



**DE NIGRIS**

ITALIAN VINEGAR MAKER  
SINCE 1889

*Beyond Dressing*

**Industrial Capabilities**



# The De Nigris Mission

**The history of the De Nigris Company began in 1889, when Armando de Nigris founded the first vinegar works in Naples, Italy.**

Surrounded by rural farmlands his whole life, **Armando's passion for the earth's bounty** made way to the production of vinegar on a commercial basis.

His success in making and supplying **red and white wine vinegars was further expanded when his son, Marcello**, joined him and the company began to make balsamic vinegar and sell it to retail shops and manufacturers.

**Now, passed down to the fourth generation**, this passion continues with the addition of new products to enrich the existing assortment.

De Nigris responds to consumer trends by offering **organic vinegars, vinegar gift sets, and a wide range of fruit and flavored wine and balsamic vinegars.**

Today, these innovations can be experienced in our products found around the world, distributed in more than **70 country Continued growth over the years** has made the de Nigris group the only producer of Balsamic Vinegar of Modena PGI with a fully integrated Supply Chain.

The acquisition of our Winery (San Donnino Plant) has completed **our integrated supply chain.**

De Nigris group controls every stage of production, **in-house, from pressing to bottling.**

**With its 500,000 HI capacity**, de Nigris is able to produce the full range of wine products needed for modern production of Balsamic Vinegar of Modena, ensuring consistency and the same standard of quality and authenticity.



# The De Nigris Solution

Our production method has been handed down **for over three generations**.

We use only the **finest Grape Must**, cooked and concentrated, selected from defined grapevines (Lambrusco & Trebbiano) with an addition of vinegar aged for at least **10 years** and a percentage of fresh wine vinegar.

Then a slow and **long maturation, for 3 years, in oak barrels** gives the final product the typical **sweet and sour taste with a fruity bouquet**.



## Selection

### BALSAMIC VINEGAR

**35+ Qualities**  
(Density Range: 1.06 – 1.28)  
**Red/Dark**  
**White**  
**Organic**  
**Caramel Free**  
**\*Kosher (Available by volume contract)**

