



# DE NIGRIS

ITALIAN VINEGAR MAKER  
SINCE 1889

## PRODUCT CATALOGUE

*A spark of creativity*



# 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.

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 **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"**.



## Supply Chain

### THE ORIGIN



**SAN DONNINO PLANT**  
(REGGIO EMILIA)

#### THE 7

**VARIETIES:** Sangiovese  
Lambrusco  
Trebbiano  
Albana  
Ancellotta  
Fortana  
Montuni



Pressing white and red grape we obtain



**WHITE AND RED WINE VINEGAR**



**COOKED AND CONCENTRATED GRAPE MUST**

### THE BLEND & THE AGING



**BALSAMICO VILLAGE**

**CONCENTRATED GRAPE MUST**

**FRESH WINE VINEGAR**

**COOKED GRAPE MUST**



We these ingredients we get

**AGED FOR 10 YEARS WINE VINEGAR**



**BALSAMIC VINEGAR OF MODENA IGP**  
aged in casks for **2 months**



**BALSAMIC VINEGAR OF MODENA IGP AGED**  
aged in casks for **36 months**

### BOTTLING



**CARPI PLANT**  
(MODENA)



Bottling locations



**CAIVANO PLANT**  
(NAPLES)

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

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*



### INTEGRATED PRODUCTION

Our production chain is the first example of integrated production of Balsamic Vinegar of Modena: from the vine to the bottle.

The quantities produced in the three plants allow us to satisfy the demands of the foreign market with a highly-selected variety of products of an excellent level of quality.

## Sustainability standards according to De Nigris



### BEFORE

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



### DURING

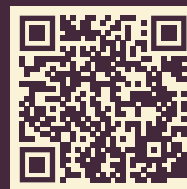
*Our production respects tradition, while drawing on an innovative spirit to eliminate environmental impact.*



### AFTER

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

SEE MORE



### FACTS

**140 people**  
employees

**50,000,000**  
Bottles 2022

**100 Million Liters**  
Wine & grapemust Stock

**6 Million Liters**  
Aging Capacity



# Essential & Versatile

SEMPlicità

Condiments that add taste and simplicity to everyday dishes, without neglecting the ingredients and their quality.

## WINE VINEGAR



AGED RED  
WINE VINEGAR  
ARTDENIUSOC001



RED  
WINE VINEGAR  
ARTDENIUSOB006  
**ORGANIC**



AGED WHITE  
WINEVINEGAR  
ARTDENIUSOC002



WHITE  
WINE VINEGAR  
ARTDENIUSOB008  
**ORGANIC**

Available Size  
16.9 FL OZ  
32 FL OZ  
PET / Glass

## SINGLE VINEYARD WINE VINEGARS



PROSECCO  
WINE VINEGAR  
ARTDENIUSOC011

16.9 FL OZ



ARTDENIUSOC007

8.5 FL OZ



CHIANTI  
WINE VINEGAR  
ARTDENIUSOC003

8.5 FL OZ

Other Wines Available  
PINOT GRIGIO WINE VINEGAR  
CHARDONNAY WINE VINEGAR  
CABERNET WINE VINEGAR





# Enhance & Embellish

PREZIOSITÀ

## BALSAMIC VINEGAR OF MODENA



Balsamic vinegars and balsamic vinegar-based condiments that enhance the flavors of all types of cuisine, from the most traditional to the most sophisticated.



