

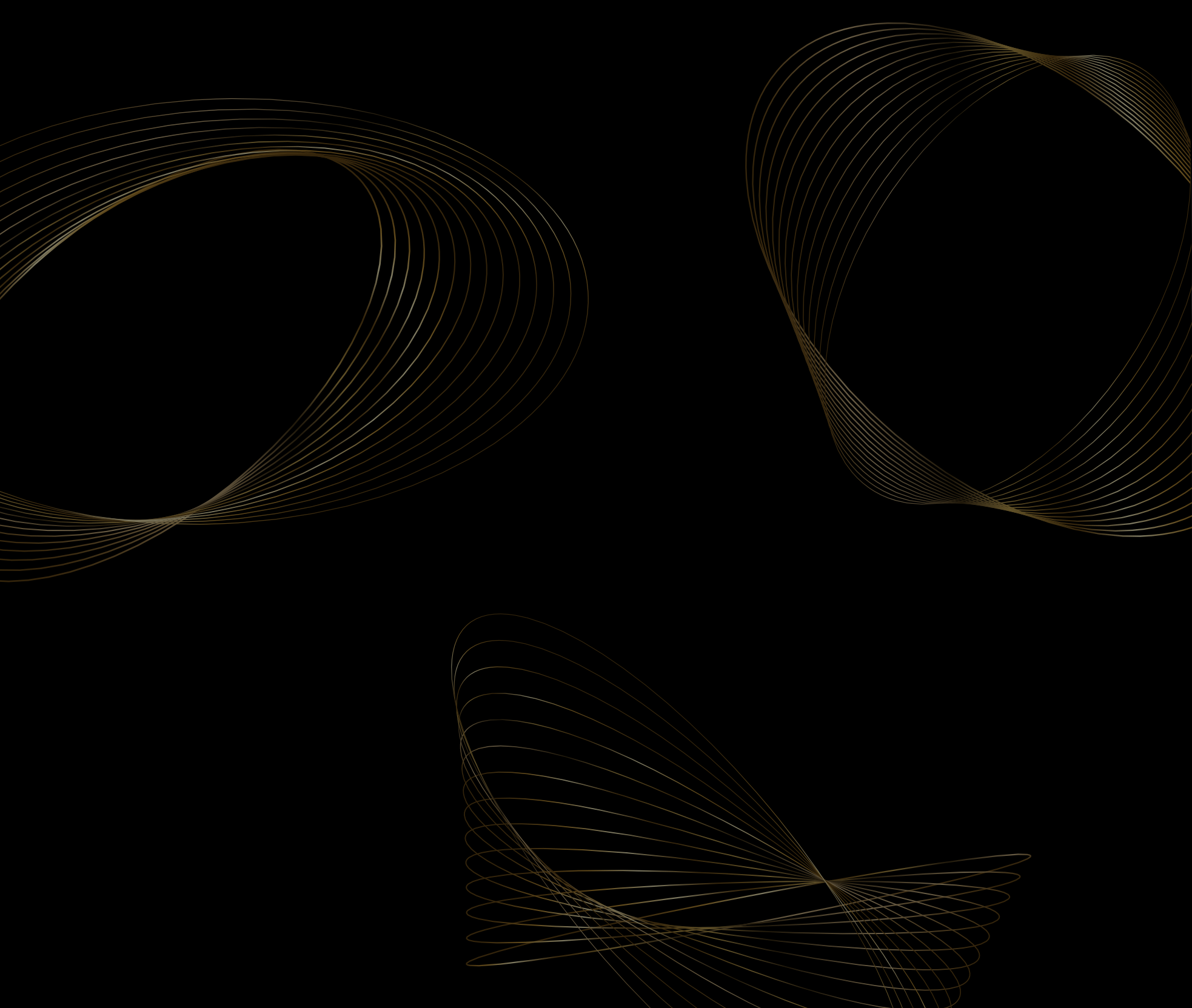


DE NIGRIS

ITALIAN VINEGAR MAKER
SINCE 1889

PERPETUAL
collection

USA



For over four generations, our family has been passionately devoted to crafting exceptional vinegar, blending tradition with innovation to achieve the highest standards of excellence.

