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*In Pictures*  
**Modena**

*Meet the family-run businesses producing Italy's traditional gastronomic goods — Parmigiano Reggiano, balsamic vinegar and Parma ham — and the multi-generational winemakers in the wealthy Emilia-Romagna region*

**WORDS & PHOTOGRAPHS:** Lola Akinmade Åkerström







## *Balsamic vinegar*

*Traditional balsamic vinegar has been produced in the Emilia-Romagna region since the Middle Ages. The world's oldest vinegar producer is the family-run Guiseppe Giusti, which has been ageing vinegar in vintage wooden barrels for over 400 years. ►*





## ***Parmesan cheese***

*Every year, 75,000 wheels of Parmigiano Reggiano pass through the doors of 4 Madonne Caseificio dell'Emilia. Operating since 1967, the factory is now responsible for 2% of the world's Parmesan cheese production. Its member farms produce 40 million litres of organic milk per year — 600 litres are needed for just one wheel. ►*





## Parma ham

Since 1886, Italy's oldest family-run charcuterie company, Villani Salumi, has been producing Parma ham, salami, mortadella and a host of other cured meats. It also runs MUSA, the country's first charcuterie museum. Visitors can explore interactive displays of meat production processes, learn about unique combinations of herbs and spices and stock up on cold cuts and accompaniments at the on-site store. ➤





## Wine

*Founded in 1860, family-run Cleto Chiarli remains the oldest and most iconic winery in Emilia-Romagna, with vineyards that have been passed on through five generations. The company is world-renowned for its dark Lambrusco wines, made from red Lambrusco grapes of the same name which are endemic to the Modena region. □*