

Mengazzoli

OUR VOCATION: MAKING VINEGAR

Mengazzoli stands out for its huge versatility over the vinegar making industry. "Making vinegar" has always been a motto to a Company which still keeps the same label since 1970, when Giorgio Mengazzoli entered the market with red and white wine vinegar.

Since then and with the aid of both children Elda and Cesare, new vinegar types have been created including single-wine vinegar, balsamic vinegar of Modena, apple vinegar, flavoured vinegar, sweet and sour vinegar, creams with balsamic vinegar and our famous Mostagro range. These products have had a deep impact on the market thanks to an offer for new tastes, scents, and spices for both household use and restaurants.

MEMORIES FROM AN EVERLASTING PAST

Vinegar manufacturing in Mantua dates back to a remote age. Vinegar-making families with a century-old expertise they have handed down from father to son until 1962, when the company was taken over by today's owners. And today, reach with such an expertise, we gather the seeds and suggestions that allow us to make vinegars with the aid of state-of-the-art technologies - and quality, because of maturing processes that give vinegar its peculiar characteristics.



For more information, please contact:

Acetificio Mengazzoli S.n.c.

Via Della Costituzione 41/43, 46010, Levata
di Curtatone (MN) Italy

Via Manuzio Aldo il Vecchio, 12, 41037,
Mirandola (MO) Italy

T: +39 0376 47444

F: +39 0376 478231

W: www.mengazzoli.it