*As we celebrate De Nigris' 135th anniversary,
we are guided by an innovative spirit that allows us to offer our customers
an exceptional and refined product,
the result of uncompromising quality and our unique spark of creativity.*

M. De Nigris

OUR
HISTORY

Armando de Nigris
initiates the first
winemaking production.

1889



1936

Acquisition of the license to
operate retail sales.

The first bottle from 1939 lays the
foundation for the iconic shapes
and products of De Nigris,
featuring a recipe destined to be
passed down to future generations.

1939



1946

The aging process in family-
owned barrels is fully established,
ensuring over time a product with
a distinctive aroma and flavor,
enriched by the notes of ancient
wood.



The first trademark patent is
registered with the Ministry
of Industry and Commerce.

1947



OUR
HISTORY

The first journeys overseas are
undertaken to develop and
strengthen the company's
position in the USA, becoming
one of its leading exporters.

1977



1950

The company is handed
down to Marcello de Nigris,
who follows in his father's
footsteps in winemaking
before expanding production
to include vinegar.



1993

Marcello de Nigris is awarded the
Diploma with Gold Medal at the
21st Award Ceremony for Labor and
Economic Progress,
in recognition of his outstanding
achievements in international
markets.



De Nigris opens flagship stores in
several Italian cities. Among them,
the Milan Boutique is included in
the Louis Vuitton City Guide.

2017



2018

The inauguration of
Balsamico Village, the
first park dedicated to
Balsamic Vinegar of
Modena IGP, serving as
an educational pathway.



OUR HISTORY

De Nigris Group is awarded the prestigious “HISTORIC BRAND OF NATIONAL INTEREST” recognition by the Ministry of Economic Development.



This certification is granted to only a few Italian brands, symbolizing a significant tradition of high quality.

135 years HERITAGE

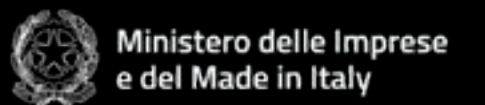
Our family motto, “Borders do not exist,” has always guided our mission of innovation and growth, while preserving the authenticity of Italian style worldwide.

We celebrate our 135th anniversary with the release of a commemorative stamp signed by Maestro Mimmo Paladino, where our Eagle, a symbol of progress and innovation, is further enriched by our commitment to sustainability and the protection of the planet.



The stamp, part of the thematic series “Excellence of the Productive and Economic System,” celebrates De Nigris’ role as an ambassador of Italian entrepreneurial heritage, bridging the past, present, and future in a journey of value and innovation.

Issued by



DE NIGRIS
BOUTIQUE

THE EXCLUSIVE DE NIGRIS
BOUTIQUE ARE PLACES THAT
OFFER A FULL-SENSORY
IMMERSION, CELEBRATING
THE CRAFTSMANSHIP AND
DISTINCTIVE CREATIVITY
OF THE BRAND.

They are preferred destinations for a discerning,
international clientele, located within airports and
in the heart of historic centers, where visitors have the
opportunity to experience our prestigious Balsamic
Vinegar of Modena IGP.

- MILANO, Corso Magenta
- CARPI (MO), Balsamico Village
- BOLOGNA, Bologna Airport



BALSAMICO
VILLAGE

FOOD EXCELLENCE IN THE
HEART OF EMILIA ROMAGNA

In the lands of origin of Balsamic Vinegar of Modena
PGI, De Nigris has created a special place to celebrate
its uniqueness.

THE BALSAMICO VILLAGE IS THE FIRST THEMED
PARK IN EUROPE DEDICATED TO A MADE IN ITALY
FOOD EXCELLENCE.

A thematic journey that reveals to the world the value of
the land that gives birth to Balsamic Vinegar.
Spanning an area of approximately 700,000 square
meters, the park offers a tour that takes visitors on a
journey through the entire process, from grape to bottle,
a ritual that for generations has produced a unique and
inimitable product.





SUSTAINABILITY ACCORDING TO DE NIGRIS



THE SPECIAL PARTNERSHIP BETWEEN DE NIGRIS 1889 AND ALMA CONTINUES AND TAKES ON NEW DEVELOPMENTS, A UNION CREATED TO PROMOTE ITALIAN CUISINE AROUND THE WORLD.

This collaboration builds on the expectation of sharing knowledge to mutually enrich culinary expertise, fostering continuous innovation by supporting the training of new professionals in the culinary field, and experimenting with new pairings, with the goal of being joint ambassadors of Made in Italy worldwide.

