



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 72 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.

On a small part of the harvest, the aging of the paddy is extended up to 8 years. Extending the aging period has been shown to make the starch in the grains even more stable, offering unparalleled stability during cooking and an unprecedented ability to absorb flavors. The result is exceptional versatility in all preparations.

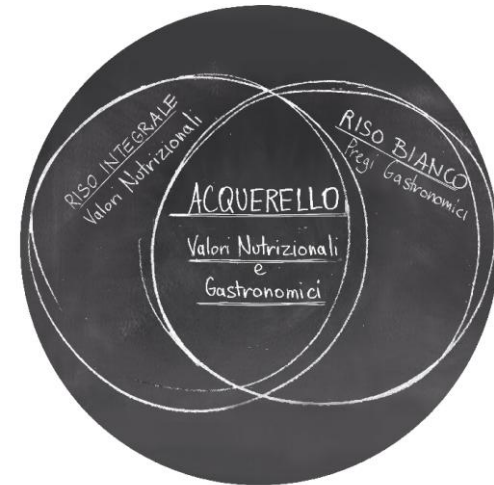
The **helix** is an extraordinary whitening process that dates back to 1875. To this date this process has no competitors due to the fact that it is the most gentle method that prevents any damage to grains.

This is a 20 steps process the grains go through in order to have the most perfect shape and white color.

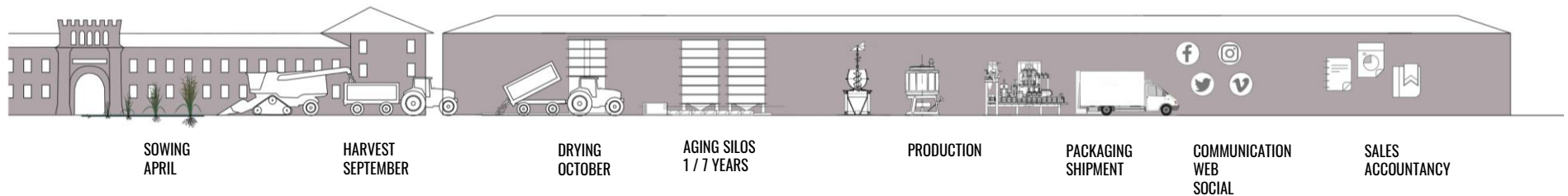
The **germ** is the most nutritious part of the grain in which we find vitamins and minerals.

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.

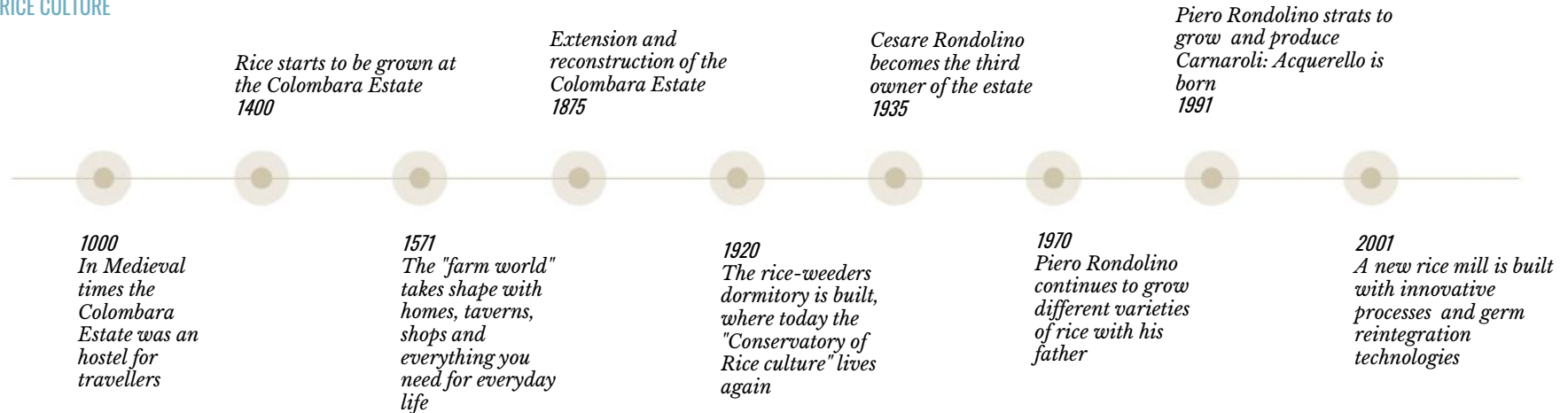
THE HISTORY

Acquerello is born in Livorno Ferraris, (Piedmont region), right in the heart of Vercelli, the province where the rice culture dates back to the 1400s.



