



DE NIGRIS

ITALIAN VINEGAR MAKER
SINCE 1889

- LINEA EXCELLENCE -

Master Vinegar Makers since 1889, a story of a passion.

For over **three generations** our family has dedicated itself to the production of vinegar with passion and knowledge, in the tireless search for the best possible quality product.

A story which began more than 130 years ago, when **Armando De Nigris** opened the first vinegar mill in Naples, immediately proving to be a great success with his clients.

This success was consolidated over the years to follow, when the running of the company passed to his son Marcello, who succeeded in launching De Nigris's products onto the international market and in widening the product range to include the prestigious **Balsamic vinegar of Modena**.

A spirit of innovation that, thanks to the third generation of **Master Vinegar Makers**, still guides us today and allows us to offer our clients products of excellence, which are appreciated world-wide for their quality and creativity.

M. De Nigris



The founding of the De Nigris Vinegar Factory by **Armando and Marcello**.

Armando De Nigris, who was born at the end of the 1800s, took part in the traditional family business, which was dedicated to the local distribution of wines, vinegars and grain.

Around 1950, when demand for our products began to arrive from overseas, from Italian emigrants who increasingly wished to have the flavors of their homeland in the United States, our company was passed from father to son, to **Marcello De Nigris**.

A man of great foresight and an innovative spirit, Marcello immediately characterised the company with his own vision: *<<borders do not exist>>*.



DE NIGRIS 1889, a historical brand of national interest.

The De Nigris Group, leader in the vinegars sector for over 130 years, has received the prestigious recognition of “**HISTORICAL BRAND OF NATIONAL INTEREST**” by the Ministry of Economic Development

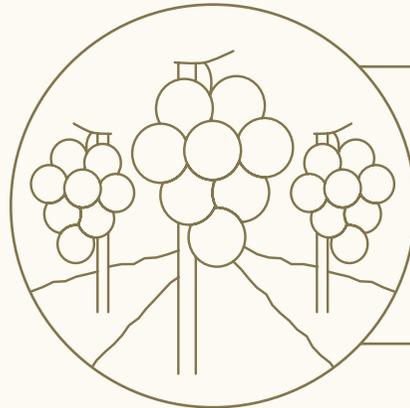
The registration in the Register of Italian Historical Trademarks therefore crowns the 130 years of **experience and tradition** that have made De Nigris 1889 and Italy grow in the world.

A unique heritage certification, recognized by a few Italian brands, which are an expression of the strong Italian tradition of high quality production. In De Nigris, we want this ‘frieze’ to become a flag of our history and our experience but also, and above all, the foundation of a vision that constantly looks to the future, ensuring that our vinegar brand, in all its declinations, is increasingly the protagonist of new culinary trends and real lifestyles, for a global consumer.





Sustainability standards according to De Nigris

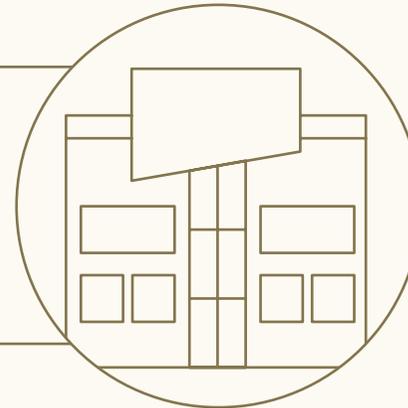


BEFORE

We invest in a supply chain characterized by quality and by social and environmental sustainability.

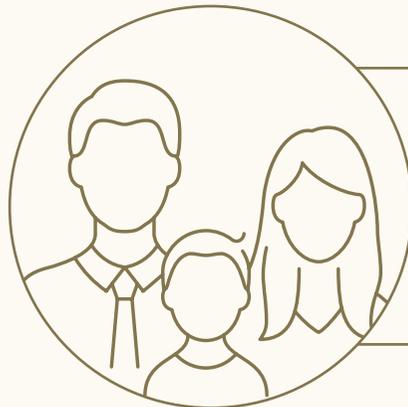
DURING

Our production respects tradition, while drawing on an innovative spirit to eliminate environmental impact.



AFTER

We promote a healthy and balanced diet combined with flavors and creativity.



A spark of creativity,
to enrich the experience
gastronomic.



The **De Nigris** uniqueness lies in the creativity with which it imagines and creates a wide range of products, designed to enhance each dish and recipe.



