

# Vincotto



## Vincotto PrimitivO

Literally translated Vincotto means cooked wine and PrimitivO refers to the min. 2 years **Aged Red Primitivo Dolcetto Naturale** wine which is by a very gently and lengthy process reduced down to a rich dark non-alcoholic syrup. This rich sweet aromatic dark velvety liquid forms the basis for all the **Vincotto PrimitivO** range.

The Primitivo grape has been cultivated in the Salentine peninsula, in the very heel of **Italy**, since well before mediaeval times, whilst the tradition of reducing cooked grape musts goes back to Roman times. This tradition can be seen in the mediaeval mosaic from the nearby 5th century church of Santa Maria della Croce di Casaranello.



## The **Vincotto PrimitivO** Range :

Delicious and Versatile, **Vincotto PrimitivO** enhances a wide range of cuisines, and with just a few drops adds a new dimension and intensity to everyday dishes. A favourite of international chefs, it won't be long before **Vincotto PrimitivO** becomes an essential ingredient in domestic kitchens.



**Vincotto Vinegar** is arrived at after a further maturing and resting cycle of 6 months to produce a perfectly blended mellow Balsamic type vinegar.

The **Mild Pepper Vincotto** instead adds an intensity, depth and warmth to everyday dishes.

Use **Vincotto** as a condiment, in the same way as a good Balsamic vinegar, or as a cooking ingredient in a large variety of sweet and savoury dishes.

Bottles come with a simple recipe booklet, and there is an English consumer product website on **primitiv.it** for further recipe ideas and information.



Sostenitore del progetto  
Master of Food di Slow Food®



**Free from colorants and preservatives**  
**No added sugar contains sulphites**  
**A natural enhancer of flavour.**

Suitable for vegetarians  
Shelf life 5 years  
Presented in 6 - bottle shrink-wrapped packs



### **Vincotto - VC 250 - 6 x 250 ml**

A smooth rich grape condiment.

#### **Usage suggestions:**

Add a small amount of vincotto to intensify the flavour of sauces stews meats and roasted vegetables.  
Use also to compliment Parmesan and blue cheeses or on ice creams and desserts.



### **Vincotto Vinegar - VV 250 - 6 x 250 ml**

A smooth rich Balsamic style vinegar that can also be reduced down without any hint of bitterness.

#### **Usage suggestions:**

Combine Vincotto Vinegar with olive oil rock salt and ground black pepper for a delicious salad dressing.  
Drizzle over strawberries fresh figs or add to roast meats and steaks to further enhance flavours.



### **Mild Pepper Vincotto - VMP 187- 6 x 187 ml**

A warming piquant sweet mild grape sauce.

#### **Usage suggestions:**

Add to salad sauces and stews for richness and warmth.  
Combine with chutneys and preserves to accompany cheeses and meats. Try also on BBQs and in chocolate sauces.



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