



In 1921, **Giovanni Varvello** established the “Stabilimento Italiano l’Aceto”. He was **the first person in Turin to produce vinegar on an industrial scale**. Thanks to his winning intuition, in short time the vinegar of Varvello became one of the greatest in Italy. In 1961, it was handed to his sons and the plant was moved to La Loggia in 39, Strada Nizza, where it is still located today. The company has always been owned and run by the Varvello family, now arrived to the fourth generation.

THE VINEGARS: TASTE AND QUALITY

The Varvello wine vinegars age in wood, in barrels made of oak wood from Slovenia and larch wood from America (capable of holding 20,000 hl, which represents 25% of the total capacity of more than 80,000 hl). The white wine lies in these barrels for about four months and the red wine for almost one year. **This is the secret of the delicacy and the particular taste that makes the Varvello products unique.**

GOOD FOR THE PEOPLE AND THE PLANET

Varvello also produced and invested in **a new bio-organic system which applies several techniques to eliminate pollution and save energy**. Organic –for Varvello– is also running on renewable energy (with solar panels for more than 60% of their needs) and also saving water thanks to the installation of a cooling tower, which loops the heated water

from fermentation in a re-cooling circle. About energy saving, **Varvello also has a new generation heater** which uses minimal energy for heating and during production. Recycling is used for the left-over plastic, cardboard from packaging and glass of the broken bottles, too. Last but not least, the sedimentation leftover from clarification-filtering of the vinegar is brought to farms to be used as **a natural fertilizer which helps the soil regeneration and is good for nature**. The consumer will find all these details are available on the labels, demonstrating the company’s commitment to the environment.



CONTACTS



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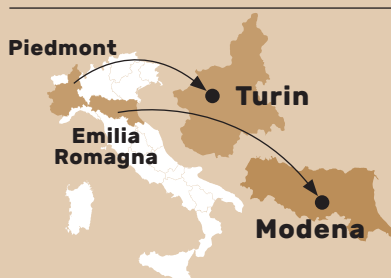
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TECHNOLOGY AND INNOVATION

Over the years, Varvello has continued to invest in the creation of advanced installations and fully automated bottling lines. In 2015, a new in-house Pet production line was installed, capable of producing bottles by blowing ‘pre-formed,’ and also utilizing 50% recycled Pet. In 2016, **a new plant was established in Modena**, resulting in a technologically advanced and environmentally friendly location that uses renewable energy. This facility is dedicated to maturing **Balsamic Vinegar of Modena Pgi and producing new fruit condiments**, exclusively catering to the US market. Always following the motto: ‘Quality, Tradition, and Technology at the service of the consumers!’

MORE INFO



Company details

Brands Varvello L’Aceto Reale - Gran Sapore,
Nonna Mimma, Nettare Reale
Established 1921
N. workers 40
Ownership Family Business
Annual revenue €15 mln



Products Details

Private label Yes
Price positioning Discount, Mainstream, Premium, Luxury



Certifications

- Brc
- Haccp
- Usda
- Ifs
- Halal
- Vegan
- Fda
- Nop
- Organic



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