



MIDOLINI
ACETAIA

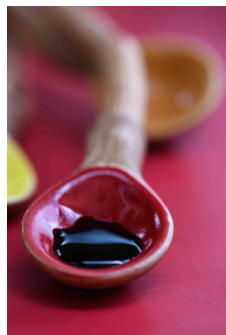
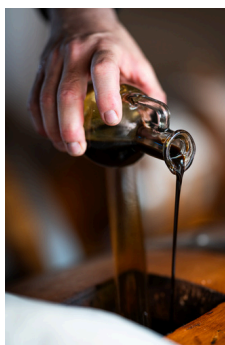
TOURS & BALSAMIC TASTING

GASTRONOMIC TOURS

Acetaia Midolini was born from a family passion that has driven the production of exceptional balsamic for over 60 years.

Nestled in the rolling hills of the Colli Orientali del Friuli—just an hour from Venice and close to the German and Austrian borders—it offers an elegant, welcoming space for guests wishing to immerse themselves in the world of balsamic.

Acetaia Midolini offers exclusive tours of the historic premises of the world's largest balsamic vinegar cellar, giving visitors the chance to explore its heritage and discover the artisanal process behind its renowned balsamic.



In the spacious tasting room, guests are guided through a sensory ritual by a tasting expert, discovering the many uses of balsamic vinegar and sampling different product lines aged from 1 to 50 years.

Visits and tastings can be customised on request (in Italian, German, or English). At the end of the tour, all products are available for purchase in the company shop.

For more information and reservations, please email info@midolini.com or call **+39 0432 754555**.



1 MIDOLINI SIGNATURE TASTING

SIP, SAVOR, DELIGHT !

A journey designed to intrigue, educate, and inspire.

An ideal introduction to the world of Midolini, perfect for those wishing to discover our balsamic through a simple, elegant, and surprising experience.

After a guided tour of the historic premises of the world's largest balsamic vinegar cellar, you will enjoy the tasting of five balsamics, from the youngest to the 18-year aged.

To complete the experience, a selection of gourmet pairings that blend tradition and creativity:

- bread with balsamic compotes
- hummus with aged balsamic
- dark chocolate with balsamic

All accompanied by a Midolini mocktail (non-alcoholic), offering a harmonious introduction to our most iconic flavours.

DURATION: 1,00 - 1,15 H

FEES:

Small groups from 4-9 people: **33 euro / person**

Big groups from 10-30 people: **25 euro / person**

2 AGED MASTERPIECES

WHERE TIME SHAPES EVERY DROP

A sophisticated experience blending technique and emotion, designed to guide guests on a journey through the rarest and most precious nuances of balsamic.

Following a visit to the historic premises of the world's largest balsamic vinegar cellar, guests enjoy the tasting of five balsamics — from Millesimato to 35-year-old—revealing layers of complexity, depth, and persistence.

The tasting continues with a curated gastronomic selection, crafted to highlight every aromatic nuance:

- Mortadella with chutney
- Italian and French cheeses paired with our finest balsamics and compotes
- Hummus enhanced with aged balsamic
- Midolini vinaigrette
- Ice cream and dark chocolate paired with our most mature masterpieces

All accompanied by a glass of our signature Midolini Cocktail or Prosecco Rosacroce Midolini, completing an unforgettable sensory journey.

DURATION: 1,30 - 2 H

FEES:

Small groups from 4-9 people: **59 euro / person**

Big groups from 10-30 people: **42 euro / person**



OPENING HOURS

Monday – Friday, 9:00 a.m. – 6:00 p.m.

For large groups (minimum 20 people), also available on weekends

CONTACTS

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