OUR RECIPE HAS CO-EVOLVED WITH US, GUIDED BY THE PRINCIPLES OF QUALITY, TRACEABILITY, AND THE HEALTH OF PEOPLE AND THE PLANET

Before

WE INVEST IN A
SUPPLY CHAIN
focused on quality and
sustainability, both
social and
environmental.

During

WE PRODUCE
WITH RESPECT
FOR TRADITION,
while continuously seeking
innovative methods to reduce
environmental impact.

After

WE PROMOTE
A HEALTHY, BALANCED,
and varied diet, combining
flavor and creativity.

Continuing its commitment to promoting and developing a sustainable supply chain,
SINCE SEPTEMBER 2023, DE NIGRIS HAS BECOME A BENEFIT CORPORATION.



PERPETUAL COLLECTION

It is the result of a fusion between creativity and the expert craftsmanship passed down through generations of De Nigris Master Vinegar Makers.

A collection designed to offer gastronomic experiences that delight the palate, featuring a selection of vinegars inspired by tradition yet reimagined with a contemporary twist.

A variety of complex flavors for an exclusive culinary experience.

PERPETUAL COLLECTION:
THE PERFECT UNION

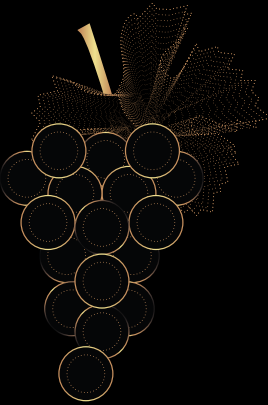
IT IS THE MEETING
OF TECHNIQUE AND
CREATIVITY THAT
BRINGS DE NIGRIS
PRODUCTS TO LIFE:

The power of nature, constantly renewing
itself, combined with the skilled hands of
our Master Vinegar Makers.

This is the essence of our identity: a
harmonious fusion of the precision
embodied by Foucault’s pendulum
and the artistic creativity of our skilled
artisans.

