200 ml	1,25	8	31	248	1984	8024267080300	28024267080304			
	Strawberry		250 g / 200 ml	1,25	8	31	248	1984	8024267080294	28024267080298			
<b>WINE VINEGAR</b>	Lambrusco I.G.T. rosé wine vinegar		250 ml	1,02	6	36	180	1080	8024267010536	38024267010537	1 pallet	4 weeks	36 months
	Prosecco D.O.C. white vinegar		250 ml	1,02	6	36	180	1080	8024267010543	38024267010544			
<b>EXTRA VIRGIN OLIVE OIL</b>	Originale		500 ml	0,916	12	17	68	816	TBC	TBC	TBC	TBC	TBC
	Biologico		500 ml	0,916	12	17	68	816	TBC	TBC			
	Selezione 100% Italiana		500 ml	0,916	12	17	68	816	TBC	TBC			
<b>SINGLE DOSE CONTAINERS</b>	Extra Virgin olive oil		168 x 10 ml (for display)	0,916	2	19	76	152	8024267010352	68024267010354	1 pallet	5 weeks	18 months
	Chili olive oil		168 x 10 ml (for display)	0,916	2	19	76	152	8024267010475	68024267010477			18 months
	Balsamiv Vinegar of Modena I.G.P.		168 x 7 ml (for display)	1,08	2	19	76	152	8024267010376	68024267010378			24 months
	White wine vinegar		168 x 7 ml (for display)	1,01	2	19	76	152	8024267010451	68024267010453			24 months





# Ortalli

1899 · MODENA



*Product of Italy*

[www.ortalli.com](http://www.ortalli.com)