



# Vivante

## Balsamic Vinegar PGI to Bite

# BALSAMIC VINEGAR TO BITE, WHAT IS IT?

This is a Balsamic Vinegar PGI from Modena that can be sliced on your dish.



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# SOMETHING ABOUT IT

- Its taste has sour and sweet notes;
- It can be melted and then reshaped it into something else, into any shape;
- It can be turned into powder and crystallised;
- It goes perfectly with cheese, meat, pasta, risotto, desserts, fruits.



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We have 2 variations:

**Vivante Ball**



**Vivante Block**





# ABOUT *VIVANTE BALL*



## PRODUCTION

Production takes place using a natural method, without chemical additives. It is therefore a process of a physical nature, and not a chemical one, which allows the Balsamic to not "stress", keeping its peculiar characteristics almost unchanged.

## MATERIALS

The raw material is our very high quality Balsamic Vinegar of Modena PGI, without caramel and dyes, to which a small amount of agar-agar is added.

## USE

It can be sliced, grated, chopped as desired. Its peculiar consistency, similar to that of a hard cheese, allows it to be used as desired, to garnish pasta dishes, aperitifs, vegetables, meat or fish dishes, shellfish, ice cream. Also delicious on pizza and risotto.

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# ABOUT *VIVANTE BALL*



## WHY IT IS DIFFERENT

As for innovation, this is the first balsamic vinegar that can be cut into slices.

## PACKAGING

It is inside a transparent PET jar with its cap, individually wrapped in a thin film of polymeric material for food use, with the aim of preserving the characteristics of the product intact until use. After removing the film on first use, it is advisable to store it in a cool place, away from sunlight, and inside its plastic jar.

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# ABOUT *VIVANTE BLOCK*



## PRODUCTION

It is very simple and the ingredients are all 100% natural. We mix Balsamic Vinegar of Modena PGI with Agar, bring it to the right temperature and let the preparation cool in the desired shape.

## MATERIALS

The raw materials used are all vinegars, fruit juices and spices.

## USE

The product has different uses: in salads, cheeses and certain desserts. It can also be used on hot dishes, such as risotto, pizzas, meat or fish, where the heat of the dish will slightly melt Vivante making it softer to taste.

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# ABOUT *VIVANTE BLOCK*



## WHY IT IS DIFFERENT

The innovation consists precisely in the ductility of this ingredient and in the ease of use for anyone both at home and in professional kitchens.

## PACKAGING

The transparent and square package, ideal for food service.

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# DISCOVER HOW TO USE IT



<https://youtu.be/3IkrBeZHT48>

# SOME VIDEO RECIPES

## The perfect appetizer:

Toasted bread with Ricotta,  
herbs and Vivante



<https://youtube.com/shorts/jP6hUiaADUs?feature=share>



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# SOME VIDEO RECIPES

**The perfect Risotto:**

Risotto with Saffron and Vivante



<https://youtube.com/shorts/s06H-xU4INs?feature=share>



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# SOME VIDEO RECIPES

## The perfect Carpaccio:

Carpaccio, slices of Parmesan, Rocket and Vivante



<https://youtube.com/shorts/x2k4I3CEaJs?feature=share>



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Thank you!

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