



## I FRUTTATI



*Where tradition feels like home*



**VILLA GRIMELLI**

1889

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Fruttati is a dense  
Balsamic seasoning,  
with a complex fruity  
flavor.

The resulting pairing  
creates the perfect  
marriage of flavor with  
mellow oak undertones.

Perfect for everyday  
use on your favorite  
dishes, salads, cooked/  
steamed vegetables  
and desserts.



### APPLE

Made using the Traditional Balsamic Method, concentrated grape must, blended with the must of hand selected natural apples from Trentino Italy, is aged in small oak barrels for a minimum of 3 years.



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

### PEAR

Made using the Traditional Balsamic Method, concentrated grape must, blended with the must of hand selected natural pears from Trentino Italy, is aged in small oak barrels for a minimum of 3 years.



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



## I FRUTTATI

### FIG

Made using the Traditional Balsamic Method, concentrated grape must, blended with the must of hand selected natural figs from Sicily Italy, is aged in small oak barrels for a minimum of 3 years.



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

### HONEY

Made using the Traditional Balsamic Method, concentrated grape must, blended with natural acacia honey from Italy, is aged in small oak barrels for a minimum of 3 years.



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

### VINCOTTO

Vincotto literally translates to "Cooked Wine". This is a dense ancient seasoning, born from ancient Roman tradition. Made using the Traditional Balsamic Method, cooked grape must from dried grapes is aged in small oak barrels for a minimum of 3 years.



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



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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.*

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