

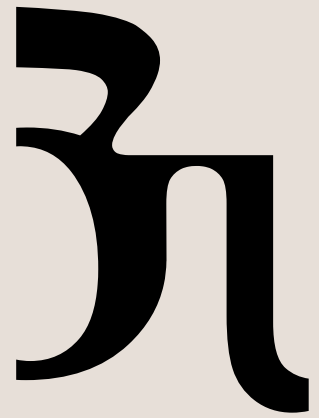


**Authentic like
the land it
comes from.**

Guerzoni
biologico e biodinamico



A Journey into the tradition and harmony of the land



There are flavors that tell stories, aromas that evoke places, and gestures that pass down ancient traditions. Guerzoni is the result of a deep bond with the land, a vision that bridges the past and future through the art of balsamic vinegar. Every drop embodies the care of time, the wisdom of those who cultivate while respecting nature and the balance of knowledge that speaks of authenticity.

It is not just a product: it is an experience, an invitation to rediscover the simplicity and beauty of what is real. Guerzoni does not create flavors, it accompanies them, respecting the journey of the land and celebrating its most precious fruits. Through our vinegars, we aim to share a different way of experiencing the world, made of harmony, balance and awareness.



Lorenzo Guerzoni

The rhythm of nature, the breath of the earth

A philosophy of harmony and respect that gives back to the land what it gives us every day.

Imagine a perfect balance, where every element of nature contributes to the well-being of the whole: this is the essence of biodynamic agriculture. It isn't just a method but a philosophy that respects the land as a living organism, capable of regenerating itself and offering authentic, life-filled fruits.

The idea is that the soil, plants, animals and humans are part of a harmonious system.

Through natural preparations and sustainable practices, our work goes beyond cultivation: we regenerate, protect and nurture biodiversity





Every drop of our products stems from a conscious act, looking to the future with respect for the past.

With biodynamic agriculture, we celebrate the connection between humans and nature, creating not just flavors but values. Because what we cultivate is not just the land but a promise for generations to come.



Organic and Biodynamic for 40 years

Acetaia Guerzoni has been certified biodynamic since 1984, recognized by Demeter, the leading certification body founded in Germany in the 1920s.

Man and earth: 7 principles to protect a vital bond

1. **Fertility of the soil**, achieved through continuous regeneration, is the foundation for improving our food, our health, and the planet.
2. **We say no to GMOs** and avoid chemical treatments on our land. We preserve the integrity and diversity of seeds, favoring open-pollinated varieties. Healthy, vital plants mean biodiverse environments.
3. In biodynamic agriculture, **animal welfare is a priority**, and their manure is essential for healthy soil. Although we do not host animals, we collaborate with certified partners who supply organic and biodynamic manure, ensuring fertility for our vineyards while respecting nature.
4. **Biodiversity is priceless.** 10% of arable land is dedicated to polycultures, crop rotations, virgin forests, meadows, water bodies, and shelters for wildlife..
5. **We guarantee the organic quality of our products.** Demeter certification includes organic certification, as biodynamic goes beyond organic, offering superior product quality.
6. **We have an ecological responsibility:** creating hospitable biotopes for all living beings, restoring soil fertility, and combating climate change.
7. **We have a social responsibility:** biodynamics promotes justice, respect, and transparency, valuing people with safe working conditions and equal opportunities without discrimination.







Where time becomes flavor

The wood breathes, the liquid matures and the aromas intertwine. It is a silent dialogue between nature and tradition, where waiting becomes art.

It cannot be rushed, nor improvised: time is the only master capable of revealing excellence.

The foundation is the idea that the soil, plants, animals, and humans are all part of a harmonious system.

Our vinegar between ancient roots and new visions

Tradition and innovation
coexist in our range, telling a
story of authentic flavors that
evolve without ever losing
their soul.



Discover
our products





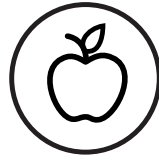
GLUTEN FREE



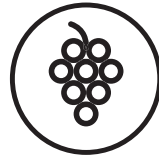
VEGAN



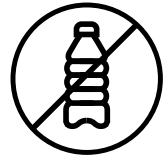
ORGANIC
BIODYNAMIC



100% ITALIAN
APPLES



100% ITALIAN
GRAPES



PLASTIC
FREE





Certifications

A Guarantee of Quality, Sustainability,
and Respect for Nature



Demeter Certification: The Excellence of Biodynamics

Demeter is the international label certifying products derived from biodynamic agriculture. This certification ensures that our vinegars are made using agricultural practices that respect the soil and the natural cycle of plants, without the use of synthetic pesticides or fertilizers.

Other Certifications: Organic and Beyond

In addition to Demeter certification, our products also carry the organic label, attesting to agriculture free from GMOs, chemicals, and invasive industrial processes. We have also achieved other certifications that demonstrate our commitment to sustainability, food quality, and traceability, offering our customers absolute transparency and safety. Guerzoni is synonymous with certified excellence, from the land to the table.

Authentic Flavors, Perfect Harmony

From the aging process in barrels to the rigorous adherence to biodynamic tradition, every step is designed to enhance quality. The result? A vinegar that is not just a condiment but an unmistakable taste experience.



Discover
our recipes



Visit our website

Discover our
products and
many recipes to
enjoy them at
their best.



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