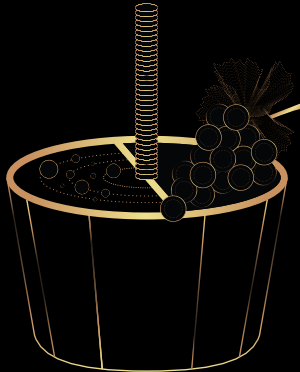


PERPETUAL COLLECTION:
THE PROCESS



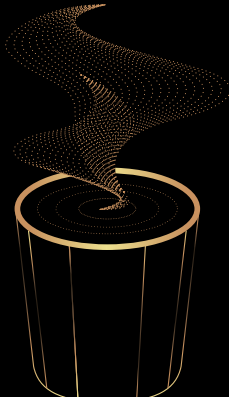
1

SELECTION
AND RESPECT FOR
RAW MATERIALS



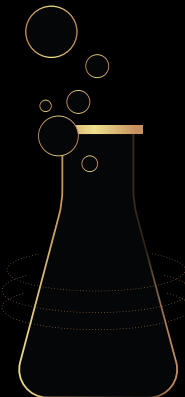
2

SOFT
PRESSING



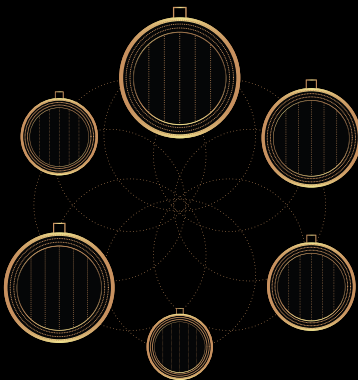
3

MUST
COOKING



4

FERMENTATION
AND BLENDING



5

AGING AND
TRADITION

PERPETUAL COLLECTION:
THE AGING PROCESS

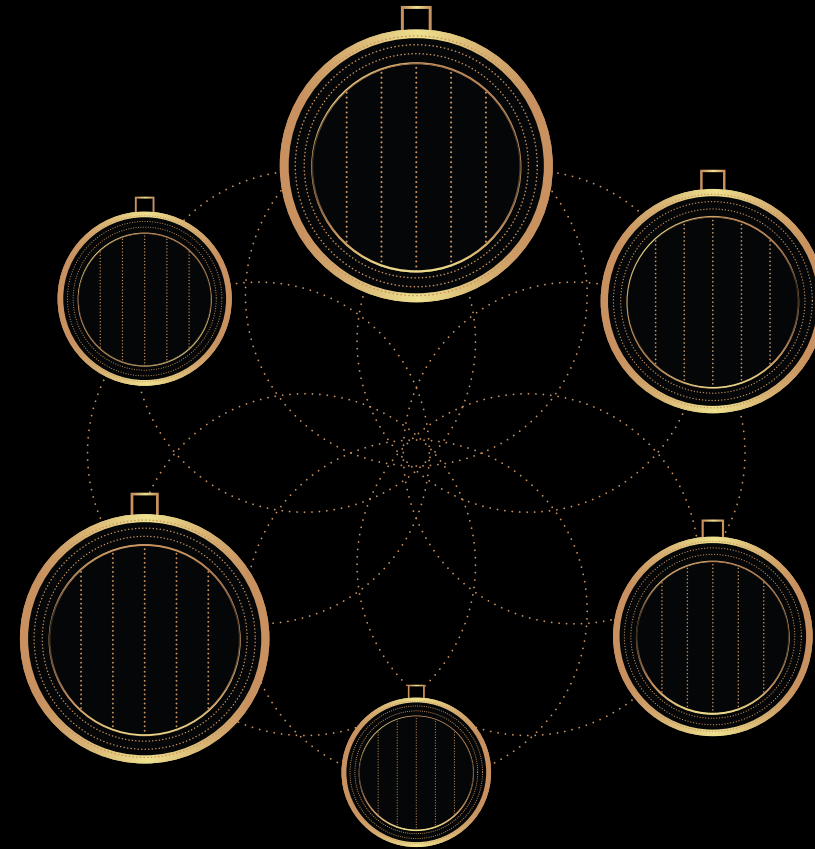
AGING AND TRADITION

IN THE HISTORIC FAMILY VINEGAR BARRELS,
THE AGING JOURNEY OF BALSAMIC BEGINS,
WITH A RECIPE PASSED DOWN THROUGH
GENERATIONS.

Our balsamic undergoes a remarkable transformation, shaped by the dramatic temperature fluctuations of its environment. In winter, it decants naturally, while in summer, it ferments. However, the true secret of its evolution lies in the vinegar cellar-a magical place where our family reserve is preserved in centuries-old barrels passed down through generations.

The ancient wood of these barrels serves as both a witness and guardian of time's precious passage.

As the young balsamic comes into contact with these time-honored woods, they gradually release their rich, ancestral essences. This fusion imparts unique aromatic stories to the balsamic, bringing to life its extraordinary transformation journey: the perpetual method.



PERPETUAL COLLECTION:
THE PERPETUAL METHOD

THE PERPETUAL METHOD

THE SLOW RITUAL OF TRANSFER AND REFILL, A
SYNERGY BETWEEN PAST AND PRESENT THAT GIVES
OUR VINEGAR AN INIMITABLE AND BALANCED FLAVOR.

The perpetual transformation is a complex regeneration process, a continuous flow that turns the old into the new through transfers and refills. During the transfer, balsamic vinegar is continuously moved from one barrel to another. A slow and constant practice, like a ritual that allows for the infusion of various woods and barrels of different sizes. The master vinegar maker, the guardian of this art, oversees the process, gradually enriching the product with aromas and complexity, respecting the resting times required by nature. The refill, on the other hand, is the culmination of this perpetual transformation.

Through this practice, a small quantity of the youngest, finest vinegar is added to the more mature barrels, complementing the transfer. In this dance of regeneration, a new and complex blend of aromas infuses the vinegar, transforming it into something inimitable and distinctive.



TRADITIONAL BALSAMIC VINEGAR OF MODENA P.D.O.

Characterized by a deep, lustrous brown color, Traditional Balsamic Vinegar of Modena P.D.O. stands out for its pleasing density and perfect balance between sweetness and acidity. With its velvety texture, it offers an intense and lingering taste experience, celebrating the excellence of the Modenese tradition.