The **diagonal line** that characterises our image is the representation of a **creative gesture**, our unique ability to transform tradition into something that is **rich, expressive** and contemporary.

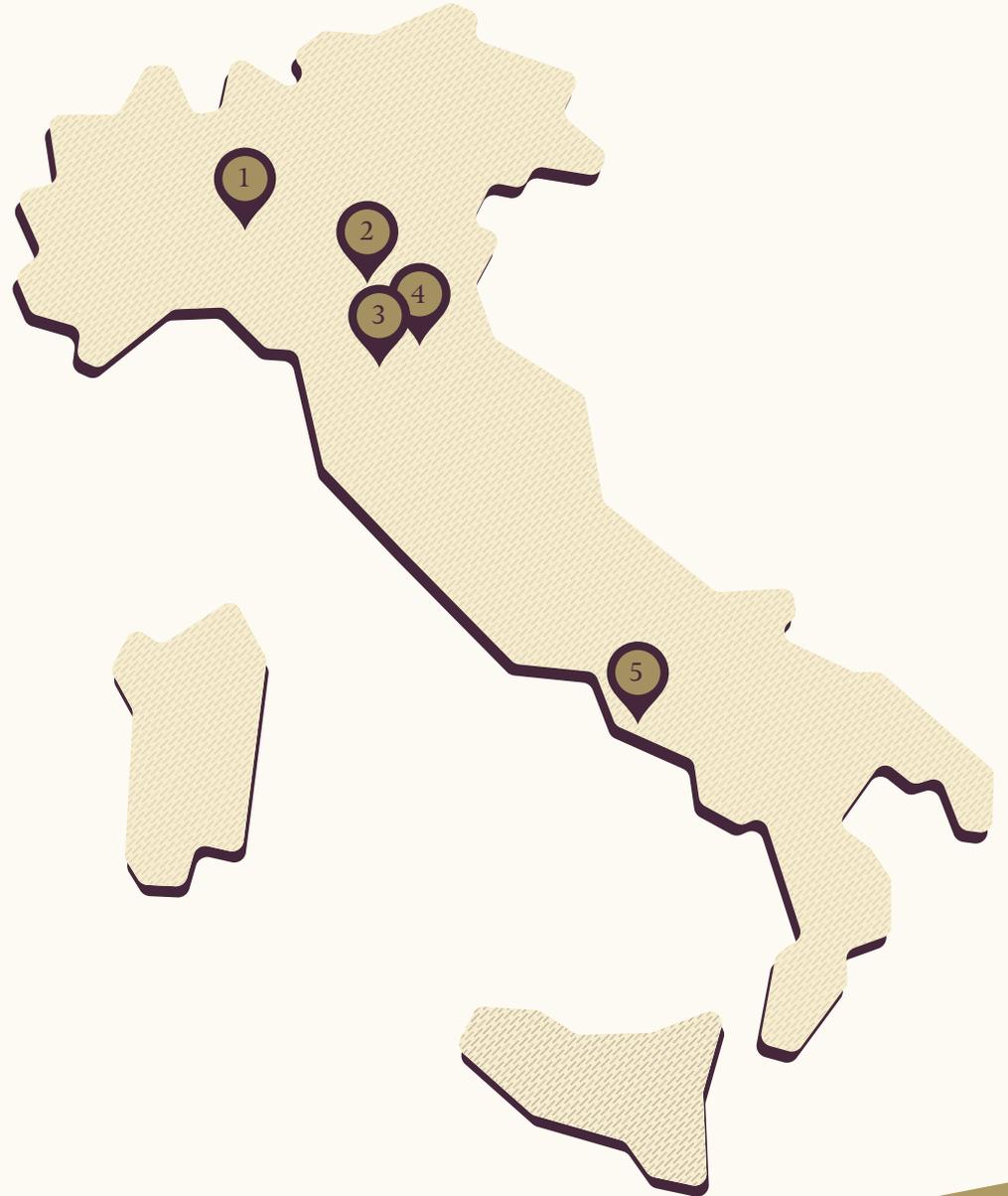


De Nigris Boutique

The uniqueness of Balsamic Vinegar of Modena lives in the refined De Nigris boutiques, which immerse the senses in the ingredients and traditions that make balsamic vinegar unmistakable.

Privileged meeting points for the most demanding and international customers, the Boutiques are located within the airports and in the heart of the historic centers.