### LIGHT DENSITY

ARTDENIUS0E001

ARTDENIUS0E047

8.5 FL OZ / 16.9 FL OZ / SPRAY

COLD DISHES

### MEDIUM DENSITY

ARTDENIUS0E057

ARTDENIUS0E049

8.5 FL OZ / 16.9 FL OZ 8.5 FL OZ

HOT DISHES

### HIGH DENSITY

ARTDENIUS0E050

ARTDENIUS0E033

8.5 FL OZ 8.5 FL OZ

GOURMET DISHES



### LIGHT DENSITY

ARTDENIUS0B001  
ORGANIC

16.9 FL OZ



### MEDIUM DENSITY

ARTDENIUS0B007  
ORGANIC

8.5 FL OZ

ORGANIC



## BALSAMIC GLAZE

8.5 FL OZ



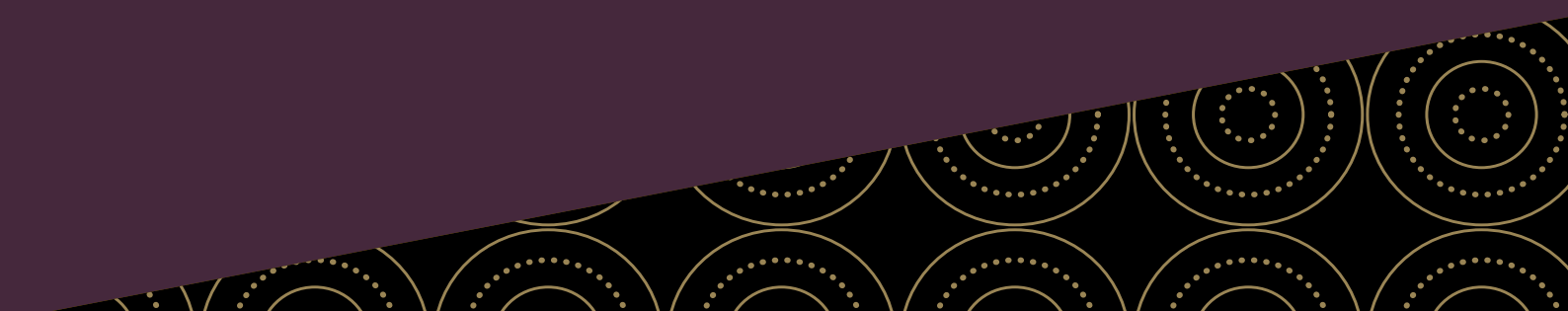
GLAZE CLASSIC  
ARTDENIUS0E012



ORGANIC GLAZE  
ARTDENIUS0B003



100% NATURAL GLAZE  
ARTDENIUS0B004





# Beyond Dressing

RICCHEZZA

Original and unexpected combinations, made with quality vinegars and carefully selected ingredients, capable of surprising the palate and enriching all kinds of recipe.

## BIANCORO®



SWEET WHITE WINE VINEGAR

WITH BALSAMIC VINEGAR O F MODENA  
ARTDENIUS0E014

8.5 FL OZ / 16.9 FL OZ



PREMIUM WHITE VINEGAR

WITH BALSAMIC VINEGAR O F MODENA  
ARTDENIUS0B002  
ORGANIC

8.5 FL OZ

## ROSEORO®



SWEET ROSÉ WINE VINEGAR

WITH BALSAMIC VINEGAR O F MODENA  
ARTDENIUS0C032

8.5 FL OZ / 16.9 FL OZ

## SEASONED RICE VINEGAR



100% RICE VINEGAR

MATURED IN BARRIQUE  
ARTDENIUS0C045

16.9 FL OZ

## FLAVOURED GLAZÉ

8.5 FL OZ



FIG

ARTDENIUS0S017

BASIL PESTO  
SUN DRIED TOMATOES



WHITE TRUFFLE

ARTDENIUS0S013

OTHERS AVAILABLE FLAVOR  
VANILLA  
RASPBERRY



JALAPENO

ARTDENIUS0S014

CHIPOTLE  
SRIRACHA  
SOY  
CURRY

## I FRUTTATI®

8.5 FL OZ



FIG

ARTDENIUS0S047

APPLE  
PEAR



SABA

ARTDENIUS0S050

OTHERS AVAILABLE FLAVOR  
HONEY  
RED PEPPER  
MANGO



TRUFFLE

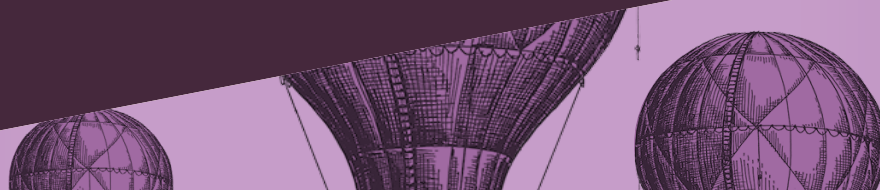
ARTDENIUS0S051



DARK CHERRY

ARTDENIUS0S049

WHITE PEACH  
PASSION FRUIT





# Health & Wellness

BENESSERE

Organic, natural condiments that bring out the best in cooking, obtaining the most intense flavor from nature and guaranteeing benefits.



## APPLE CIDER VINEGAR RAW UNFILTERED WITH MOTHER

16.9 FL OZ



ORIGINAL  
ARTDENIUS0B005  
ORGANIC



WITH HONEY  
ARTDENIUS0B011  
ORGANIC



WITH HONEY & GINGER  
ARTDENIUS0B023  
ORGANIC



WITH HONEY & TURMERIC  
ARTDENIUS0B022  
ORGANIC



WITH HONEY & CRANBERRY  
ARTDENIUS0B024  
ORGANIC

## PREMIUM APPLE VINEGAR



PREMIUM AGED  
APPLE VINEGAR  
ARTDENIUS0B010  
8.5 FL OZ  
ORGANIC

## POMEGRANATE VINEGAR



WITH MOTHER  
ARTDENIUS0B025  
16.9 FL OZ  
ORGANIC

## COCONUT VINEGAR



WITH MOTHER  
ARTDENIUS0B027  
16.9 FL OZ  
ORGANIC

## LOW SUGAR CONDIMENT & BALSAMIC GLAZE



ARTDENIUS0E063  
16.9 FL OZ



ARTDENIUS0E062  
8.5 FL OZ

NEW LIGHT RECIPE

**LOW SUGAR\***

SAME GREAT TASTE



# DE NIGRIS

ITALIAN VINEGAR MAKER  
SINCE 1889



'Marchio Storico' ( *Historical Brand of National Interest* ) is an Official Recognition by Italian Ministry of Economic Development Released only to the most old and valuable Italian Brands.

Acetificio M. De Nigris s.r.l.

Via Fornaci, 12  
41012 Carpi (MO) Italy

SS. Sannitica, 87  
80023 Caivano (NA) Italy

Via Case Secchia, 9  
42010 San Donnino (RE) Italy

[www.denigris1889.com](http://www.denigris1889.com)