ACQUERELLO
ACQUERELLO
INVECCHIATO 7 ANNI
AGED 7 YEARS
IL RISO.
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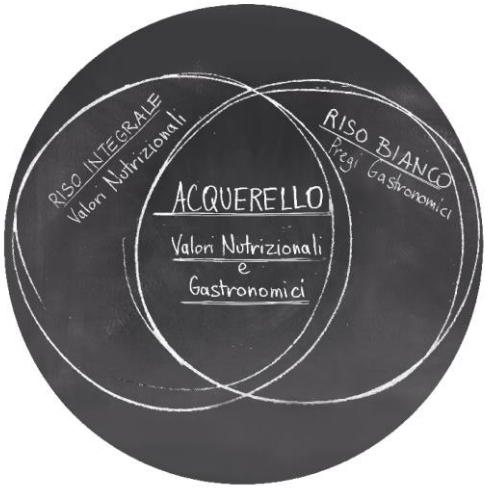
Acquerello started in 1991 from Piero Rondolino's idea to create a rice that distinguished itself from the others for its superior quality.
Acquerello is the first rice that is aged and has its own germ. This makes this white rice's nutritional properties the same as brown rice.
Today it is sold in 59 countries worldwide and it is produced only at the Colombara Estate in Livorno Ferraris.
Acquerello's production entails the careful cultivation of rice in our fields and a short supply chain process.

3 KEY POINTS

The aging of rough rice takes place in silos at controlled temperature and humidity for at least 1 year. This process achieves full stabilization of the starch and allows grains to hold texture.
1% of the harvest is aged for a minimum of 7 years, which leads grains to become darker in colour, to take a few more minutes during the cooking process and to absorb more liquid.
Those grains emphasize flavors and are bigger in size.

The helix is an extraordinary whitening process that dates back to 1875. To this date this process has no competitors due to the fact that it is the most gentle method that prevents any damage to grains.
This is a 20 steps process the grains go through in order to have the most perfect shape and white color.

The germ is the most nutritious part of the grain in which we find vitamins and minerals.
During the whitening process, the germ detaches from the grain but is preserved and it is then reintegrated into the white grains through a patented process.
Acquerello is the only white rice with the nutritional properties of brown rice.



SHORT CHAIN

Piero's love for Acquerello has brought him to build the entire short supply chain at his estate 'Colombara'. This has allowed him to pay close attention to all production phases, from the rice growth in the field to the final delivery to our clients.

In order to keep up to time the Rondolino S.C.A. has created an on-line store for our Italian and European customers.

One of our values is transparency, so we have listed on our website the restaurants and stores currently selling Acquerello. This helps our consumers to find our products in their area.

THE HISTORY

Acquerello is born in Livorno Ferraris, (Piedmont region), right in the heart of Vercelli, the province where the rice culture dates back to the1400s.

The history

500 YEARS OF RICE CULTURE

1000
In Medieval times the Colombara Estate was an hostel for travellers

Rice starts to be grown at the Colombara Estate
1400

1571
The "farm world" takes shape with homes, taverns, shops and everything you need for everyday life

Extension and reconstruction of the Colombara Estate
1875

1920
The rice-widers dormitory is built, where today the "Conservatory of Rice culture" lives again

Cesare Rondolino becomes the third owner of the estate
1935

1970
Piero Rondolino continues to grow different varieties of rice with his father

Piero Rondolino strats to grow and produce Carnaroli: Acquerello is born
1991

2001
A new rice mill is built with innovative processes and germ reintegration technologies

INTERNATIONAL PATENTS
for restoring the rice germ

INTERPATENT
CONSULENTI IN PROPRIETÀ INDUSTRIALE DAL 1927
TRADE MARK & PATENT ATTORNEYS SINCE 1927

TORINO MILANO ROMA ALICANTE

SPETT.LE
RONDOLINO SOCIETA' COOPERATIVA
AGRICOLA
TENUTA COLOMBARA
13046 LIVORNO FERRARIS (VC)

Torino, 04/07/2013

RACCOMANDATA

Oggetto: BREVETTO EUROPEO No.: 2222187
Ns. Rif.: P3543EP00. 10896.01/EP/PC-11

Egregi Signori,

Con la presente abbiamo il piacere di trasmetterVi copia della documentazione ufficiale, ove disponibile, comprovante l'avvenuta convalida negli Stati di Vostro interesse per i quali Vi preghiamo di prendere nota dei seguenti dati:

Titolare:	**RONDOLINO SOCIETA' COOPERATIVA**
Titolo:	**"Method for enriching rice and product obtained thereby."**
Data di deposito:	**13/11/2007**
No. della domanda:	**07866761.5**
No. del brevetto:	**2222187**
Pubblicazione della concessione:	**27/03/2013**
Stati convalidati:	**FRANCIA, GERMANIA, GRAN BRETAGNA, ITALIA, OLANDA, SPAGNA, SVIZZERA, TURCHIA**
Termine opposizione:	**27/12/2013**

La durata del Brevetto Europeo è di 20 anni dalla data di deposito ed il suo mantenimento in vigore negli Stati protetti è soggetto al pagamento di tasse annuali presso gli Uffici Brevetti nazionali. Vogliate notare che le prossime tasse annuali saranno quindi dovute, in ogni singolo Stato, entro il **30/11/2013**.

