



USING VIN COTTO

Vin Cotto literally means cooked wine. Vin Cotto has a sweet flavor, and is not a form of vinegar – although a sweet vinegar version can be produced using a Vin Cotto as a base.

The best part is that Vin Cotto provides a healthy, natural source of energy and antioxidants to benefit your immune system. Its rich taste and natural sweetness comes from the nearly three 3 pounds of premium wine grapes used to make just one bottle! Finally, you can enjoy sweetness that's both good for you and delicious!

The dark, sweet dense grape must is produced in the Apulia region of southeastern Italy. It is made by the slow cooking and reduction over many hours of grape must that can be made from a variety of local red wine grapes.

I personally love Vin Cotto over ice cream because it has a rum raisin sort of taste with hints of cinnamon and nutmeg. The salted butter caramel ice cream recipe enclosed is truly incredible and will easily fix that indulgent craving! Enjoy the Vin Cotto over poached pears served with vanilla bean ice cream. I experiment by adding Vin Cotto to anything where I would want a healthy alternative to chocolate sauce. On the savory side, I love the Vin Cotto with most any chicken recipe as I drizzle over the top before serving. Vin Cotto is also incredible on grilled salmon. Take the experience with the Vin Cotto and have some fun!

Enjoy your Conti products!

Charlotte Capan, Conti USA

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