The history

500 YEARS OF RICE CULTURE



INTERNATIONAL PATENTS for restoring the rice germ



INTERPATENT

CONSEGLIO IN PROPRIETÀ INDUSTRIALE E.M. 1967
FIDUCIARIA A TUTTA ATTIVITÀ SUE TUTT'ITALIA

TORINO
MILANO
ROMA
ALICANTE

SPITTELE
RONDOLINO SOCIETÀ COOPERATIVA
AGRICOLA
TENUTA COLOMBARA
13046 LIVORNO FERRARI (VC)

Torino, 04/07/2013

RACCOMANDATA

Oggetto: BREVETTO EUROPEO No. 2322187
No. Rif.: P354EP09.10096.01-EPFPC-11

Egredi Signori,

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

Titolo:
Tinder

Data di deposito:
No. della domanda:
No. di inventore:
Pubblicazione della concessione:
Società coinvolta:

RONDOLINO SOCIETÀ COOPERATIVA
"Method for enriching rice and product obtained thereby."
213112097
07864761.5
213112097
213112093
FRANCIA, GERMANIA, GRAN BRETAGNA, ITALIA,
OLANDA, SPAGNA, SVEVIERA, TURCHIA
213112093

Termine opposizione:

La durata del Brevetto Europeo è di 20 anni dalla data di deposito ed il suo mantenimento in vigore viene garantito a pagamento di tasse annuali presso gli Uffici Brevetti nazionali. Vi segnaliamo che le prime tre tasse annuali saranno quasi dovute, in ogni singolo Stato, entro il 30/11/2013.

A tempo debito provvederemo ad inviargli i consueti avvisi di scadenza senza, tuttavia, assumerli alcuna responsabilità nel caso in cui, per qualsiasi motivo, non dovete riceverli.

Con i migliori saluti.



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Torino-Milano-Roma

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 (in documento di addibito (segue))

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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 should 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, 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 required by 35 U.S.C. 4(i)(9). See the Maintenance Fee Notice on the inside of the cover.

Margaret A. Freeman

Commissioner for Patents of the United States Patent and Trademark Office



特 許 証

JAPANESE PATENT OFFICE

特許第5335804号

(J.P. 5335804)

発明の名称

(TITLE OF THE INVENTION)

来る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・フェー
ーリス、フヌー・ダ・クロンバ
国時 イタリア共和国
ロンドリーノ・ツシエタ・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 NO.)

特許2010-533721

公開日

(PUBLICATION 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、特許するものと認められ、特許権者に登録されたことを証する。

(THIS IS TO CERTIFY THAT THE INVENTION IS REGISTERED WITH THE JAPANESE PATENT OFFICE.)

特許庁長官

(COMMISSIONER, JAPANESE PATENT OFFICE)

平成25年 8月 9日(August 9, 2013)

