



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

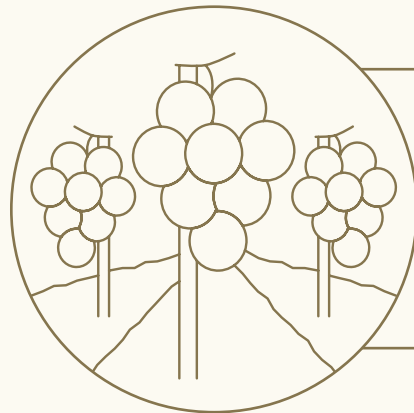
The registration in the Register of Italian Historical Trademarks therefore crowns the 130 years of **experience and tradition** that have made De Nigris 1889 and Italy grow in the world.



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 according to De Nigris

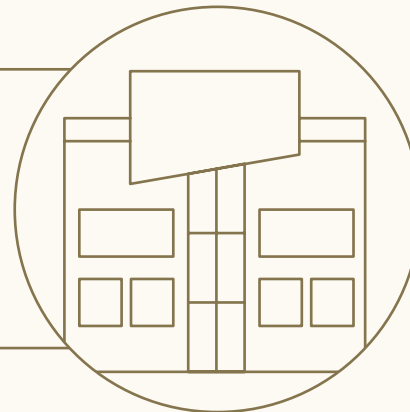


BEFORE

We invest in a supply chain of quality and sustainability, social and environmental.

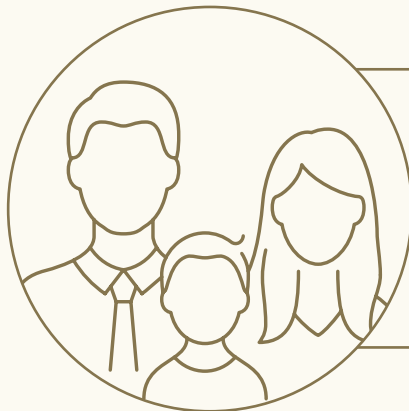
DURING

We produce respecting tradition but with an innovative spirit to reset the environmental impact.



AFTER

We promote a healthy and balanced diet that is combined with taste 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.

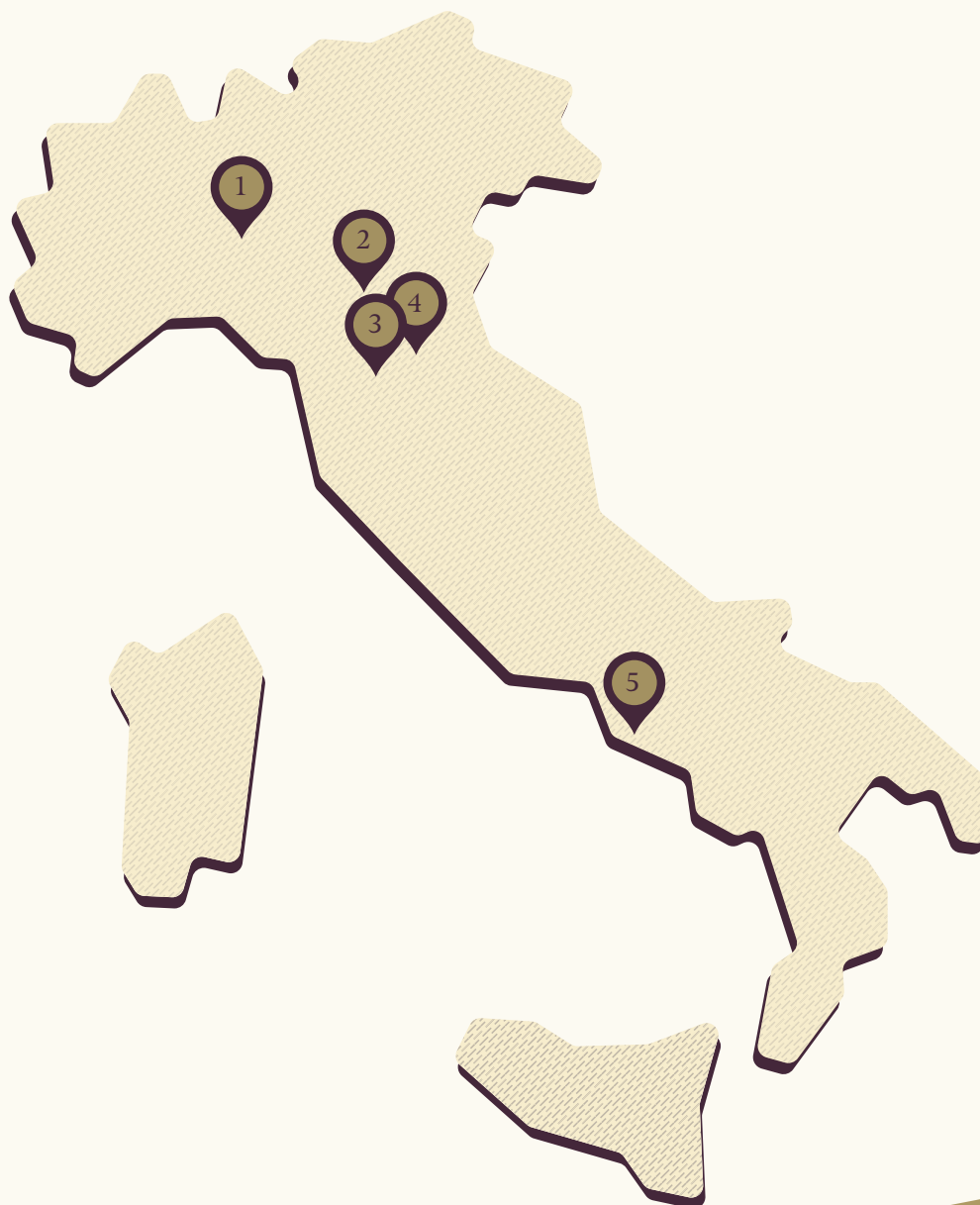
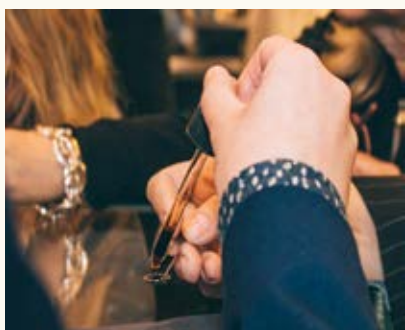