- 1 - Milano, Corso Magenta
- 2 - Carpi, Balsamico Village
- 3 - Bologna, FICO Eataly World
- 4 - Bologna, Bologna Airport
- 5 - Napoli, Capodichino Airport



With the opening of FICO Eataly World, Italy is home to the largest agri-food park in the world.

On an area of 10 hectares there are stables and open-air fields, 40 factories, refreshment points, shops and classrooms for congresses, training and meetings on nutrition.

Sharing the same values, and a close link between food and tourism promotion, led De Nigris to accept the invitation of President Oscar Farinetti to be part of the park. Since November 2017, the company has been present in FICO with its “Balsamico Point”, which replicates in a small way the sensory experience of the Balsamic Village.





BOUTIQUE FICO EATALY WORLD - Bologna

DE NIGRIS - RARE VINEGAR

The uniqueness and style of the De Nigris boutique of Corso Magenta have allowed his inclusion in the Louis Vuitton City Guide of Milan.

This application is able to tastefully reveal, to travelers and non-travelers, the latest trends and secret addresses of the chosen destinations.

The guide writes that in the boutique the balsamic vinegar is presented with care, almost as if it were a perfume, and with originality, given the numerous flavor variations. The De Nigris boutique is, in short, a surprising and useful experience in the world of vinegar for LVMH.





BOUTIQUE MILANO - C.so Magenta

I TRAVASI

Fine condiments obtained from selected and aged cooked must in ancient wooden barrels.



I TRAVASI MIX PACKAGE



Product	Quality	Content
I Travasi Condiment - Boxed	4/8/12 Travasi	3 x 3.4 FL OZ (100 ml)

BALSAMIC VINEGAR OF MODENA

A great classic to enhance an infinite number of flavors. There is only one Balsamic Vinegar of Modena, but it has many souls. We offer it in a range of selected references and all guaranteed by the IGP specification, in compliance with the traditional method and the best quality standards.

4 authentic interpretations of a great Italian classic, with different sour & sweet nuances.



BALSAMIC VINEGAR OF MODENA

FOUNDER'S RECIPE



HIGH DENSITY

Our Balsamic Vinegar of Modena “**Founder’s Recipe**” is produced following the recipe of our founder, Marcello de Nigris. The perfect **sweet and sour balance** and full-bodied flavor make it a **refined condiment**, capable of giving intense flavor to your recipes.

Product	Quality	Content
<i>Balsamic Vinegar of Modena PGI</i>	<i>Founder’s Recipe</i>	8.5 FL OZ (250 ml)

BALSAMIC VINEGAR OF MODENA

PLATINUM EAGLE



HIGH DENSITY

A **high density** with a typically sweeter note for a sublime and full-bodied taste.

Our “**Platinum Eagle**” Balsamic Vinegar of Modena is ideal in combination with **gourmet dishes**: try it on risottos and desserts to add a chef’s touch to any dish.

Product	Quality	Content
<i>Balsamic Vinegar of Modena PGI</i>	<i>Platinum Eagle</i>	8.5 FL OZ (250 ml)

BALSAMIC VINEGAR OF MODENA

GOLD EAGLE



MEDIUM DENSITY

A **medium density** and a sweet-sour balance for a **soft and fragrant** taste.

Our Balsamic Vinegar of Modena “**Gold Eagle**” is ideal for **hot dishes**: try it on roasts, meat and fish dishes or on your omelettes to enhance your every dish.

Product	Quality	Content
<i>Balsamic Vinegar of Modena PGI</i>	<i>Gold Eagle</i>	8.5 FL OZ (250 ml)

BALSAMIC VINEGAR OF MODENA

SILVER EAGLE



MEDIUM DENSITY

A **lighter density** with a slightly sour note for a **strong and velvety** taste. Our Balsamic Vinegar of Modena “**Silver Eagle**” is ideal for **cold dishes**: try it on grilled vegetables and salads, to make each of your dishes a dish for connoisseurs.

Product	Quality	Content
<i>Balsamic Vinegar of Modena PGI</i>	<i>Silver Eagle</i>	8.5 FL OZ (250 ml)



BIANCORO OF MODENA

SWEET AND SOUR CONDIMENT



Scrupulously controlled by the selection of the best Trebbiano grapes, the slow cooking of the must and the skilful aging of up to 3 years in oak barrels.

Product

Biancoro of Modena - Sweet and Sour White Condiment

Content

8.5 FL OZ (250 ml)

ROSÉ OF MODENA

SWEET AND SOUR CONDIMENT



Made by slow cooking the must of Ancellotta grapes and skilfully aging up to 3 years in oak barrels.

