



VILLA GRIMELLI

1889



Where tradition feels like home

BALSAMIC VINEGAR OF MODENA



WHITE LABEL - 25% CONCENTRATED GRAPE MUST

IDEAL FOR EVERY DAY USE

LOGISTIC INFO

SIZE	250 ml	1 Liter	2 Liters	5 Liters
BTLS x PACK	12	12	6	2

WHITE CONDIMENT



IDEAL IN SAUCE, ON SALADS OR WITH WHITE MEAT OR FISH

LOGISTIC INFO

SIZE	500 ml	1 Liter	2 Liters	5 Liters
BTLS x PACK	12	12	6	2

WINE VINEGARS

ACIDITY 6%



AGED RED WINE VINEGAR

TANGY & ROBUST

AGED WHITE WINE VINEGAR

MELLOW & DELICATE

LOGISTIC INFO

SIZE	1 Liter	5 Liters
BTLS x PACK	12	2

GLAZE



The Glassa Villa Grimelli is an unique sauce in its delicate sour-sweet taste that gives a special touch to many dishes. Used by the best chefs to add the special taste, today is on table in a special wrapping squeezable package to offer the pleasure in garnishing and refining in instant any meal, transforming it in a real specialty.

Also Available:

White, Organic, Raspberry, White Truffle, Vanilla, Orange, Strawberry.



IDEAL FOR FRESH FRUITS, RISOTTO, GRILLED AND BBQ MEATS, ROASTS, STEAK, FISH, CHICKEN AND DESSERTS.

LOGISTIC INFO

SIZE	500ml
BTLS x PACK	12



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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.

AIMO SRL
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www.villagrimelli.it