





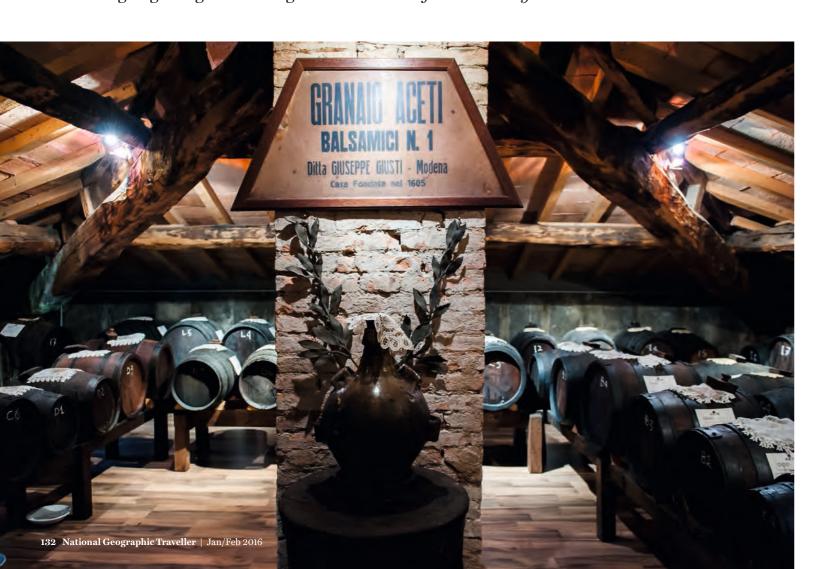






Balsamic vinegar

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. >















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. >

MODENA









Wine

Founded in 1860, familyrun Cleto Chiarli remains
the oldest and most iconic
winery in Emilia-Romagna,
with vineyeards 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.