



Mengazzoli Classic Wine Vinegars

Mengazzoli wine vinegar has been central to the company’s legacy. In the 1970s, founder Giorgio Mengazzoli introduced this iconic label, launching a production line inspired by the traditional methods of Mantua—a region where vinegar is an essential culinary staple. Decades later, this same label still graces shelves throughout Italy and beyond, symbolizing Mengazzoli’s dedication to quality.

Crafted through a meticulous selection and blending of wines, Mengazzoli wine vinegar is produced using a traditional, slow-ship fermentation process. This method yields a rich, smooth flavor profile with a gentle 6% acidity, highlighting the natural essence of the wine. The result is a vinegar that is neither astringent nor harsh, but simply delicious.

MENGAZZOLI

VMRED	RED WINE VINEGAR 12/1L
VMWHT	WHITE WINE VINEGAR 12/1L