De Nigris Boutique

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



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

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>	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>	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>	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>	250 ml



TRADITIONAL BALSAMIC VINEGAR OF MODENA

Produced with must of typical Modena grapes, mostly Trebbiano and Lambruschi, Spergola and Berzemino, without the addition of other substances. With a dark brown color, full and bright, this Balsamic Vinegar with an appreciable density has a characteristic flavor, sweet and sour, well balanced with appreciable acidity. Lively, frank, full, velvety, intense and persistent: in good harmony with its own olfactory characteristics.



TRADITIONAL BALSAMIC VINEGAR OF MODENA EXTRA AGED



Product	Content
Traditional Balsamic Vinegar of Modena Extra Aged - 25 Years	100 ml

TRADITIONAL BALSAMIC VINEGAR OF MODENA WHITE CAP



Product	Content
Traditional Balsamic Vinegar of Modena White Cap- 12 Years	100 ml



AGED FINE CONDIMENTS

Condiments obtained from selected must and aged in ancient oak barriques.



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	Content
Biancoro of Modena - Sweet and Sour White Condiment	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	Content
Rosé di Modena - Sweet and Sour Rosé Condiment	250 ml

SABA

SWEET AND SOUR CONDIMENT



Product

La Saba Vincotto - From our oak Barrel

Content

250 ml

ORGANIC CONDIMENTS

Dedicated to those looking for healthy and balanced dishes, without sacrificing taste.



BALSAMIC VINEGAR OF MODENA & 100% APPLE CONDIMENT

Our organic vinegars are the perfect combination of quality and well-being, suitable for those looking for a healthy product and at the same time rich in taste.



Product	Content
Organic Balsamic Vinegar of Modena	250 ml
Organic 100% Apple Condiment	250 ml

I FRUTTATI®

We have been able to transform the spirit and flavors of tradition by creating this new range of fruit-based condiments. Slowly cooked together with our finest vinegars, i Fruttati are ideal for giving a touch of originality to your creations in the kitchen:
from meats to salads to desserts.



I FRUTTATI®

WITH BALSAMIC VINEGAR OF MODENA
AND FRUIT PULP



Product	Content
Raspberry with Balsamic Vinegar of Modena	100 ml
Fig with Balsamic Vinegar of Modena	100 ml
Mango with Wine Vinegar and Fruit Pulp	100 ml

GLAZÈ

PRENDERE SEDCRITTIVO DA CATALOGO



CLASSIC GLAZÈ



Product	Content
Classic Glazè	250 ml

100% NATURAL GLAZÈ

Perfect for savory or sweet dishes, authentic, able to inspire the imagination, using only genuine raw materials.



