Date: *September 11th, 2026*
Location: *Reggio Emilia, Italy*

Acetaia Terra del Tuono Highlights Private Label Excellence and Product Innovations at PLMA

With over 70% of total turnover generated by tailored projects, the historic Italian producer demonstrates high flexibility, advanced R&D, and custom production capabilities.

REGGIO EMILIA, ITALY – Acetaia Terra del Tuono Soc. Agr. Srl, a leading Italian producer of authentic balsamic vinegars and specialty condiments since 1892, announces its official participation in the upcoming PLMA trade show.

With private label developments accounting for over **70% of its current turnover**, Acetaia Terra del Tuono has established itself as a dedicated, highly versatile partner for international retail chains and food service distributors seeking customized product lines and bespoke formulations.

Core Product Focus: High-Density PGI and White Balsamic

The core business of the company rests upon its benchmark product ranges:

- **High-Density Balsamic Vinegars of Modena PGI (IGP):** Renowned for exceptional body, complexity, and aromatic persistence, combined with an excellent quality-to-price ratio, serving as a premium standard for high-end retail offerings
- **White Balsamic Condiments:** Highly demanded for private label projects due to their versatility, balanced acidity, clean visual presentation, and a unique sweet-and-sour flavor profile derived from a selection of Moscato and Malvasia grape musts.

Through a dedicated client-centric approach, the company provides comprehensive customization options, including specific density levels, bespoke taste profiles, custom bottle designs, and private labeling, while guaranteeing strict compliance with global food safety certifications (BRC, IFS).

Product Novelties Featured at PLMA

In addition to its contract manufacturing capabilities, Acetaia Terra del Tuono will officially unveil several innovative product ranges developed to address evolving global consumer trends:

- **Fil Good!:** The world's first melting balsamic condiments, offering an unprecedented texture and dynamic culinary versatility.
- **Rose Infused and Sakura Condiments:** Refined floral-infused vinegars engineered for modern, delicate gastronomy and international gourmet pairings.
- **New Gourmet Glazes Line:** A completely redesigned range of dense glazes delivering superior culinary performance for both retail and food service applications.

About Acetaia Terra del Tuono Soc. Agr. Srl

Founded on a family tradition dating back to 1892 in Reggio Emilia, Italy, Acetaia Terra del Tuono combines century-old aging methods in wooden casks with modern, high-capacity production technology. The company specializes in the craft of authentic Balsamic Vinegar of Modena PGI and innovative gourmet condiments, exporting Italian culinary excellence worldwide through both proprietary brands and tailored private label partnerships.

Media & Commercial Contact

Field	Details
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