



De Nigris Italian Vinegars

Master Vinegar Makers Since 1889

For over four generations, the De Nigris family has been passionately devoted to crafting exceptional vinegar, blending tradition with innovation to achieve the highest standards of excellence. Producing artisan quality balsamic vinegar on such a grand scale is a source of great pride to De Nigris. They are known to directly control everything that goes into making their famous Balsamic Vinegar of Modena: from grape to bottle.



15 Travasi Balsamic Vinegar

6/100 ML BC
1122839

Aged in a series of fine wood barrels, this balsamic strikes an exceptional balance between the fruity, tangy and woody flavors it features.



Bold Balsamic Vinegar

6/250 ML BC
1122841

Fruity, lively, and modestly sweet, this balsamic vinegar is crafted via traditional methods and designed for your all-purpose balsamico needs.



Harmonious Balsamic Vinegar

6/250 ML BC
1122840

The perfect balance between sweetness and acidity, with a medium-high density that envelops the palate without overpowering it.



Vibrant Balsamic Vinegar

6/250 ML BC
1122838

Characterized by a lively freshness and medium density. This energetic balsamic has a strong flavor and slightly pungent character.



Rose Vinegar

6/250 ML BC
1122836N

From the selection of the best Ancellotta grapes, the must is slowly cooked and skillfully aged in oak barrels. Bright pink in color, with a fresh and delicate profile.