100% NATURAL GLAZÈ

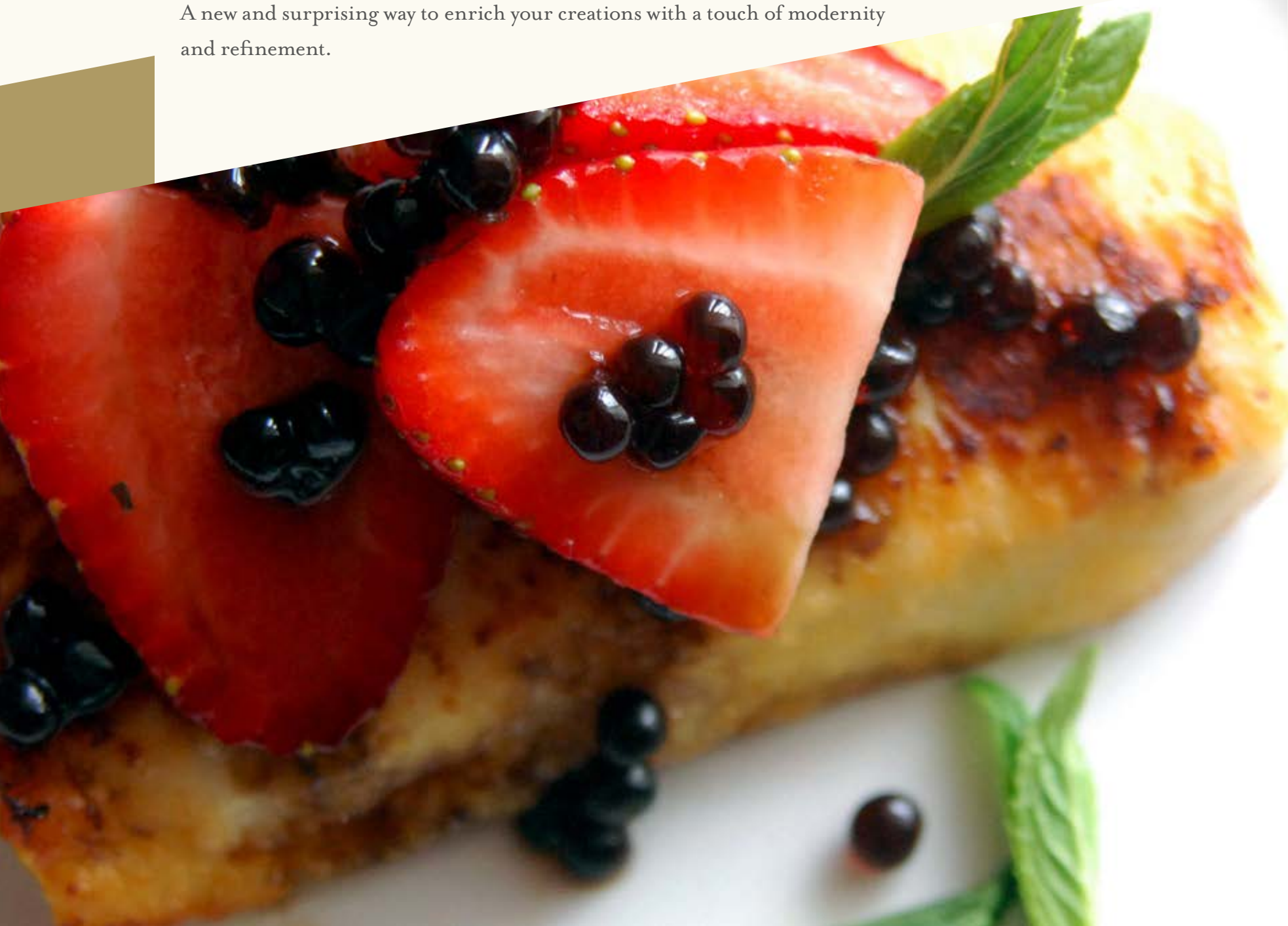


We have used all our passion and expertise to develop a Glaze with “Balsamic Vinegar of Modena”. Tasty, dense and full of flavor, 100% natural with no added sugars, no dyes and no thickeners.

Product	Content
100% Natural Glazè	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	50 g

MODENA PEARLS® FLAVORED



Product	Content
Lemon Pearls with Biancoro Sweet and Sour Condiment	50 g
Truffle Pearls with Biancoro Sweet and Sour Condiment	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 50 g

KETCHUP

With Balsamic Vinegar of Modena, the perfect combination of tomato and balsamic vinegar: the creative touch that combines tradition and contemporary taste.



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	Content
Ketchup Gourmet	300 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	250 ml
Extra Virgin Olive Oil Minucciola	250 ml
Extra Virgin Olive Oil Carolea	250 ml
Extra Virgin Olive Oil Nocellara	250 ml

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	85 g
Precious White Truffle Carpaccio	30 g
Precious Black Truffle Carpaccio	30 g
Extra Virgin Olive Oil infused with Black Truffle	100 ml
Extra Virgin Olive Oil infused with White Truffle	100 ml
Black Truffle Cream with Balsamic Vinegar of Modena	100 ml
Mustard with Black Truffle with Balsamic Vinegar of Modena	100 g
Vagan Mayonnaise and Black Truffle with Balsamic Vinegar of Modena	90 g
Truffle Sauce with Balsamic Vinegar of Modena	90 g
White Truffle Sauce with Balsamic Vinegar of Modena	90 g
Pecorino Romano DOP Cream and Black Truffle with Balsamic Vinegar of Modena	90 g
Parmigiano Reggiano DOP Cream and White Truffle with Balsamic Vinegar of Modena	90 g
White Truffle Specialties based on Butter with Balsamic Vinegar of Modena	75 g
Truffle Sweetness based on Acacia Honey with Balsamic Vinegar of Modena	120 g

SEASONAL



SEASONAL



Product	Content
Artisan Panettone with Balsamic Vinegar of Modena and Orange Peel	1 kg

ACCESSORIES



Product	Content
Cask with Founder's recipes	1 Lt



DE NIGRIS

ITALIAN VINEGAR MAKER
SINCE 1889

- LINEA EXCELLENCE -

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