Product

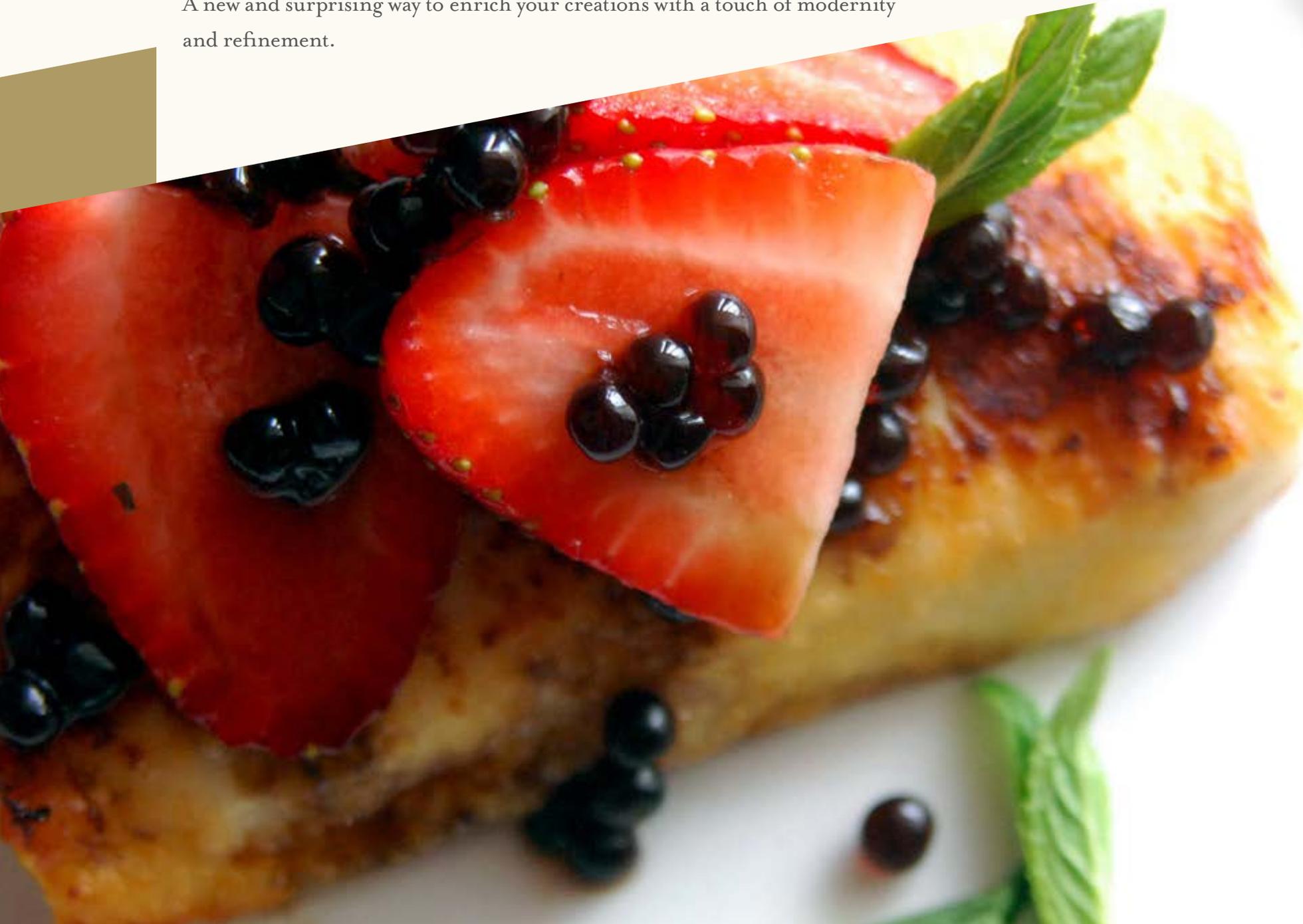
Rosé di Modena - Sweet and Sour Rosé Condiment

Content

8.5 FL OZ (250 ml)

MODENA PEARLS®

They are made with drops of our precious Balsamic Vinegar of Modena and Aged Wine Vinegar. A new and surprising way to enrich your creations with a touch of modernity and refinement.



MODENA PEARLS®
WITH BALSAMIC VINEGAR OF MODENA



Delicious pearls with a balsamic vinegar heart, which breaking on the palate release incredible flavors.