TRADITIONAL BALSAMIC VINEGAR OF MODENA P.D.O. EXTRA-AGED
AGED 25 YEARS - GOLD CAPSULE



AGED FOR OVER 25 YEARS, IT IS RICH, SYRUPY AND AROMATIC,
WITH DELICATE NOTES AND INTENSE FRAGRANCES THAT REFLECT THE PEAK OF MODENESE EXCELLENCE.

ART. CODE: ARTDENIITORE026 | TRADITIONAL BALSAMIC VINEGAR OF MODENA P.D.O. EXTRA-AGED - AGED 25 YEARS - GOLD CAPSULE - 3/4 FL OZ

TRADITIONAL BALSAMIC VINEGAR OF MODENA P.D.O.
AGED 12 YEARS - WHITE CAPSULE



AGED FOR AT LEAST 12 YEARS IN SMALL WOODEN CASKS,
IT OFFERS NOTES OF COOKED FRUIT AND TOASTED WOOD, WITH A VELVETY AND HARMONIOUS PROFILE.

ART. CODE: ARTDENIITORE025 | TRADITIONAL BALSAMIC VINEGAR OF MODENA P.D.O. - AGED 12 YEARS - WHITE CAPSULE - 3/4 FL OZ

THE “TRAVASI”

Our “Travasi” come from the Perpetual Method, a ritual that blends the ancient and the new through the practice of “travasi” and topping up. Aging takes place in our family barrels, never completely emptied, giving life to a unique product every time.

With the “travaso”, the vinegar is transferred from one barrel to another, merging the essences of different woods and creating a unique balance of aromas and flavors. Topping up, on the other hand, involves adding younger vinegar to rejuvenate the older barrels, ensuring continuity and depth to the product.

The master vinegar maker is the guardian of this timeless process, the creator of the distinctive and inimitable taste that makes our “travasi” a symbol of excellence and tradition.



AGED VINEGAR CONDIMENT MADE FROM COOKED GRAPE MUST
30 TRAVASI



A PREMIUM CONDIMENT THAT, THANKS TO 30 “TRAVASI” IN BARRELS OF SELECTED WOODS, EXPRESSES DELICATE SWEET NOTES OF COOKED FRUIT AND VANILLA, OFFERING A REFINED SENSORY EXPERIENCE.

ART. CODE: ARTDENIUSOC070_BOX | AGED VINEGAR CONDIMENT MADE FROM COOKED GRAPE MUST 30 TRAVASI - 3,4 FL OZ

AGED VINEGAR CONDIMENT MADE FROM COOKED GRAPE MUST
15 TRAVASI



A DISTINCTIVE CONDIMENT THAT, THANKS TO 15 “TRAVASI” IN BARRELS OF SELECTED WOODS, EXPRESSES CHARACTERISTIC WOODY AND SPICY NOTES, OFFERING AN INTENSE SENSORY EXPERIENCE.

ART. CODE: ARTDENIUSOC069_BOX | AGED VINEGAR CONDIMENT MADE FROM COOKED GRAPE MUST 15 TRAVASI - 3,4 FL OZ

BALSAMIC VINEGAR OF MODENA P.G.I.



Our Balsamic Vinegar of Modena P.G.I., expertly aged in fine wooden barrels, embodies a rich and complex flavor, perfect for enhancing any dish, from fresh salads and meat courses to the most refined desserts.

Its **versatility**, combined with a distinctive **sweet and sour profile**, elevates it as a premium ingredient in any kitchen, capable of transforming every recipe into an authentic **gastronomic experience**, enriched by a history of tradition and artisanal mastery.



BALSAMIC VINEGAR OF MODENA P.G.I.
FOUNDER'S RECIPE



THIS FINE BALSAMIC VINEGAR OF MODENA PGI IS PRODUCED EXCLUSIVELY
FOLLOWING THE RECIPE PASSED DOWN BY OUR FOUNDER, MARCELLO DE NIGRIS.

ART. CODE: ARTDENIUS0RE001_BOX | BALSAMIC VINEGAR OF MODENA PGI FOUNDER'S RECIPE - 8,45 FL OZ

AGED
BALSAMIC VINEGAR OF MODENA PGI
RED EAGLE - BOLD FLAVOR



A BALSAMIC VINEGAR OF MODENA PGI AGED WITH A DENSE AND FULL-BODIED CONSISTENCY,
A RICH SWEETNESS, AND A HIGH DENSITY THAT MAKE IT ROUND AND FULL ON THE PALATE.