A tempo debito provvederemo ad inviarVi i consueti avvisi di scadenza senza, tuttavia, assumerci alcuna responsabilità nel caso in cui, per qualsiasi motivo, non dovuste ricevarli.

Con i migliori saluti.

INTERPATENT
Pierpaolo Rotta

All.i: c.s.:
documento di addebito (segue)
/dd

Members of FICPI and APPI

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REA 963858

РОССИЙСКАЯ ФЕДЕРАЦИЯ

ПАТЕНТ
НА ИЗОБРЕТЕНИЕ
№ 2441396

СПОСОБ ПОЛУЧЕНИЯ РИСОВОГО ПРОДУКТА, ОБОГАЩЕННОГО ПИТАТЕЛЬНЫМИ ВЕЩЕСТВАМИ, И ПРОДУКТ, ПОЛУЧЕННЫЙ ЭТИМ СПОСОБОМ

Патентообладатель(ли): ***РОНДОЛИНО СОЧЕТА' КООПЕРАТИВА АГРИКОЛА (IT)***

Автор(ы): ***РОНДОЛИНО Пьеро (IT)***

Заявка № **2010123940**
Приоритет изобретения **13 ноября 2007 г.**
Зарегистрировано в Государственном реестре изобретений Российской Федерации ***10 февраля 2012 г.***
Срок действия патента истекает **13 ноября 2027 г.**

Руководитель Федеральной службы по интеллектуальной собственности
Б.П. Симонов

The United States of America

The Director of the United States Patent and Trademark Office

Has received an application for a patent for a new and useful invention. The title and description of the invention are enclosed. The requirements of law have been complied with, and it has been determined that a patent on the invention shall be granted under the law.

Therefore, this

United States Patent

Grants to the person(s) having title to this patent the right to exclude others from making, using, offering for sale, or selling the invention throughout the United States of America or importing the invention into the United States of America, and if the invention is a process, of the right to exclude others from using, offering for sale or selling throughout the United States of America, or importing into the United States of America, products made by that process, for the term set forth in 35 U.S.C. 154(a)(2) or (c)(1), subject to the payment of maintenance fees as provided by 35 U.S.C. 41(b). See the Maintenance Fee Notice on the inside of the cover.

Margaret A. Focarino

Commissioner for Patents of the United States Patent and Trademark Office

特許証
(CERTIFICATE OF PATENT)

特許第５３３５８０４号
(PATENT NUMBER)

発明の名称 (TITLE OF THE INVENTION): 米を強化する方法及び同方法によって得られる生産物

特許権者 (PATENTEE): イタリア国 １３０４６ リヴォルノ・フェラーリス、テヌータ・コロンバラ
国籍 イタリア共和国
ロンドリーノ・ソシエタ・コオペラティーバ・アグリコラ

発明者 (INVENTOR): ロンドリーノ，ピエロ

出願番号 (APPLICATION NUMBER): 特願２０１０－５３３７２１
出願日 (FILING DATE): 平成１９年１１月１３日(November 13, 2007)
登録日 (REGISTRATION DATE): 平成２５年 ８月 ９日(August 9, 2013)

この発明は、特許するものと確定し、特許原簿に登録されたことを証する。
THIS IS TO CERTIFY THAT THE PATENT IS REGISTERED ON THE REGISTER OF THE JAPAN PATENT OFFICE.

平成２５年 ８月 ９日(August 9, 2013)

特許庁長官
COMMISSIONER, JAPAN PATENT OFFICE

羽藤秀雄

OUR CERTIFICATIONS

SECURITY
December 2010:
ISO 22000.
Management System of the Food safety. Standard recognized on a global level, designed to systematically ensure the food safety along each ring of the supply chain.

TRACEABILITY
January 2011:
ISO 22005.
Traceability system agribusiness guarantees the supply chain traceability.

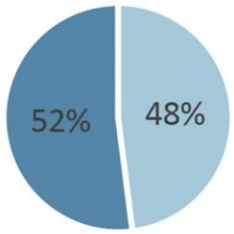
LEGAL REQUIRMENTS
June 2018:
IFS International
Food Standard Certification that has the purpose of promoting the effective selection of supplier's brand food GDO, based on their ability to provide safe, compliant products to the contractual specifications and legal requirements.

QUALITY
June 2018:
BRC Global
Standard for Food Safety Certification that guarantees that the products are obtained according to quality and well defined standards and respecting requirements.

HEALTH
October 2018:
GLOBALGAP.
Certification agri-food focused on reassuring consumers about the methods of agricultural production of foods.
To ensure to reduce to minimum the impacts of harmful agricultural activities on environment, and to guarantee a responsible approach towards health, worker safety and animals' welfare.

LEGALITY
May 2020:
the Competition and Market Guarantor Authority resolves to attribute to Rondolino S.C.A. the Legality Rating.

