



La Masetta

• FARM •

Flavour and Tradition

Az. Agr. Bellini Carlo

Via Malcantone n. 54 - 41039 - San Possidonio (MO)

Tel.: 334.1491012 - 331.8048908

info@lamasetta.it - www.lamasetta.it

History History



1925

At the Industrial Farming Exhibition promoted by the Municipality of S. Possidonio Mrs. Virginia Bellini receives a gold medal for the sample of Balsamic Vinegar presented.



La Masetta

• FARM •

Flavour and Tradition

*We have safeguarded our history in
antique fine wooden barrels in order to bring
a traditional elixir to your tables*

Carlo Bellini



Traditional Modena *Balsamic Vinegar* P.D.O. *Extra mature*

Its colour, fragrance and density create an unmistakable combination of sensations. Its complex and harmonious flavour is the product of years of aging in barrels and epitomises La Masetta's passion for tradition, essential for obtaining such a valuable product. It enriches the most classic of traditional Italian dishes.



La Masetta

• FARM •

Flavour and Tradition



Traditional Modena *Balsamic Vinegar* P.D.O.

*There is only one way of describing it...
an Elixir. A few fragrant, intense and
harmonious drops will give your recipes
an unmistakeable touch of character.
Goes perfectly with the most complex
dishes.*



La Masetta

• FARM •

Flavour and Tradition



Balsamic Modena Balsamic Vinegar P.G.I. Vinegar

A product with an exceptional flavour and aroma. Aged in barrels of different woods to obtain a full-flavoured balance. Ideal on pasta and rice dishes, perfect on fruit and ice cream.



La Masetta
• FARM •
Flavour and Tradition

Modena Balsamic Vinegar P.G.I.

*Modena Balsamic Vinegar P.G.I. is
a traditional product whose recipe
has remained unaltered for years.
Obtained exclusively from the must of
Italian grapes, selected and combined
with mature wine vinegar.*



La Masetta

• FARM •

Flavour and Tradition

Balsamic



Traditional Balsamic Vinegar Condiment

With its rich and persistent flavour,
this Condiment is a blend of tradition
and taste.

Perfect with flavoursome dishes,
excellent on cheese and fruit.



La Masetta

• FARM •

Flavour and Tradition



Walnut Walnut Oil

The Bellini family has grown local walnuts since the 19th century, from which it extracts Walnut Oil.

A natural product, unchanged over time, endowed with recognised sensory properties, it IS rich in vitamin E and C, antioxidants and Omega 3, which help keep our bodies healthy.



La Masetta
FARM

Flavour and Tradition



Apple Apple Balsamic Vinegar

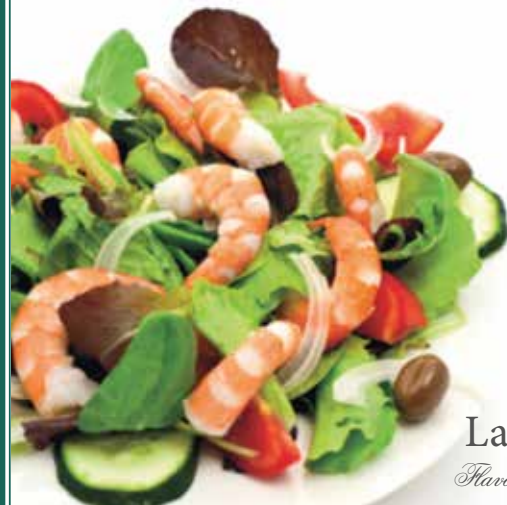
This speciality is highly versatile in the kitchen.

A very fine product and the ideal condiment for roasts, salads and all types of vegetables.



La Masetta
• FARM •

Flavour and Tradition



Pear

Pear Balsamic Vinegar

With a strong fragrance and evident hints of Balsamic vinegar.

Tangy, smooth and velvety, it gives dishes a unique flavour.

Ideal on pasta and rice dishes, fish, white meat and cheese.



La Masetta
FARM
Flavour and Tradition



