



BALSAMIC VINEGAR OF MODENA



Where tradition feels like home



BALSAMIC VINEGAR OF MODENA

WHITE LABEL

25% CONCENTRATED GRAPE MUST

This fresh and aromatic Balsamic Vinegar of Modena is the perfect daily condiment for dressing your salads and grilled vegetables.

**Ideal For Every
Day Use**

Available Sizes:
500 ml (16.9 fl oz)
250 ml (8.5 fl oz)

BRONZE LABEL

35% CONCENTRATED GRAPE MUST

This intense and velvety Balsamic Vinegar of Modena lends flavor to your food marinades and is ideal for meat, chicken, fish and oven baked vegetables.

**Ideal For Dressing
And Marinades**

Available Sizes:
500 ml (16.9 fl oz)
250 ml (8.5 fl oz)

SILVER LABEL

45% CONCENTRATED GRAPE MUST

This well balanced and creamy Balsamic Vinegar of Modena is perfect for your meat and fish-based main courses, enhancing their flavors for an optimal balance of sweet and sour.

**Ideal For Fish,
Poultry And Vegetables**

Available Size:
250 ml (8.5 fl oz)



OF MODENA PGI

GOLD LABEL

55% CONCENTRATED GRAPE MUST

This full bodied Balsamic Vinegar of Modena is the perfect consistency for enhancing your risotto dishes, cheeses, roasted meats and fish.

**Ideal For Risotto,
Flavorful Meats And Fish**

**Available Size:
250 ml (8.5 fl oz)**

PLATINUM LABEL

65% CONCENTRATED GRAPE MUST

Mere drops of this thick, perfectly crafted Balsamic Vinegar of Modena will escalate simple dishes, such as ice-cream, strawberries and aged cheese, to extraordinary gourmet levels.

**Ideal Over Strawberries,
Ice Cream And Aged Cheeses**

**Available Size:
250 ml (8.5 fl oz)**

AGED

3 YEARS IN OAK BARRELS

This Balsamic Vinegar of Modena is aged in antique wooden casks for a minimum of 3 years. This traditional method of aging intensifies the fragrant aromas and refines the complex flavors of the vinegar, creating the perfect consistency to enhance your favorite gourmet dishes.

**Ideal For
Gourmet Dishes**

**Available Size:
250 ml (8.5 fl oz)**



VILLA GRIMELLI

1889



At the heart of De Nigris' Balsamico Village in Modena Italy lies the celebrated Villa Grimelli. A cultural center for the study of Balsamic Vinegar and former home of Professor Geminiano Grimelli, the first academic researcher of Balsamic Vinegar, this 16th century estate has been meticulously restored to reflect the perfect balance of tradition and innovation. This poetic balance is the inspiration behind De Nigris' Villa Grimelli Collection of gastronomic specialties.

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