

Acetaia
Malagoli Daniele



L'essenza del Made in Modena d'eccellenza

Acetaia Malagoli Daniele: *a quick preview*

Sofia Malagoli, after graduating from high school, started studying Civil Engineering at University of Bologna as her father wished.

Yet, after her first year of University, Sofia had the idea to turn her father Daniele's hobby for DOP Traditional Balsamic Vinegar of Modena into a business. Sofia spent her first six years of life in her mother's family hotel. There, she used to spend a lot of time with many people with different backgrounds and nationalities.

Even though her dad wanted her to be a civil engineer like him, she never felt passionate towards that job and for this reason, parallel to the academic studies that she completed, she inaugurated her own business, namely Acetaia Malagoli Daniele.

Thanks to her entrepreneurial spirit and the support of her mum, Barbara, she promoted the Acetaia and her family's DOP Traditional Balsamic Vinegar of Modena not only among family and friends.

Sofia started planning events at the Acetaia, welcoming local and international tourists, building a solid network and planning many experiences that authentically make tourists live as locals visiting some of the greatest companies of the area in a very authentic way!

Sofia's latest creations are represented by Sofia Luxury Chocolates and Lucilla Anti-Aging Facial Cream: new ways to enjoy the ancient tradition represented by the DOP Traditional Balsamic Vinegar of Modena.

Furthermore, she is the editorial coordinator of "Il Balsamico, L'Oro Nero di Modena", the official book about Balsamic Vinegar of Modena (PDO & PGI), published in November 2020.

Acetaia Malagoli Daniele has also now opened its own new shop in the city center of Modena, on the corner between Via Selmi and Rua Frati! At the new shop, Acetaia Malagoli Daniele offers its products, but also professional explanations on the Traditional Balsamic Vinegar of Modena PDO!

Last but not least, in november 2022 Acetaia Malagoli Daniele opened its B&B. A few bedrooms, lost in the peace of the emilian countryside, to enjoy to the fullest the magical of the local traditions.



A not-ordinary hospitality!

With Acetaia Malagoli Daniele enjoying the best of Modena has never been easier!



Guided tour at Acetaia Malagoli Daniele

0 – 10 people	€ 28,00
+ 10 people	€ 25,00

- **Duration:** about 1,30 hours
- **Slot:** 10:30am – 2:30pm – 4:30pm
- **Language guaranteed:** English/Italian (if requested: French / German / Spanish)
- **Transportation:** not included
- **Kids 0 – 10** years old come for free
- **Kids 11 – 16** years old pay 50%
- **Tastings:** included

Guided Tour & private Lunch at Acetaia Malagoli Daniele

0 – 10 people	€ 68,00
+ 10 people	€ 65,00

- **Duration:** about 3 hours
- **Slot:** 10:30am
- **Language guaranteed:** English/Italian (if requested: French / German / Spanish)
- **Transportation:** not included
- **Kids 0 – 10** years old come for free
- **Kids 11 – 16** years old pay 50%
- **Tastings:** included

- 1) Acetaia Malagoli Daniele
- 2) Parmigiano Reggiano Cheese Factory

0 – 10 people	€ 82,00
+ 10 people	€ 76,00

- **Duration:** about 3.30 hours (time for transfer included)
- **Slot:** 8:30am – 3pm
- **Language guaranteed:** English/Italian (if requested: French / German / Spanish)
- **Transportation:** not included
- **Kids 2 – 10** years old pay 20€
- **Kids 11 – 16** years old pay 50%
- **Tastings:** included

- 1) Acetaia Malagoli Daniele
- 2) Parmigiano Reggiano Cheese Factory
- 3) Winery

0 – 10 people	€ 135,00
+ 10 people	€ 128,00

- **Duration:** about 5.30 hours (time for transfer included)
- **Slot:** 10:30am – 2:30pm
- **Language guaranteed:** English/Italian (if requested: French / German / Spanish)
- **Transportation:** not included
- **Kids 2 – 10** years old pay 20€
- **Kids 11 – 16** years old pay 50%
- **Tastings:** included

Acetaia Malagoli Daniele, Cooking Class & Private Lunch at the Acetaia

0 – 10 people	€ 125,00
+ 10 people	€ 105,00

- **Duration:** about 5 hours
- **Slot:** 8:30am – 3pm
- **Language guaranteed:** English/Italian (if requested: French / German / Spanish)
- **Transportation:** not included
- **Kids 2 – 10** years old pay 25€
- **Kids 11 – 16** years old pay 50%
- **Tastings:** included

- 1) Acetaia Malagoli Daniele
- 2) Factory Tour at Pagani Automobili
- 3) Lunch at Acetaia Malagoli Daniele
- 4) Cooking Class at Acetaia Malagoli Daniele

0 – 10 people	€ 180,00
+ 10 people	€ 160,00

- **Duration:** about 6 hours
- **Slot:** it depends by the availability of Pagani Automobili
- **Language guaranteed:** English/Italian (if requested: French / German / Spanish)
- **Transportation:** not included
- **Kids 2 – 10** years old pay 75€
- **Kids 11 – 16** years old pay 30%
- **Tastings:** included

Stay at Acetaia Malagoli Daniele

Our B&B

Dus	€ 95,00
Double Room	€ 95,00
Triple Room	€ 125,00
Family Room	€ 145,00



But also...



For further informations:

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Acetaia Malagoli Daniele



Acetaia Malagoli Daniele thanks you for your kind attention and is waiting to welcoming you and your guests in Modena, Italy!

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Acetaia

Malagoli Daniele

Ciao, a presto!



www.acetaiamalagoli.com