



What is Vincotto:

The Vincotto is obtained from two different kinds of grapes: Negroamaro and Malvasia Nera. Nowadays according to great international chefs, the Vincotto originale is an elixir sweet and velvety with delicate and harmonious flavours of spices, grapes and plums. The grapes are left to dry on the vines and afterwards on wooden trellises, then must be boiled very softly for over 24 hours till it is reduced to one fifth of the initial volume. The original Vincotto is very rich besides polyphenols (natural antioxidants)



How to use vincotto:

Vincotto® is a versatile ingredient that really does have a life beyond just dressing leaves of greens.

Used as a condiment, mere drops may be drizzled over roasted meats, salads, vegetables and even desserts giving them a delicious tang.

It blends nicely with bacon and with potatoes for an original potato salad. It gives zest to many desserts, to vanilla ice cream, fresh peaches or pears.



Expire date:

This kind of production has not expire date because its presence of acidity preserves the vincotto in time.

Measure of Bottles: 25 ml - 50 ml - 100 ml - 250 ml - 500 ml -750ml



Vincotto with Fig

Smooth matured Italian mature grape Must and Vinegar Condiment with Figs.



Vincotto with Raspberry

Smooth matured Italian mature grape Must and Vinegar Condiment with Raspberries.



Vincotto with carobs

Smooth matured Italian mature grape Must and Vinegar Condiment with Carobs.





Lemon Vincotto Vinegar

Smooth matured Italian mature Grape Must and Vinegar Condiment with Lemons.



Vincotto with Lemon (Sweet)

Smooth matured Italian mature Grape Must and Vinegar Condiment with Lemons.



Hot Pepper Vincotto Vinegar

Smooth matured Italian mature Grape Must and Vinegar Condiment with Hot Pepper.



Orange Vincotto

Smooth matured Italian mature Grape Must and Vinegar Condiment with Oranges.



