



# ROBERTO CONTI

ACETAIA DAL 1870

*Company Profile*

[WWW.ACETOBALSAMICOCONTI.IT](http://WWW.ACETOBALSAMICOCONTI.IT)

**MADE IN ITALY**

## WHAT'S SPECIAL ABOUT US

### → FAMILY TRADITION

Three generations of experience in the production of Balsamic Vinegar of Modena. Techniques handed down and perfected over time. An authentic link with the territory and culture of Modena.

### → SUPERIOR QUALITY AND CRAFTSMANSHIP

Carefully selected raw materials, only grapes from our territory of the highest quality. Aging process in barrels made of precious woods for an unmistakable taste. Strict control over every stage of production to guarantee excellence.

### → SUSTAINABILITY AND INNOVATION

Eco-friendly cultivation to reduce environmental impact. Use of renewable energy in production. Sustainable packaging for less ecological impact.





## THE STORY



1960

1960 - The Inheritance that StrongerAfter almost a century of dedication, the Conti family expanded production, while keeping artisanal methods intact. Balsamic Vinegar becomes a symbol of excellence on the Italian gastronomic scene, winning its first official awards. The casks multiply, knowledge is passed on, and the passion for authenticity remains the beating heart of the company.



TODAY

Today - Tradition and Innovation, Hand in Hand. Today, the Conti family continues to produce Balsamic Vinegar with the same passion as in 1870. The old barrels are flanked by modern quality control equipment, without compromising the original recipe. The commitment to sustainability is stronger than ever: renewable energy, eco-friendly packaging and responsible agriculture. Each bottle is the perfect balance of history, excellence and innovation, ready to conquer the world with the unmistakable taste of Conti Roberto Balsamic Vinegar of Modena.



1870

1870 - The Origins of an Ancient MasteryIn the heart of Modena, the Conti family began its adventure in the production of Balsamic Vinegar. In the attics of the family home, the first barrels of fine wood are filled with grape must, giving birth to a product that will become legend. The recipe, handed down from father to son, is a lovingly guarded secret, an art that is refined over time.



2000

2000 - Establishment in the WorldWith growing international demand, Conti Roberto starts exporting its Balsamic Vinegar of Modena. Each drop tells the story of a family and a unique territory. New technologies are introduced to guarantee quality and safety, without ever altering the traditional production method. Sustainability becomes a priority, with practices that respect the environment and the raw material.

*A Vinegar  
that tells the story*







## A FAMILY HERITAGE THAT SPANS TIME SINCE 1870

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In the heart of the Modenese land, where time flows slowly among the rows of vines and the air is perfumed with the scent of aged must, the story of the Conti family is born. A story that has its roots in 1870, when Lutardo Conti, a man of great dedication and a master in the art of ageing, began producing a dark, dense and fragrant vinegar, destined to become an excellence recognised throughout the world.

It was his son, Giorgio Conti, who carried on the tradition with an innovative spirit, expanding production and further refining the ageing process. In the difficult years of the 20th century, Giorgio was able to protect and pass on the family's knowledge, teaching it with love to his own son, Michele Conti. Michele, who grew up among the barrels and the scent of old wood, dedicated his life to perfecting the traditional method, keeping the essence of Balsamic Vinegar of Modena intact.

It was he who transformed the company into a solid and recognised reality, preparing it for the future. Today, Roberto Conti, the last descendant of the family, carries on this precious legacy with the same passion as his ancestors. Under his leadership, tradition meets innovation: new technologies improve production without affecting the ancient recipe made according to tradition, and above all the quality and organoleptic properties as in the beginning.

*A Family Tradition*



*Roberto Conti*



*A Family Tradition*





## EMILIA ROMAGNA

# THE TERRITORY

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Modena: Land of Tradition  
and Passion for Balsamic Vinegar

In the fertile plains of Modena, where time flows to the rhythm of nature, Balsamic Vinegar of Modena PGI is born. It is here, amidst ancient barrel cellars and centuries-old vineyards, that savoir-faire merges with the land, giving life to a unique product with an intense and unmistakable aroma. Each drop tells a story of tradition, passion and respect for a land that has always represented Italian excellence.



HISTORY, TRADITION AND PASSION:  
THE ELEMENTS OF OUR ITALIAN REALTY



## PRODUCTION

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Thanks to the extensive production of grapes from its own land, Conti Roberto brings authentic Balsamic Vinegar of Modena to the world, with thousands of bottles exported every year. Every stage of production is taken care of with the utmost attention, from the vineyard to the bottle, to guarantee a superior quality product that is faithful to the Modena tradition. The company is constantly striving to expand into new markets, offering not only a Balsamic Vinegar of excellence, but an experience that encapsulates the history, culture and prestige of Made in Italy 🇮🇹.

Thanks to the combination of craftsmanship, innovation and sustainability, Conti Roberto is the ideal partner for those looking for a refined product, capable of enhancing every table with the authentic taste of Italian tradition.



# TRADITION AND INNOVATION IN RESPECT OF THE ENVIRONMENT

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Conti pays great attention to sustainability and the environmental impact of its production. This is why it has invested in renewable energy, reducing CO<sub>2</sub> emissions and adopting environmentally sustainable practices. Today, thanks to a 130 kW photovoltaic system, installed both on the roof of the cellar and on the adjacent land, the entire production process is powered by clean energy.

The commitment to the environment is also reflected in the recycling of waste materials, such as plastic and cardboard from production, and in the recovery of wine-making residues, such as lees, destined for new industrial uses. A production model that combines tradition, innovation and innovation for the planet.





*Un Acetaia fatta di  
Passione e Tradizione.*

*Un viaggio nel cuore  
della tradizione  
emiliana.*

## Contacts

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*Thank You*



**MADE IN ITALY**

MORE INFORMATION IN OUR WEB  
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