

## Calogiuri Fig Vincotto Vinegar

Vincotto is a condiment that is obtained from two different kinds of grapes: Negroamaro and Malvasia Nera. Nowadays according to great international chefs, Vincotto® is an elixir sweet and velvety with delicate and harmonious flavors of spices, grapes and plums. The grapes are left to dry on the vines and afterwards on wooden trellises. The must is boiled very softly for over 24 hours until it is reduced to one fifth of the initial volume. The very thick product obtained is poured into small oak barrels together with the very old mother Vincotto®. It is aged in these barrels, for over 4 years so that its taste can develop all flavors. No additives, preservatives or dyes are used. Vincotto® is a very versatile seasoning. It can be used as a condiment giving a more delicious tang to roasted meats, vegetables, fruit salads and sweets.



### Product Details

<b>Item</b>	510829
<b>Brand</b>	Calogiuri
<b>Sold By</b>	CS
<b>Pack Qty</b>	6
<b>Pack Size</b>	8.5 oz
<b>Case GTIN/EAN/UPC</b>	10871889000415
<b>Unit UPC</b>	871889000418
<b>Country of Origin</b>	Italy
<b>Shelf Life from Production</b>	2555 days
<b>Storage</b>	Dry
<b>Kosher</b>	No
<b>Gross Case Weight</b>	8.6 LB
<b>Ingredients</b>	Cooked grape must, vinegar, figs.