ART. CODE: ARTDENIUS0E089_BOX | AGED BALSAMIC VINEGAR OF MODENA PGI RED EAGLE - BOLD FLAVOR WITH BOX - 8,45 FL OZ

AGED
BALSAMIC VINEGAR OF MODENA PGI
ORANGE EAGLE - HARMONIOUS FLAVOR



AN AGED BALSAMIC VINEGAR OF MODENA PGI THAT REPRESENTS THE PERFECT BALANCE BETWEEN SWEETNESS AND ACIDITY, WITH A MEDIUM-HIGH DENSITY THAT ENVELOPS THE PALATE WITHOUT OVERPOWERING IT.

ART. CODE: ARTDENIUS0E088_BOX | AGED BALSAMIC VINEGAR OF MODENA PGI ORANGE EAGLE - HARMONIOUS FLAVOR WITH BOX - 8,45 FL

AGED
BALSAMIC VINEGAR OF MODENA PGI
YELLOW EAGLE - VIBRANT FLAVOR



AN AGED BALSAMIC VINEGAR OF MODENA PGI WITH A FRESH, MEDIUM-DENSITY AND A BOLD, SLIGHTLY TANGY FLAVOR, IDEAL FOR THOSE SEEKING A MORE INTENSE TASTE.

ART. CODE: ARTDENIUS0E087_BOX | AGED BALSAMIC VINEGAR OF MODENA PGI YELLOW EAGLE - VIBRANT FLAVOR WITH BOX - 8,45 FL OZ

ORGANIC
BALSAMIC VINEGAR OF MODENA PGI
GREEN EAGLE - BALANCED FLAVOR



AN ORGANIC BALSAMIC VINEGAR OF MODENA PGI THAT OFFERS A PERFECT BALANCE BETWEEN SWEETNESS AND ACIDITY, WITH A LIVELY FRESHNESS, MEDIUM-HIGH DENSITY, AND A SLIGHTLY PUNGENT FLAVOR THAT ENVELOPS THE PALATE.

ART. CODE: ARTDENIUSOB032_BOX | ORGANIC BALSAMIC VINEGAR OF MODENA PGI GREEN EAGLE - BALANCED FLAVOR WITH BOX - 8,45 FL OZ



CONDIMENTS

Condiments made from selected must and aged in ancient oak barrels.



SWEET AND SOUR VINEGAR “AGED”
BIANCORO® - FRUITY NOTES



FROM THE SELECTION OF THE FINEST TREBBIANO GRAPES, OUR BIANCORO CONDIMENT, WITH ITS BRILLIANT STRAW YELLOW COLOR, IS AGED IN BARRIQUES AND CHARACTERIZED BY SOFT FRUITY NOTES.

ART. CODE: ARTDENIUS0C072_BOX | SWEET AND SOUR VINEGAR “AGED” BIANCORO® - FRUITY NOTES - 8,45 FL OZ

SWEET AND SOUR VINEGAR “AGED”
ROSÉORO® - FLORAL NOTES



FROM THE SELECTION OF THE FINEST ANCELLOTTA GRAPES, OUR ROSÉORO CONDIMENT, WITH ITS BRILLIANT ROSE COLOR, IS AGED IN BARRIQUES AND CHARACTERIZED BY DELICATE FLORAL NOTES.

ART. CODE: ARTDENIUS0C073_BOX | SWEET AND SOUR VINEGAR “AGED” ROSÉORO® - FLORAL NOTES - 8,45 FL OZ

135 YEARS OF EXCELLENCE

De Nigris celebrates 135 years of passion, tradition, and the pursuit of excellence in vinegar production with an exclusive **Gran Riserva Condiment**, available in a limited and numbered edition. This special release is accompanied by the issuance of a commemorative stamp, a tribute to a renowned Italian family history recognized worldwide.

VINEGAR CONDIMENT MADE FROM AGED COOKED GRAPE MUST
GRAN RISERVA 135TH ANNIVERSARY



THIS EXCLUSIVE GRAN RISERVA CONDIMENT, AVAILABLE IN A LIMITED AND NUMBERED EDITION, ACCOMPANIES THE RELEASE OF A COMMEMORATIVE STAMP, PAYING TRIBUTE TO A FAMILY-OWNED ITALIAN LEGACY RECOGNIZED WORLDWIDE.