### BALSAMIC GLAZE

**Red/Dark**  
**White**  
**Flavors**  
**Organic**  
**100% Natural**

### WINE & CIDER VINEGAR (MULTIPLE VARIETIES & ACIDITIES)

**Red**  
**White**  
**Single Vineyards**  
**Organic**

### BALSAMIC INNOVATIONS

**Ketchup**  
**Barbecue Sauce**

### FRUTY AND BOTANICAL

**Rice Vinegar**  
**Seasoned Rice Vinegar**  
**Red Rice Vinegar**  
**100% Rice Vinegar**

### COOKING WINE

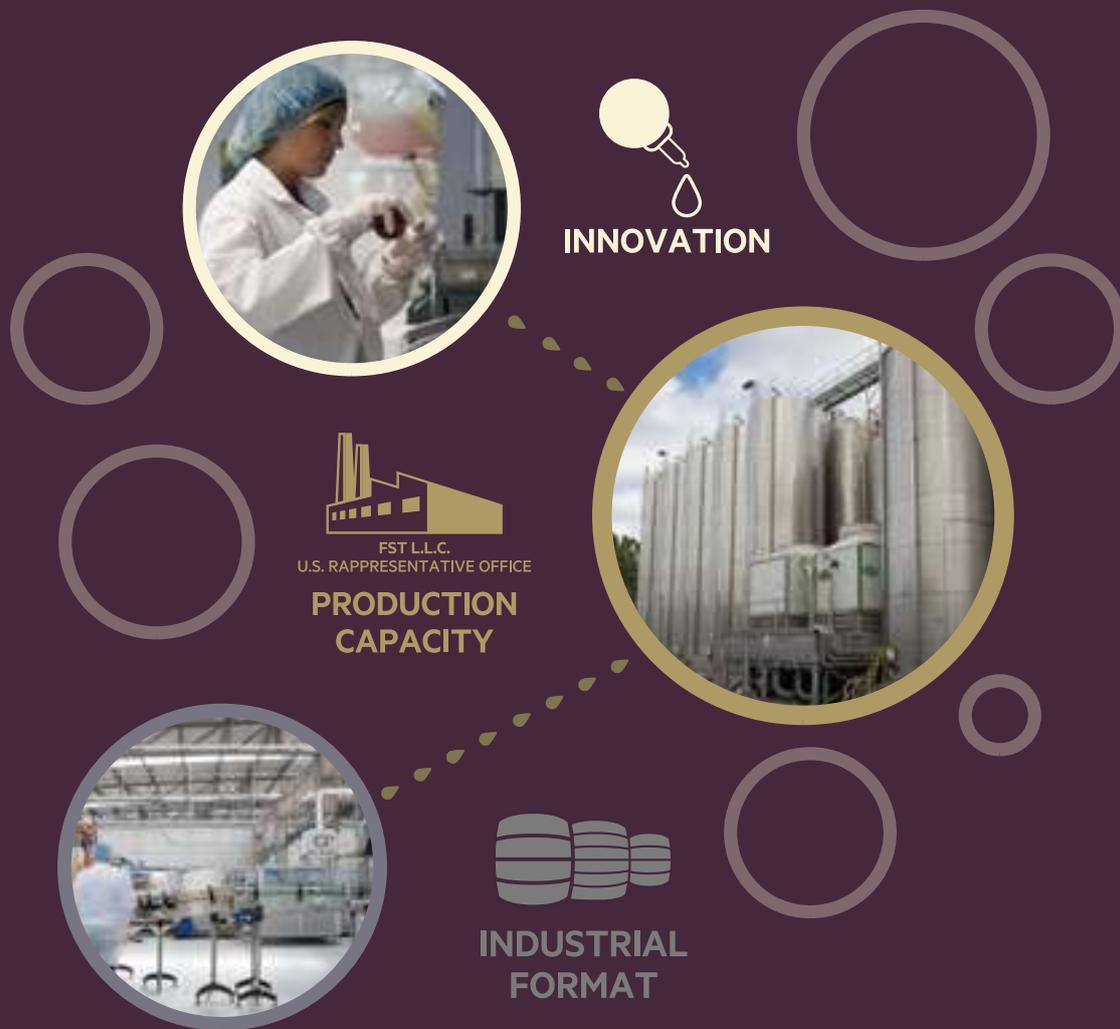
**Red**  
**White**  
**Marsala**  
**Sherry**

## Custom Formulation

*Looking for a special formula? We'll make it for you! Your vinegar will be tailor made, based on your specific requirements. We can adjust attributes, such as color, density, acidity, flavor profile, as per your unique specifications.*

# Innovation at Scale

*Whether you need LTL shipments of 58G Drums or Direct Deliveries of 5,000G Flexi-Tanks, we have you covered!*



**We're the largest and only Vertically Integrated** Balsamic and Wine Vinegar manufacture in Italy, handling every stage of production in-house.

**With 4 facilities throughout Italy and strategically located U.S. facilities** on the East and West Coast, we're able to provide our customer partners with an unparalleled level of **service and the security of working directly with the manufacturer.**

## CERTIFICATIONS

**Non GMO • No artificial flavors • Low sulfites • Authentic**



# Beyond Dressing

Our production method has been handed down **for over three generations**.

We use only the **finest Grape Must**, cooked and concentrated, selected from defined grapevines (Lambrusco & Trebbiano) with an addition of vinegar aged for at least **10 years** and a percentage of fresh wine vinegar.

Then a slow and **long maturation, for 3 years, in oak barrels** gives the final product the typical **sweet and sour taste with a fruity bouquet**.



## BAKERY

*Used as a texture enhancer and flavor booster in baked goods, confectionery, gummies, and candies.*



## BEVERAGES

*Widely used in drinks such as energy beverages, carbonated drinks, detox drinks, and smoothies.*



## VERSATILE CONDIMENT

*Ideal for seasoning chilled foods, packaged meals, and cured products, adding acidity and flavor.*



## HEALTHCARE

*Used in personal care formulations for its acetic acid and AHA content, supporting skin-related applications.*



## FLAVORING

*Adds tangy flavor to sauces and snacks; particularly effective in tomato-based formulations.*



