

Introducing Costa dei Rosmarini
fine Balsamic Dressing
"San Michele"



What's the difference between Balsamics in the market?



When speaking about balsamic not everybody knows that there's at least three kinds of products.

1. The Traditional Balsamic Vinegar. This is a very scarce and expensive product bottled just in 100ml bottles supplied by a consortium. It is obtained only from simmered grape must after a minimum of 12 years of decanting and pouring from bigger to smaller casks.
2. The Balsamic Vinegar (industrial). The absence of the word "Traditional" makes the difference. This is the most common product on the market. It's produced in very little time (2 months) and contains wine vinegar and caramel. Smelling it directly will annoy your nose like a normal wine vinegar.
3. The Balsamic Dressing is the same product of the Traditional with the only difference of a minor amount of time in the casks.

The Balsamic Dressing "San Michele"

The Balsamic Dressing San Michele is 100% natural. It is made with only simmered must of Trebbiano and Lambrusco grapes. It doesn't contain colourings, flavorings nor caramel.

San Michele is aged for a minimum of 4 years in oak, chestnut and cherry casks.

Thanks to the lack of wine vinegar it's smell is not irritating.

It's density is similar to the Traditional Balsamic.

After opening the bottle time will not affect the product. If kept close it's expiry date is 10 years but will still be an outstanding product even after. The industrial Balsamic must used within 2 or 3 months and it's expiry date when kept close is 2 years.



	Traditional Balsamic Vinegar	San Michele Balsamic Dressing	Industrial Balsamic Vinegar
Ingredients	Simmered grape must only	Simmered grape must only	Simmered grape must Concentrated grape must Wine vinegar Caramel
Age	>= 12 years	>= 4 years	>= 2 months (normally < 3 years)
Density	very high	medium high	low
Irritating smell?	no	no	yes
After opening the bottle	time does not affect the product if kept closed	time does not affect the product if kept closed	to be used within 2 months after opening
Approximative retail price	80-150 EUR (100ml)	27-35 EUR (250ml)	5-10 EUR (250ml)



San Michele dressing is suggested for grilled and boiled meat or fish. It is fantastic on foie gras, roast beef and carpaccio. It is often used on salads, flakes of Parmesan cheese but also on strawberries and vanilla ice cream.

San Michele is a healthy product. It's content of potassium, phosphor and iron makes it a useful ore integrator and quencher. Vitamins A and B protect skin and nervous system.

San Michele packaging is the same of our fine extra virgin olive oil but shows an elegant wrapping with a bordeaux foil. San Michele Balsamic and Santa Chiara Extra Virgin are a perfect coupling on tables where elegance is at home.



Costa dei Rosmarini products are used in many of the Italian Luxury Hotels.

Item	Units per box	PLASTIC PALLET 100x120 cm				
		Boxes in a pallet	Units	m3	height cm	Kg.
San Michele 250ml	12	168 (7 layers x 24 boxes)	2016	2,27	197	1.057

Item	Units per box	EUROPALLET (WOOD) 80x120 cm				
		Boxes in a pallet	Units	m3	height cm	Kg.
San Michele 250ml	12	133 (7 layers x 19 boxes)	1596	1,83	197	840