



VILLA GRIMELLI

1889



ITALIAN VINEGARS



Where tradition feels like home



ITALIAN VINEGARS

APPLE CIDER VINEGAR

This Apple Cider Vinegar is made from completely natural fermentation.

Apple juice, pressed from hand selected whole apples, is slowly and naturally turned into cider, which is then fermented to vinegar. The result is this beautiful amber colored zesty flavor vinegar, perfect for marinades, vinaigrettes, chutneys and dressing salads.

Crisp & Fruity

100% Trentino Apples
Acidity: 5%

Available Size:
500 ml (16.9 fl oz)

PROSECCO WINE VINEGAR

This Prosecco White Wine Vinegar is made from the finest selection of Prosecco wine. Brilliantly clear with a pronounced fruitiness, mild aroma and delicate taste, this crisp vinegar adds wonderful flavor to vinaigrettes, sauces, soups and fresh fruits.

Mellow & Delicate

100% Prosecco Wine
Acidity: 6%

Available Size:
500 ml (16.9 fl oz)

CHIANTI WINE VINEGAR

This Chianti Red Wine Vinegar is made from the finest selection of DOCG Chianti wine. Brilliant in color with a pronounced yet mild aroma and delicate taste, this Chianti Vinegar adds wonderful flavor to salads, warm vegetables, grains and beans.

Tangy & Robust

Chianti DOCG Wine
Acidity: 6%

Available Size:
500 ml (16.9 fl oz)



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Why Our Vinegars are unique....

For over 120 years, we've been producing the finest Italian Vinegars using the same time honored family traditions.

Our aged wine vinegars start their life as the finest Italian wines, each selected by its ability to echo the unique characteristics of Italy's climate and fertile soil.

The selected wines are aged for a minimum of 12 months to obtain a softer mouthfeel and rich, round taste.

The wine is then naturally fermented over the next 6 months, resulting in the perfect balance of acidity and delicate fruit taste.



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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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www.villagrimelli.it