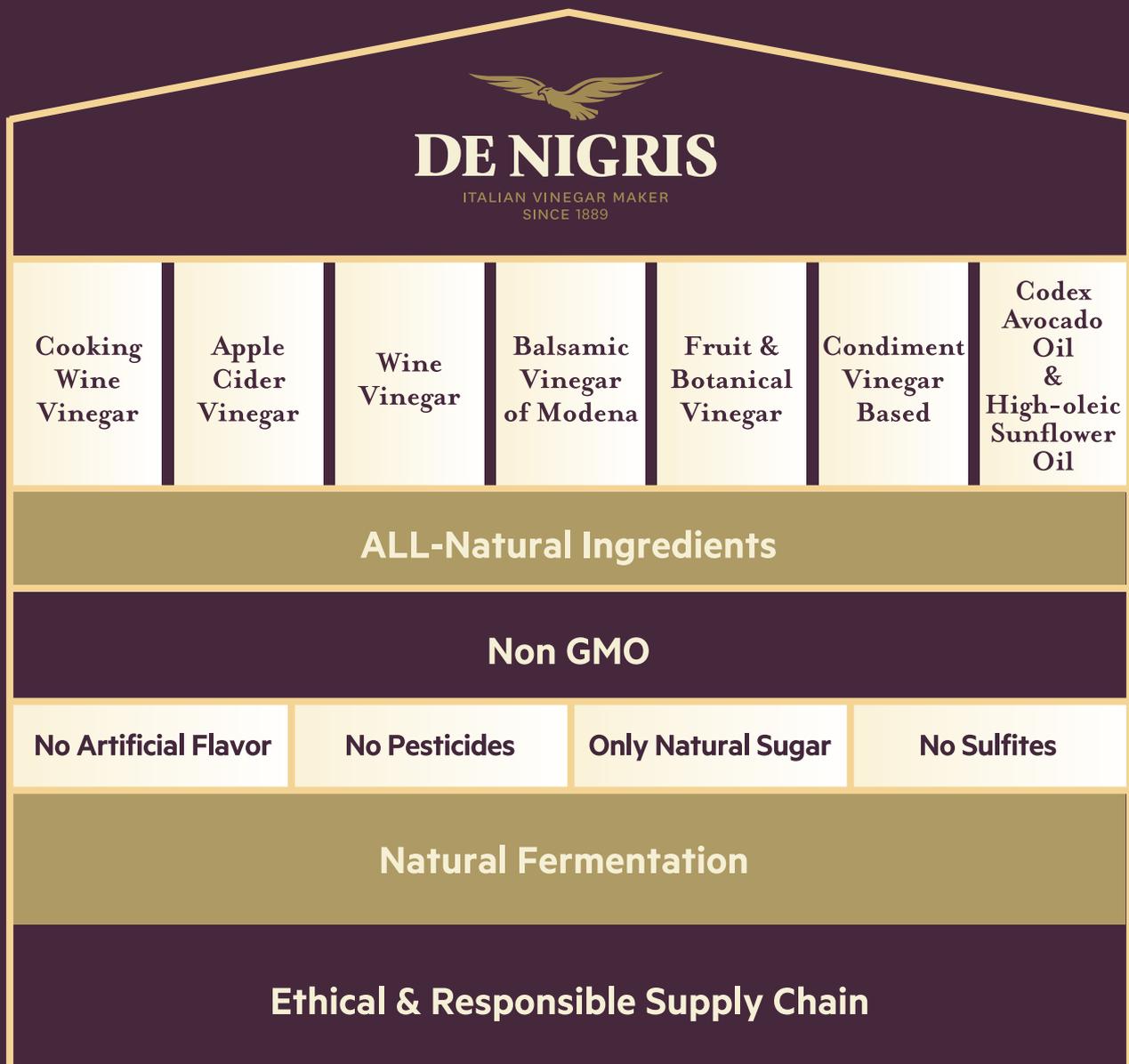
## PICKLING AGENT

*A natural preservative that acidifies food, inhibits spoilage, and supports pickling processes.*

*Looking for a special formula? We'll make it for you! Your vinegar will be tailor made, based on your specific requirements. We can adjust attributes, such as color, density, acidity, flavor profile, as per your unique specifications.*

# Product Portfolio Architecture

*A clearly structured product framework defining categories, raw material origins, processing methods, and natural compliance standards across the entire range.*





**CARPI PLANT**  
(MODENA)  
**SAN DONNINO PLANT**  
(REGGIO EMILIA)

**CAIVANO PLANT**  
(NAPLES)

### FACTS

**300 people**  
employees

**55,000,000**  
Bottles 2024

**100 Million Liters**  
Wine & grapemust Stock

**6 Million Liters**  
Aging Capacity

### 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.

#### 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)



# DE NIGRIS

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.

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