


VARVELO
◆ L'ACETO REALE ◆
1921





THE TRADITIONAL USE OF VINEGAR..

Vinegar has always been a simple and immediate ally in the kitchen: perfect for dressing salads and vegetables with a fresh, lively note.

But today vinegar goes beyond its classic role: let's discover four products that transform every dish with new aromatic profiles and surprising possibilities of use.



THE NEW TASTE OF VINEGAR

BALSAMIC VINEGAR OF MODENA IGP



ROSÈ WINE VINEGAR



GLAZES



UNFILTERED ORGANIC APPLE VINEGAR





An Italian classic with timeless elegance.

What is it



- Blend of **cooked grape** must and **wine vinegar**
- Matured in our wooden barrels (**often oak**) in Modena
- PGI specialty: we favor Sangiovese and Lambrusco grapes for fruit-forward character

Taste & Texture



- **Deep black color** with warm highlights
- Velvety body, **high density**
- **Sweet-and-sour profile** with distinct fruity notes

How to use it



Grilled meat



Vegetables



Cheese & fruits





Light, elegant and unexpectedly expressive

What is it



- Made from selected Sicilian rosé wines, it preserves the wine's delicate character through a process designed to highlight its aromatic purity

Taste & Texture



- **Pale pink color**, with bright reflections
- Delicate **sweet-tart balance**
- Fresh, refined aroma with **subtle fruity notes**

How to use it



Fish & seafood



White meat



Summer salad





Tradition meets modern convenience

What is it



- **Cream with Balsamic Vinegar of Modena PGI:** a creamy, squeezable glaze made from balsamic vinegar of Modena PGI, concentrated/rectified grape must and glucose syrup
- **White Cream:** a bright, neutral glaze made with white wine vinegar, concentrated grape must and glucose syrup

Taste & Texture



- **Thick, velvety texture,** perfect for decorations and finishing touches
- Rich, **well-balanced** taste
- **Multiple flavor options** suited to different pairings

How to use it



Roasted meat



Cheese



Desserts & Fruits





The energy of nature



What is it

- Produced through **double fermentation** of Italian apple juice
- **Unfiltered and unpasteurized**, to preserve the natural "Mother"
- A natural functional drink with **purifying and energizing properties**



Taste & Texture

- Light golden color
- Delicate fruit notes and a crisp, gentle acidity
- Refreshing, balanced finish

How to use it



Salads



Poke bowls



Smoothies & infused drinks





From everyday plates to gourmet creations, choose the profile that elevates your dish..

FRUITY & WOODY



SWEET & DELICATE



AROMATIC & PLAYFUL



ENERGIZING & DETOX

