



# Vincotto

Made using Primitivo grapes

Bored of Balsamic vinegars!  
Then move up to Vincotto  
How to use it



## 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.



## Vincotto

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

Primitivo 

## Vincotto Vinegar

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

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.





**Tomato-Mozzarella  
Salad and  
*Vincotto*  
*Vinegar***

is my choice for  
dinner tonight.  
Have a lovely  
evening/day/night!

**Duck filet** slices on lentils topped  
with a tunadressing, decorated with  
*Vincotto* and a salad variation.





## Vincotto Mild Pepper

Add to pasta or meat sauces.

Drizzle over, grilled meats, roast, BBQs and drizzle in salads.

### Cheesecake with **Vincotto**

reduction sauce. Gently heat

Vincotto over flame

until volume is reduced by half .

Cool, and drizzle over dish.



### Summer Salad

You need:

- \* red capsicum
- \* rucola
- \* raspberries
- \* chicken or turkey hen



\* olive oil, **Vincotto Vinegar**, salt, pepper

Cut the capsicum into halves and get rid of anything you don't like. Apply some olive oil to the outside of the capsicums and bake them with top heat until the skin is slightly black. During that, Pan-fry the chicken and cut it into thin slices. Fry the skin and cut the capsicums into stripes. Mix olive oil (2 parts) with vincotto vinegar (1 part) and some salt and pepper. Place capsicum, rucola, chicken and raspberries on a plate and drip some vinaigrette on it.

Free from colourants or artificial additives

No added sugar - No antioxidant

Wine contains sulphites

*Primitiv*® 

*Vincotto*

*Vincotto Vinegar*

*Mild Pepper Vincotto*

For more usage information visit

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