



## Media Release

### What's in your Vinegar?

de Nigris Vinegars, established as a family business in Italy in 1889, uses the highest quality hand-picked grapes to produce a complete line of Balsamic Vinegars of Modena. Each year as the dark syrupy liquid is decanted into progressively smaller oak barrels, the vinegar gains complexity and richness, giving it the hallmark quality, sweetness and density, colour and flavour that have made de Nigris one of Italy's most popular vinegars. Renowned for excellence in quality, de Nigris Vinegars are enjoyed in more than 30 countries worldwide.

Balsamic Vinegar of Modena is an ancient product having been recorded in the royal archives of Emperor Henry II in 1046, when he gave some as a gift to Countess Matilde of Canossa. At that time it was used as an elixir and the recipe was a secret, passed from father to son. Since then, Balsamic Vinegar has been known as a precious condiment with special therapeutic properties; an essential garnish to complete a tabletop.

True Balsamic Vinegar of Modena comes from the northern part of Italy, near the gulf of Genoa. It is made from unfermented juice from white grapes known as 'must,' which has high sugar content and is typically found in Trebbiano grapes.

"A good quality Balsamic Vinegar can be recognised according to sensorial parameters, such as visual, olfactory and gustatory (sight, smell and taste)," says Luca de Nigris who manufactures de Nigris Balsamic Vinegars. While younger Balsamic Vinegars add a balance of sweet and sour to salads and grilled vegetables, aged vinegars, which have a prevalent sweet taste, are recommended for use on aged cheese or vanilla ice cream and strawberries.

Classification systems have been established to help determine the quality of the vinegar. The 'Stars Classification System' designates a number (referred to as 'Stars'), for each quality, beginning with the youngest balsamic, '4 Stars,' and continuing to the long-aged '25 Stars.' The number of 'Stars' indicates the quantity of 'concentrated aged "must"' inside the finished goods. de Nigris offer a full range of vinegars, with the most practical for use in salads and cooking being the '6 Star' and '8 Star' varieties:

**de Nigris '6 Stars'** represents mature balsamic vinegar, dark in colour with a sweet aroma. The flavour is smooth and tangy, making it a perfect complement to extra virgin olive oil in a dressing or sauce.

**de Nigris '8 Stars'** is a superior balsamic vinegar with a rich brown colour and a slightly woody bouquet. It is quite dense and clings to the food on which it is drizzled. This vinegar is perfect with raw fruits and vegetables to bring out the fresh flavours. It is also typically drizzled on Parmigiano Reggiano and Taleggio cheeses, a favourite local dish in Modena.

de Nigris Balsamic Vinegars of Modena are distributed by Pacchini & Sons and can be purchased from most supermarkets, specialty grocers and delicatessens. *de Nigris Aceto Balsamico Di Modena Quality 8 Stars* is priced from \$10.00 for 250ml and the *de Nigris Aceto Balsamico Di Modena Quality 6 Stars* dressing from \$4.00 for 250ml. Other varieties can also be purchased.

#### **About Pacchini:**

In 1972 Pacchini & Sons formed and soon firmly established dealings with independent supermarkets and delicatessens as food importers, wholesalers and brokers. In 1979 the family-run business began developing its import division to cater for the increasing demand for good quality imported food products such as de Nigris range of Balsamic Vinegars of Modena, Cardini's 'The Original Caesar Dressing' and Cardini's Caesar Salad Croutons. Pacchini & Sons currently carry over 1200 products from over 60 companies across 12 countries and stock to over 2300 outlets across the country, including supermarkets, specialty grocers and delicatessens. Based in Sydney, Pacchini & Sons have a national distribution network, which enables them to offer comprehensive, reliable and efficient solutions for importing, wholesaling and distributing food products from Australia and around the world.

**For more information on de Nigris Balsamic Vinegar of Modena or Pacchini & Sons, please visit [www.pacchini.com](http://www.pacchini.com) or call Pacchini & Sons on 02 9725 5000.**

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