



Imported from Italy

**Fine Producers of Balsamic Vinegar of Modena
since the nineteenth century**



∞ Our Balsamic Vinegar is matured and aged in the historical acetaia where the Bellei family has been living since approximately the 16th century.

∞ We use cooked grape must and not concentrated.

∞ Made in approximately 3,000 oak barrels with a decreasing capacity going from 220 to 15 liters.



∞ The small dimension of barrels ensures an extended contact of the vinegar with the wood, improving the taste profile of our products.

∞ Balsamic Vinegar is aged in a totally natural way through evaporation.

∞ We carefully select Italian raw materials only.



∞ Over 500 quality controls per year, carried out by a certified external laboratory.

A STORY TO TELL SINCE 1847



Balsamic Vinegar of Modena

#305412 12/500 ml.

#305420 2/5 ltr.

This Balsamic Vinegar of Modena has a characteristic and penetrating aroma, with harmonious acidity, well-balanced sweet-and-sour taste, savory with velvety nuances. Suitable for dressing salads and vegetables.

Glaze with Balsamic Vinegar of Modena

#401349 12/17.6 oz.



No Caramel Color Added. Made from high quality Balsamic Vinegar of Modena IGP, reduced to a thick, smooth glaze that is balanced in flavor and color.

Perfect way to finish any dish. Use as a garnish or create plate designs with it's thick, consistent texture. Gluten Free, Non-GMO.



White Condiment Balsamic Vinegar

#304530 2/5 ltr.

Bellei White Condiment was created to satisfy the most sensitive palates of those who prefer a less pungent product and who wish to make recipes with particular attention to colors.



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