ACQUERELLO IS SOLD IN 59 COUNTRIES



- Italy
- Foreign countries

SUSTAINABILITY

Rondolino S.C.A. is committed to being eco-friendly:

In 2016, 456 photovoltaic panels were installed on the roofs of the rice mill.
After about a year and a half, we saved 102,841 kg of CO_2, which equals to planting 343 trees.

Our packaging is fully recyclable.
The packaging process waste of our 2.5 kg is sent to Made in Carcere (Made in Prison) where they live a "second life" as bags.
Our 1 kg, 500 g and 250 g beautiful tins are reused for creative purposes or are fully recycled if thrown away.

THE CULTURE OF RICE

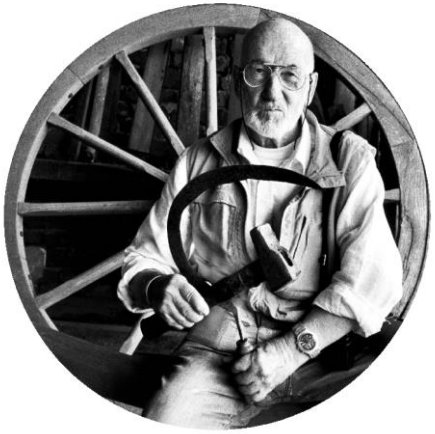
The Rondolino family believes in the value of the rice culture and it promotes its heritage and rich history.

In 2004, thanks to the love and respect for tradition, the Conservatory of Risiculture was created as a historical itinerary on Italian rice culture.
The museum shows artisan workshops, blacksmith, carpenter, saddler, cheesemaker, the workers' houses, the rice-widers dormitory and the school.
In order to keep the signs of time intact, the spaces and historical items have not been renovated or altered.

In the same year, the University of Gastronomic Sciences of Pollenzo chose Tenuta Colombara as a branch for teaching.

THE EVENTS

- 2013 - The photographic book "Il Racconto del Riso - An Italian Story of Rice" is created. It is a collections of photographs by Gianni Berengo Gardin.
- 2015 - An educational course reserved to IV grade European elementary schools is developed to educate studets on the healthy benefits of rice and recommend rice consumption at least once a week on Wednesday (in Italian Mercoledì), from here Mercoledì Riso was born. The project is in collaboration with Slow Food. It receievd the official award of School Project in Expo and it has been written among the Best Practices of the Milano Chart.
- 2015 - The Club des Chefs des Chefs, the most exclusive gastronomic company in the world "The Club des Chefs des Chefs" which includes the Heads of State's private chefs, spent a day at Tenuta Colombara to learn about the production of Acquerello.
- 2016 - Slow Food, for its 30th anniversary, Slow Food chooses Acquerello as the product representative of the "good, clean and fair" philosophy and awarded it with the snail on the packaging.



- 2018 -The book “Storia di un Libro” (History of a book) has been created; the sequel of “Il Racconto del Riso - An Italian Story of Rice”. It is a collection of backstage shots taken by Cele Bellardone and Dino Boffa during the work at the Colombara Estate by Gianni Berengo Gardin.
- 2019 - Piero Rondolino received the award “Pannocchia d’Oro”, which rewards those in the industry who have contributed to making Italian rice known and appreciated.
- 2019 - For the first time the theatrical play named “Risotto” shows at Tenuta Colombara. The play was written and directed by Amedeo Fago with an essay on the art of risotto by Fabrizio Beggiato.
- 2020 – Masterchef Italia on Sky TV chooses Tenuta Colombara for its first outdoor challenge as a symbol of Italian rice culture.

THE RONDOLINO FAMILY

Piero

Born in Torino in 1946.
Graduated in Architecture.
Rice grower since 1970, member of the Agriculture Accademy of Turin and of the Georgophile Accademy of Florence, he is Acquerello's father.

Maria Nava

Born in Torino in 1973.
Graduated in Law.
She takes care of the commercial.

Rinaldo

Born in Torino in 1972.
In 1994 drops out his studies of letters to support Piero working in the fields.
Today he is responsible of the Agricultural part.

Umberto

Born in Torino in 1974
Graduated in Product Design at the Pasadena Art Center.
Professor and Coordinator at the IAAD.
Today he takes care of risearch, development and communication.

Anna

Born in Torino in 1984
Graduated as Graphic Designer at the Communication Accademy in Milano.
She takes care of Acquerello's image and communication.

ACQUERELLO'S TEAM

CULTIVATION

Massimo

Francesco

PRODUCTION

Simone

Luca

Michael

Loretta

Andrea

Cinzia

Ben

Tommaso

Matteo

COMMUNICATION

Luna

Alessandro

Atea

SALES

Manuela

Valentina

Cristina

ADMINISTRATION

Samantha

Daniela

Pamela

Monica

To share your passion and stay updated on Acquerello's news,
follow us on our social channels.
@risoacquerello #risoacquerello

Rondolino S.C.A.

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Tel 0161477832 - Fax 016147272

www.acquerello.it

Do you want to ask us something?

Write to: info@acquerello.it