A unique condiment for your special dishes!

Product	Content
Black Pearl with Balsamic Vinegar of Modena	1.69 OZ (50 g)

MODENA PEARLS®

WHITE MODENA PEARLS



Delicious pearls with a balsamic vinegar heart, which breaking on the palate release incredible flavors.

A unique condiment for your special dishes!

Product	Content
White Modena Pearls	1.69 OZ (50 g)

MODENA PEARLS®

MIX PACKAGE



Delicious pearls with a balsamic vinegar heart, which breaking on the palate release incredible flavors.

A unique condiment for your special dishes!

Product	Content
Mix Perle di Modena	5 x 1.69 OZ (50 g)

EXTRA VIRGINE OLIVE OIL

The De Nigris Extra Virgin Olive Oils Collection was created by selecting among the finest 100% Italian MonoCultivars. Each of the 4 varieties represents an organoleptic typicality that is best suited to specific combinations, enhancing their taste and flavor; Each one specially designed to be used raw or in cooking, for the preparation of dishes based on: Meat, Fish, Salad or Pasta.



EXTRA VIRGIN OLIVE OIL



Product	Content
Extra Virgin Olive Oil Coratina	8.5 FL OZ (250 ml)
Extra Virgin Olive Oil Minucciola	8.5 FL OZ (250 ml)
Extra Virgin Olive Oil Carolea	8.5 FL OZ (250 ml)
Extra Virgin Olive Oil Nocellara	8.5 FL OZ (250 ml)

BARBEQUE

WITH BALSAMIC VINEGAR OF MODENA



The unique and smokey flavor is the perfect addition to your grilled meat.

Product	Content
Barbeque Gourmet	10.14 OZ (300 g)

KETCHUP

WITH BALSAMIC VINEGAR OF MODENA



The perfect combination of Italian Tomatoes and Balsamic Vinegar of Modena, a creative touch that combines tradition and contemporary taste.

De Nigris Ketchup was created to enrich even the simplest and fastest dishes with the enveloping flavor of Balsamic Vinegar of Modena.

Product

Ketchup Gourmet

Content

10.14 OZ (300 g)

TRUFFLE & BALSAMIC COLLECTION

Discover the new truffle & balsamic collection.

The perfect combination of two traditional Italian excellences: the truffle is considered the diamond of the earth and our best Balsamic Vinegar of Modena aged to perfection in wooden barrels.



The References are available individually or in a Tasting Box of the complete Collection.

TRUFFLE & BALSAMIC COLLECTION

Assortment

Carpaccio of Summer Truffle	2.9 OZ (85 g)
Precious White Truffle Carpaccio	1.0 OZ (30 g)
Precious Black Truffle Carpaccio	1.0 OZ (30 g)
Extra Virgin Olive Oil infused with Black Truffle	3.4 FL OZ (100 ml)
Extra Virgin Olive Oil infused with White Truffle	3.4 FL OZ (100 ml)
Black Truffle Cream with Balsamic Vinegar of Modena	3.4 FL OZ (100 ml)
Mustard with Black Truffle with Balsamic Vinegar of Modena	3.5 OZ (100 g)
Vegan Maionnaise and Black Truffle with Balsamic Vinegar of Modena	3.1 OZ (90 g)
Truffle Sauce with Balsamic Vinegar of Modena	3.1 OZ (90 g)
White Truffle Sauce with Balsamic Vinegar of Modena	3.1 OZ (90 g)
Pecorino Romano DOP Cream and Black Truffle with Balsamic Vinegar of Modena	3.1 OZ (90 g)
Parmigiano Reggiano DOP Cream and White Truffle with Balsamic Vinegar of Modena	3.1 OZ (90 g)
White Truffle Specialties based on Butter with Balsamic Vinegar of Modena	2.6 OZ (75 g)
Truffle Sweetness based on Acacia Honey with Balsamic Vinegar of Modena	4.2 OZ (120 g)

SEASONAL



SEASONAL



Product	Content
Artisan Panettone with Balsamic Vinegar of Modena and Orange Peel	10.14 OZ (1 kg)



DE NIGRIS

ITALIAN VINEGAR MAKER
SINCE 1889

- LINEA EXCELLENCE -

BALSAMICO VILLAGE SRL
VIA CARROBBIO 2, CARPI - MO
ORDINIEXCELLENCE@DENIGRIS.IT
WWW.DENIGRIS1889.COM