


VARVELO
◆ L'ACETO REALE ◆
1921




YEARS OF QUALITY.



A TABLE
FIT FOR
A KING.

PASSION FROM 1921

SUSTAINABILITY AND EXCELLENCE • Varvello is committed to the daily, continuous and exciting research to discover new flavours, while its motto is always the same: to guarantee the maximum sustainability and excellence of its products.

UNRUPTED PASSION BETWEEN TRADITION AND ENVIRONMENT • Varvello relies on the most advanced technologies and boasts a production system that preserves the environment and obtains over 80% of energy from renewable sources. At the same time, it has preserved Piedmont traditions in a perfect style for a century as well as the traditions of Modena.

CERTIFICATIONS • Varvello holds the ISO 9001, ISO 14001, ISO 50001, BRC, IFS, VEGAN, and BIO USDA Organic certifications.

CONSULTING FROM IASMA • Varvello relies on the IASMA consultancy for research on selected vinegars made from juice of fresh apples, wines and musts and, for chemical analyzes, on the UV consultancy, in order to create a database that can help to establish the origins of wine and musts.

OUR RECORD: THE LARGEST WOODEN CELLAR IN THE WORLD • Unity is strength: together our two cellars in Bastiglia (Modena) and La Loggia (Turin) make up the largest wooden cellar in the world, designed for aging vinegar in Slavonian oak and American larch barrels.

VARVELLO IN THE WORLD • Over 60% of production is exported, thanks to the recognized prestige of our "made in Italy".

PROPER SELECTION OF ITALIAN WINES • Varvello carefully selects the best wines of the historic lands of Langhe and Monferrato, the Sangiovese-based red wines of central Italy, while all the white wines used in the production come from Sicily.

THE SUGGESTIONS OF THE TASTE OF AGING • Entering the Varvello cellars means entering a realm where wood encloses and enhances precious harmonies of tastes and aromas that time unites and refines, to produce vinegars that retain the suggested taste of the wine. Varvello still relies on the expertise and knowledge of the time passing slowly.

GUARANTEE OF GENUINITY AND FOOD SAFETY • Varvello guarantees the genuineness and food safety of its wine vinegars, thanks to constant and accurate analytical controls.



READY TO TASTE. EVERYBODY AT THE TABLE!

REGIMENTAL LINE FOR GREAT CHEFS • The Varvello Regimental Line is ideal for haute cuisine and new international gastronomic trends. Our company boasts the collaboration with the Italian Food Style Education Association and its great Chefs, to promote the culture of wine vinegar and vinegar-based condiments.

BALSAMIC VINEGAR OF MODENA PGI • It is the jewel of our company. Next to the historic Piedmont plant of La Loggia (Turin), the Vinegar of Bastiglia (Modena), owned by Varvello, makes its appearance in the heart of the typical production area of Balsamic Vinegar of Modena PGI. VARVELLO Balsamic Vinegar of Modena PGI is the result of a skilful blend of vinegar and cooked must made from selected grapes of the Sangiovese and Lambrusco vines.

L' ACETO REALE • Noble by birth. "Reale" (Royal) because it is crowned for its quality, and "Reale" (Real) because it is true wine vinegar. It has been elected the Master of Taste from 2017 to today, a recognition awarded by the Turin Chamber of Commerce and Slow Food.

RED WINE VINEGAR • Red Wine Vinegar from Piedmont wines is the top of the Varvello range and, according to connoisseurs, also of the market. A high-quality aged vinegar, with a round, soft and particularly "vinous" taste, which is obtained from the fermentation of Piedmont red table wines. Aging in oak barriques enhances the perfume and the aroma thanks to the high percentage of residual alcohol released during fermentation.

APPLE VINEGAR • Entrust your well-being to apple cider vinegar: genuine and unique. The benefits of unfiltered apple cider vinegar:

- * Ideal for recovering from fatigue;
- * Increases the metabolism, thus promoting weight control;
- * Helps digestion;
- * It helps to lower the blood pressure;
- * Strengthens the immune system;
- * Tones the lungs.



A SURPRISING CENTENNIAL TASTE TO TRY WITH YOU 1921 - 2021

On the occasion of the centenary celebration of our company, Varvello has new surprising ideas in store for you: Madernassa pear vinegar, kiwi vinegar, tomato vinegar, beer vinegar, red fruit vinegar (blueberries and raspberries), powder vinegar and wine vinegar from centuries-old vines in the province of Turin. Hundred years of passion to amaze you again and forever.

And, if all this is not enough to surprise you, Sabina will succeed, our latest creation in the kitchen to celebrate a century dedicated to good taste at the Varvello home. Sabina is a vinegar produced only with acidified must and aged for over 20 years.

TRADITIONAL BALSAMIC VINEGAR OF MODENA PDO

A refined and unique authenticity in the world, which starred chefs and all gourmets envy us for. We are talking about the Traditional Balsamic Vinegar of Modena PDO.

The traditional Balsamic Vinegar of Modena PDO is obtained from grape must, through an ancient procedure handed down over the centuries. The must of grapes typical of the area of origin, cooked in an open vase and over direct heat, is poured into barrels of precious woods, where it acetifies with extremely complex and natural processes. Thanks to the particular technique of decanting and to the many years of refinement and aging, the wide range of products reaches a surprising balance of aroma and flavour.

