

# CONDIMENT MADE FROM COOKED GRAPE MUST

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*Since 1353, the Conti Serego Alighieri, descendants of the poet Dante, have cultivated their estates in Valpolicella with love and care, specialising in wine and other traditional agricultural products of the area to make a range of high quality foods for the table.*

Soft and complex condiment with appetizing bitter-sweet flavor. It is obtained using an old family recipe by blending the cooked must of semi-dried grapes with well-aged wine vinegar.

### TASTING NOTES

**Look:** dark colour and medium viscosity due to the use of semi-dried grapes.

**Nose:** Intense aromas of grape skins, dried grapes, and caramel.

**Palate:** Well balanced sweet-and-sour taste combined with aromas from the wooden cask.

### SERVING SUGGESTIONS

This is a condiment that can be used in many ways: dressing for crudités, ratatouille, salads made in your way, cheeses and salumi used as an aperitif. Ideal with sauces for lean roast meat, stews and red meat casseroles. Great with omelettes. A smart way of using it is as drops on chunks of parmesan.

### STORAGE

Keep in a cool dry place. Best used within 10 years.



250  
ML



Agriculture has always been the principal activity of this noble house, and it has always been carried out with skill and passion. As well as the wines, there is also a specially created line of food products made with the same skill that the Conti Serego Alighieri have always used in developing the traditions of the Valpolicella region comprising: olive oil, condiment made from cooked grape must, jams, honey and rice. Masi supervises their production and distributes them worldwide.

