ACETIFICIO ARETINO

On your table since 1955



ACETIFICIO ARETINO

Verdi Family



Since 1955, the **Verdi family** has represented excellence, tradition, and passion in vinegar production.

Over the past 70 years, **Acetificio Aretino** has grown from a small Tuscan business into a trusted national and international brand, producing high-quality vinegars from the finest raw materials.

Today, the company remains family-run, continuing a legacy of authenticity, quality, and innovation.



"Vinegar is my life, and things made with passion and love always reward you."

Core Values

FAMILY

A united family making decisions guided by authenticity and shared values.

TUSCANY

Deeply rooted in the heart of Tuscany, bringing regional excellence into every drop.

RAW MATERIALS

90% of our ingredients come from Italy, ensuring high quality and full traceability.

CONTINUITY

Five siblings, over seventy years of leadership: a legacy of consistency and integrity.

Milestones and Key Highlights

1

1955

Company foundation (Production: 5,000 bottles per day)



2

1957

Entry into large-scale distribution



3

1970-80

Period of rapid growth


LE GRADUATORIE DI UNA RIVISTA

L'aceto di Arezzo è il primo d'Italia

Agenda

4

2007

Construction of a new production facility (70,000 bottles per day)



5

2011

Installation of the first photovoltaic system (30% of energy needs)





6

2015

Construction of a water treatment system



7

2018

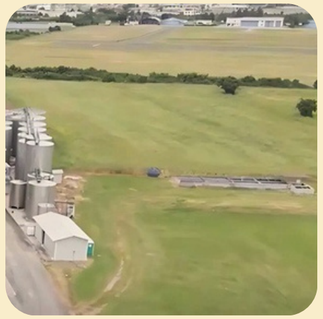
Completion of the vertical warehouse



8

2019

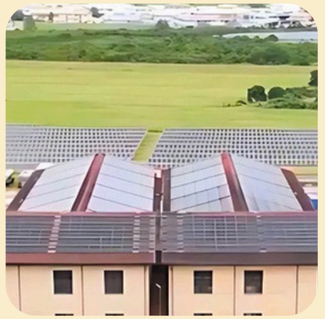
Installation of the water purification system



9

2023

Expansion of solar capacity (70% of energy needs)



10

TODAY

The company reaches maximum resource optimization



Sustainable Commitment

>70%

OF ENERGY FROM THE PHOTOVOLTAIC SYSTEM

75%

OF THE PLASTIC USED IS RECYCLED PET (RPET)

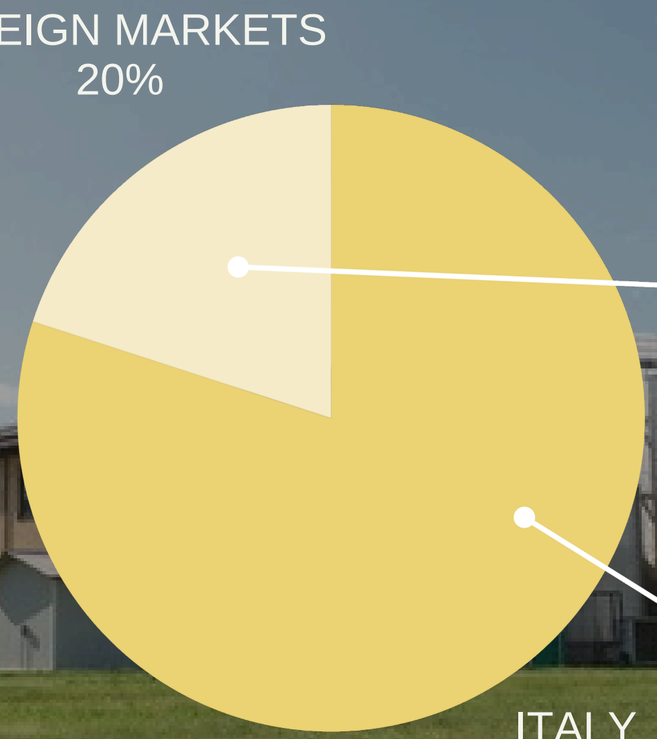


Company Data

5,000 m²
Production area

2
Production lines

120.000 bottles
Daily production



Our market presence

- Europe: France, Poland, Greece, Romania, Austria, Switzerland
- America: Brazil, Colombia, Costa Rica, California, Florida
- Africa: Egypt, Algeria, South Africa
- Asia-Pacific: Japan, South Korea, Australia
- Other: Russia

Strong presence in major supermarket and discount chains.



Quality Assurance

LABORATORY DATA

2600

chemical/microbiological tests carried out **annually** by third-party laboratories

100%

product batches are subjected to **chemical**, physical and **sensory tests**

2100

annual inspections of incoming materials

Certifications

IFS International Featured Standards

EU Organic (Reg. EU 2018/848)

ABM Certification

Gender Equality Certification

100% Made in Italy

Product Portfolio

Tuscan Vinegars



• **Chianti D.O.C.G. Wine Vinegar**
Aged in oak barrels, with a deep Tuscan character. Made from the finest wines, it offers a robust, aromatic, and distinctive profile. Delicate and harmonious, with a full and pleasantly complex aroma.

• Unfiltered **Apple Vinegar**
Made from apples grown in the Valdichiana region, naturally aromatic.

Wine Vinegars



Fresh, bright, and well-balanced – ideal for vegetables and everyday cooking.

Fruit Vinegars



Made from blood oranges, apples, and pomegranates; low acidity with a high aromatic profile.

Organic Vinegars



Made from certified organic wines; the presence of natural sediment confirms the authentic and unprocessed nature of the vinegar. These vinegars feature a distinctive fruity aroma that reflects their premium quality.

Balsamic Specialties



• Our Balsamic Vinegar of Modena PGI is made from cooked grape must and selected wine vinegars, offering a harmonious balance between sweetness and acidity.
• The gourmet glaze, based on reduced Balsamic Vinegar of Modena PGI and cooked must, is a versatile condiment ideal for meat, fish, and vegetables.
• Balsamic pearls are delicate spheres that add an elegant visual touch and a concentrated burst of flavor to refined dishes and salads.
All products are aged in oak barrels.

Spirit Vinegar



Multi-purpose vinegars ideal for sanitizing, preserving, and cleaning.

Made from sugar beet, this versatile product excels in sanitizing, degreasing, cleaning, and preserving vegetables with natural effectiveness.

Aging & Refinement

Over 20% of the company's facilities are dedicated to the aging process, with vinegars matured in wooden barrels inside **underground cellars at a stable temperature**.

This natural environment allows the **aromas to develop and refine**, producing richer and more nuanced flavor profiles over time.

Contacts

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