



SUPPLY CHAIN IS 100% CONTROLLED FOR THE MONOARIETAL VINEGAR LINE

Apples from Trentino and Piedmont are the protagonists of the Varvelo production line

The Varvelo family has been producing vinegar with the same care, attention and production methods for over four generations: from the selection of raw materials to the aging in barrels. Active on the Italian and foreign market since the 1970s, today Varvelo is a company that has minimized its environmental impact and has renewed itself, thanks to the revolutionary ideas and unique references in the world of vinegar. Among these, the "Monovarietal" vinegars: **Apple vinegar from Piedmont, Apple vinegar from Trentino, Barbera from Piedmont and Prosecco**, all made with the Italian excellence and are characterized by a supply chain controlled through all its phases, elements that offer to the consumer confidence in Varvelo products.

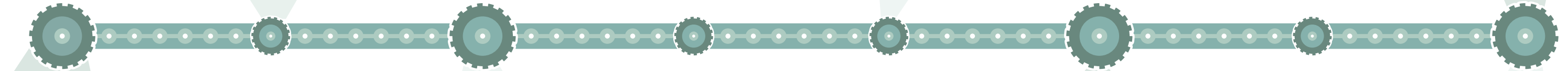
Varvelo has minimized its environmental impact and over the years it has been renewed with a series of unique references in the vinegar market. Among these, there are the "Monovarietal" vinegars.



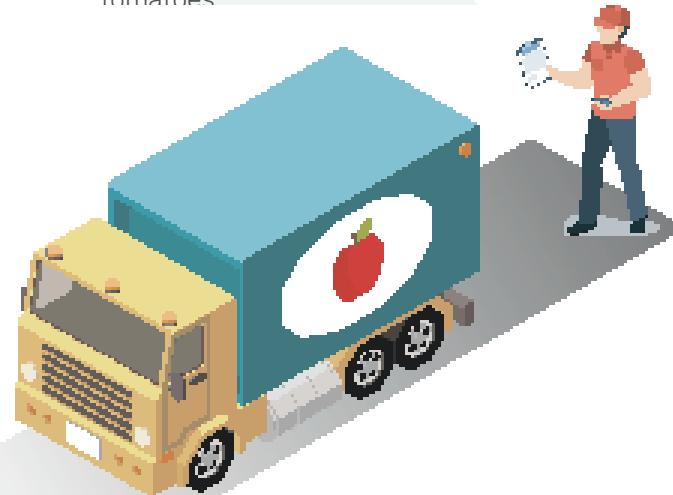
3 Varvelo's partners obtain **both apple juice and apple extracts from apple processing**, respectively for the different types of apples used (from Piedmont and Trentino).



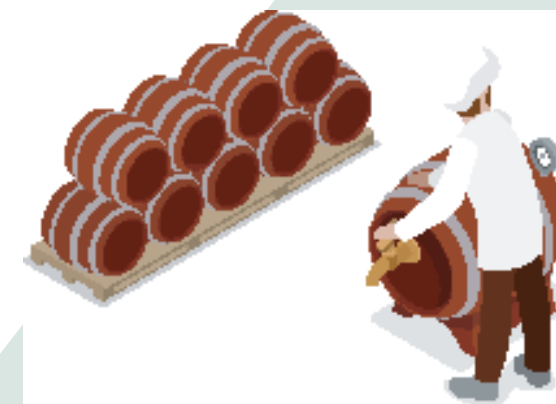
The 'Monovarietal' line of vinegars is characterized by an interactive and digital pack. The three bottles, in fact, have a **Qr-code on the back of the label, which for each reference, refers to a landing page where the product details, traceability routes, recipes and advice are shown.**



1 Varvelo selects the best **apples from Piedmont** (in the so-called 'Royal area', where the real protagonist is the Red Apple of Cuneo PGI, grown between 280 and 650 meters above sea level) and **from Trentino** (between Trento and Bolzano). The harvest takes place from the second week of August to October according to the variety; the summer ones are harvested between August and September, while the autumn-winter ones between September and October. On the other hand, for the Barbera and Prosecco lines, the company has bet on the antioxidant polyphenolic properties of the raw material.



2 The apples are sent to **Varvelo's supply chain partners, who process them according to ancient processing methods** to extract all the goodness of Piedmont and Trentino apples. The same applies for the tomatoes



4 The apple juice and the tomato wine are transported to the Varvelo Turin plant in **La Loggia (To)**. **There the fermentation phase begins** from which the apple cider and then the apple cider vinegar are produced, as well as the tomato vinegar.



5 After the fermentation period, the Piedmont apple vinegar, the Trentino apple vinegar and the fermented tomato vinegar are **bottled or sold in bulk to the Italian and foreign markets.**

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