ART. CODE: ARTDENIUS0E100 | VINEGAR CONDIMENT MADE FROM AGED COOKED GRAPE MUST GRAN RISERVA 135TH ANNIVERSARY - 3,4 FL OZ

I FRUTTATI®

We have transformed the essence and flavors of tradition, creating a range of fruit-based condiments.

Alongside our finest vinegars, the Fruity Condiments are perfect for adding a touch of originality to your culinary creations: from meats to salads to desserts.

I FRUTTATI®
LA SABA



MADE FROM THE FINEST LOCAL GRAPES, SOFT-PRESSED TO CREATE MUST,
THEN SLOWLY COOKED FOR 36 HOURS.

ART. CODE: ARTDENIUS0S052 | LA SABA COOKED GRAPE MUST - 8,45 FL OZ

THE MODENA PEARLS

Made with drops of our fine vinegars,
our Pearls of Modena are perfect for
enhancing culinary creations with a
touch of modernity and refinement.



MIX OF MODENA PEARLS®



THE MIX CONSISTS OF:

BLACK PEARLS WITH BALSAMIC VINEGAR OF MODENA PGI, BLACK PEARLS WITH CHERRY, LEMON PEARLS,
ORANGE PEARLS, TRUFFLE PEARLS WITH BALSAMIC VINEGAR OF MODENA PGI.

ART. CODE: ARTDENIUS0E041 | MIX OF MODENA PEARLS - 1,76 OZ

MODENA PEARLS® BLACK AND TRUFFLE



OUR MODENA PEARLS ENCAPSULATE THE ESSENCE OF THE FINEST
BALSAMIC VINEGAR OF MODENA PGI IN AN ELEGANT AND INNOVATIVE FORM.

ART. CODE: ARTDENIUS0E077_01 | BLACK MODENA PEARLS - 1,76 OZ
ART. CODE: ARTDENIUS0E083 | TRUFFLE MODENA PEARLS - 1,76 OZ

THE GLAZES AND SAUCES

With a wide range of flavors, our Glazes and Sauces are designed to surprise even the most discerning and refined palates, adding a touch of creativity and versatility to your recipes.



GLAZÉ
WHITE TRUFFLE AND ORGANIC



ELEVATE YOUR DISHES WITH OUR LUXURIOUS TRUFFLE GLAZE, FEATURING A RICH TRUFFLE AROMA, AND OUR ORGANIC BALSAMIC GLAZE, CRAFTED WITH 100% ORGANIC INGREDIENTS AND NO ADDED SUGAR.

COD. ART: ARTDENIUS0S013 | SAVORY GLAZÉ WHITE TRUFFLE - 8,45 FL OZ

COD. ART: ARTDENIUS0B003 | ORGANIC GLAZÉ WITH NO ADDED SUGAR - 8,45 FL OZ

KETCHUP
WITH BALSAMIC VINEGAR OF MODENA PGI



CLASSIC KETCHUP SAUCE IS ELEVATED WITH THE UNIQUE COMPLEXITY OF OUR BALSAMIC VINEGAR OF MODENA PGI. THE PERFECT HARMONY OF SWEETNESS AND ACIDITY CREATES A SOPHISTICATED FLAVOR PROFILE, OFFERING A SURPRISING TWIST

COD. ART: ARTDENIUS0S024 | KETCHUP WITH BALSAMIC VINEGAR OF MODENA PGI - 10,14 OZ

A HANDMADE
PANETTONE WITH
NATURAL LEAVENING,
ENRICHED WITH
BALSAMIC VINEGAR
OF MODENA PGI AND
SICILIAN ORANGE PEEL.

We have created a soft and fragrant dough that perfectly balances acidity and sweetness, thanks to our “Founder’s Recipe”.

HANDMADE PANETTONE
WITH BALSAMIC VINEGAR OF MODENA PGI
AND SICILIAN ORANGE PEEL



COD. ART: PANETTONE01 | HANDMADE PANETTONE WITH BALSAMIC VINEGAR OF MODENA PGI - 34 OZ



DE NIGRIS

ITALIAN VINEGAR MAKER
SINCE 1889

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