



VARVELLO L'ACETO REALE

The vinegar seasoned by history

Varvello was born in Turin in 1921 and over time it has found its ideal location just outside the city, in La Loggia, in the heart of Piedmont, a land of great wines. Here the winemaking tradition is an ancient art and the ability to select wine is essential for obtaining the best vinegar.

Varvello vinegars, in fact, mature for many months in wood, in Slavonian oak and American Larch barrels which are among the largest in the world. Varvello has now reached the third generation, and continues to make quality and service its successful factors. "We only use natural and healthy table wines" the Varvellos point out with pride, a record dedicated to taste and quality.

An exciting visit between "flavor" and "knowledge". Season your life with a "royal" taste!

TECHNICAL SHEET

Visit of the production

Duration of the visit	1h30'
Availability	Friday
Price	free
Participants per group	min 10 / max 20
Language	Italian, English
Notes	
Minimum age	14 years



Varvello Giovanni & C. L'Aceto Reale S.r.l.
Strada Nizza, 39 - La Loggia (TO)
www.acetovarvello.com

→ km 19