The Traditional Balsamic Vinegar of Modena PDO gives its best to garnish meat and fish preparations. It is delicious on parmesan, on fresh pasta, even stuffed, to create a magical contrast of flavours.



DOP LINE E VARVELLO RESERVE



The Varvelo Regimental Line is ideal for haute cuisine and new international gastronomic trends.

The Varvelo Regimental Line includes Aged Red Wine Vinegar, Balsamic Vinegar of Modena PGI, Condiments with Balsamic Vinegar of Modena PGI, vinegar-based condiments, glazes and pearls with Balsamic Vinegar of Modena PGI.

REGIMENTAL LINE 



PEARLS WITH BALSAMIC VINEGAR OF MODENA PGI

Modern cuisine is characterized by original recipes and above all by innovative sensory experiences. Pearls with Balsamic Vinegar of Modena PGI belong to this world. Their inviting appearance is perfect for garnishing dishes with that extra touch of creativity.

GLAZE-CREAM CONDIRE

Excellence of ingredients, consistency and aromas: this is the winning recipe created in collaboration with the University of Gastronomic Sciences of Pollenzo.

This sweet and sour cream teases the chefs' skills to create sauces of particular density and exquisite combinations.

The Condirè Glaze-Cream is excellent for garnishing and flavoring risotto, grilled vegetables, meat and goes perfectly with cheeses, ice creams and sorbets.





We have thought of everyone. VarveLo also takes care of the little gourmets for which the baby food line is targeted.

With an irresistible flavour, made only with natural ingredients, they are excellent as an afternoon snack. Available in a miniature format to satisfy your thirst for joy.



Varvelo is always careful to the "Made in Italy" products and has dedicated time and passion to the tasting and selecting only the finest wines, as the best Sommeliers are usually asked. Varvelo personally discovered the art of viticulture and winemaking, the traditions associated with our wines and the wine regions of the "Bel Paese" ("Beautiful Country"), thus selecting the most suitable wines for the production of its vinegar. From the birthplace of the Varvelo family, vermouth, Barolo, Barbaresco and Moscato. From Veneto, the lively Prosecco and, from Sicily, the Pinot Grigio, with which we produce our vinegar that rests for three long years before being presented at the table. The result? A vinegar with a surprising flavour and unique colour.



MON-VINEYARD AND MONO-VARIETAL LINE



Mimosa, Bellini and Rossini: Varvelo enriches its gustatory proposals: Mimosa with orange juice, Rossini with strawberry flavour and Bellini the juice of white pears and raspberries.



The most exclusive vinegars and condiments for the most refined tables have the name of "L'Aceto Reale", the top of the Varvello's range that includes the Red and White Wine Vinegar aged in fine wooden barrels, the Balsamic Vinegar of Modena PGI, Apple Vinegar aged in barrique and glazes based on Balsamic Vinegar PGI.





This line is the result of a continuous research over the years and is based on a new biological system that applies the most advanced techniques regarding the environment and energy conservation. Varvelo strongly insisted to develop this project as it is a company that has always supported eco-sustainability and has adopted this precise philosophy.



Vinaigrette is the perfect harmony between Varvello vinegar and Italian extra virgin olive oil carefully selected by our company. Bring to your table a natural product with a low calories content, ideal for all of those who love good food and want to stay in shape.





Ke VIN *gourmet*

KE-VIN is born from the magical harmony between some fragrant Sicilian wines and a lively drop of our apple vinegar.

Full-bodied, enriched with spices and herbs typical of our land, it is a must in the kitchens of great chefs.



Vinegar for drinking

Let's stay in Piedmont. A land with great varieties of ancient, flavoured, rustic and resistant apples. Apples have always been found on the table of our land, from mixed fried food to a dessert. A completely new line for the international market that offers new consumption habits. Nettare Reale is a pure, unfiltered vinegar, because it still contains "the mother" and is obtained only from certified Italian apples. From being a knight of your dishes, it now becomes the undisputed star of fruit vinegar-based drinks, with the addition of super food ingredients such as ginger, mint, lemon and honey. Quench your thirst with pleasure and well-being.



NETTARE REALE LINE - FERMENTED VINEGAR NECTAR



These vinegars are reserved for the world of catering and preparations in the kitchen of cooks and chefs. For this reason, they are presented in particular formats and are more suitable for intense and frequent use, without losing any of the quality that made Varvello loved in Italy and all over the world.



It is impossible to forget the Modenese origins of the pharmacist grandmother. Recalling her name in this line is our way to say thank you for always being present in our lives.

We invite you to taste this line of products capable of combining the great heritage of Emilian cuisine with the dictates of contemporary recipes. A perfect combination of past and modernity.

Alongside the traditional Modena Vinegar PGI, the range also includes a delicious apple vinegar and two Italian wine vinegars, perfect companions for decorations and variations to your everyday menus.





In recognition of the city that welcomed us, this line is dedicated exclusively to the foreign market, this is another example of Varvello's productive vitality. A condiment based on Balsamic Vinegar of Modena PGI with different flavours: blueberries, figs, strawberries and pomegranates. A product in perfect harmony with the new trends of international creative cuisine.