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 REQUIREMENTS

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

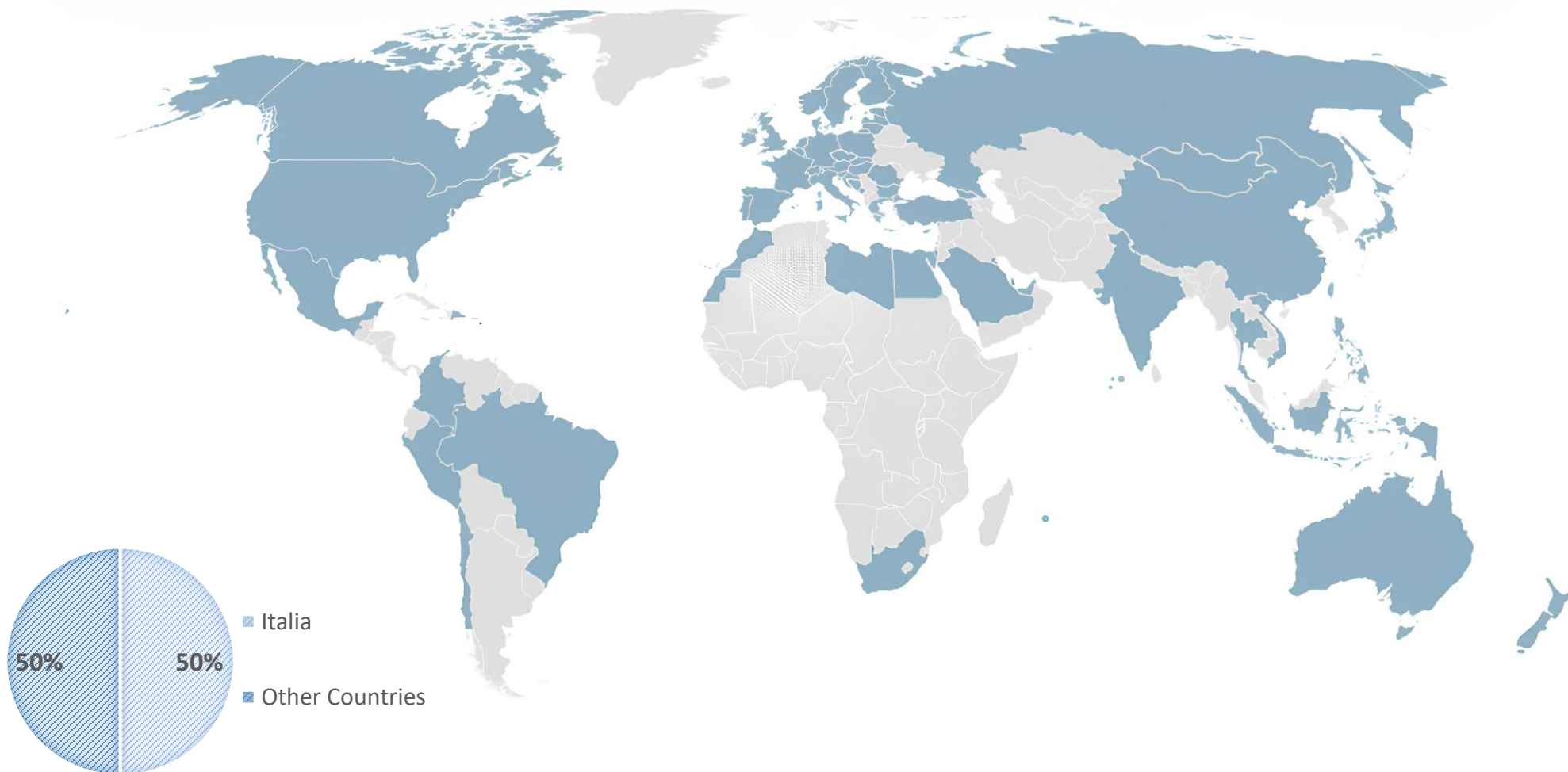
May 2020:
Legality Rating
the Competition and Market Guarantor Authority resolves to attribute to Rondolino S.C.A. the Legality Rating.



CHAIN

February 2022:
Halal
Halal Italia, the Italian agency for Islamic certification, recognizes Rondolino S.C.A. the Certification aimed at certifying that the products, industrial processes, transformation and packaging comply with the ethical and hygienic-sanitary standards of Islamic law and doctrine, and therefore marketable in all Islamic countries.

ACQUERELLO IS SOLD IN 72 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 CO₂, 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-weeders 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 collection of photographs by Gianni Berengo Gardin.
- **2015** - An educational course reserved to IV grade European elementary schools is developed to educate students 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 received 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.
- **2021** – **Altagama** groups together “Italian companies that enjoy an indisputable international reputation and that in business management and products express the Italian culture and style”, has co-opted Acquerello as its new partner, who thus enters in Altagama as the first basic food product.
- **2022** – The book «All the Colors of Acquerello» is published. Edited by Giunti, it represents a great gastronomic journey made up of more than 1000 photos of dishes, divided by color, made by food passionate ordinary people and chefs, whose images are published every day on Acquerello’s Instagram profile.



•2024 – Harvard Business School chose the Tenuta Colombara for its prestige Immersive Field Course (IFC) program, aimed to enrich the curriculum of MBA students.

•2024 – Piero Rondolino won the Prix Class Motore Italia in the ESG category to be engaged in the conservation of the best practices in the rice cultivation and in the formation of new generations.

•2024 – Anna Rondolino won the Italian Reputation Award awarded by the Italian Culture Institute of New York to Italian artisans who have improved Italy's reputation in the world with its engagement and success.



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 research,
development and communication.

Anna



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

ACQUERELLO'S TEAM

CULTIVATION

Massimo



Francesco



Simone



Luca



Michael



Loretta



PRODUCTION

Simona



Cinzia



Ben



Tommaso



Matteo



Matteo



COMMUNICATION

Luna



Alessandro



Atea



Manuela



Valentina



SALES

Cristina



Camilla



Paola



ADMINISTRATION

Samantha



Daniela



Pamela



Monica



Eduardo



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

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Rondolino S.C.A.

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Do you want to ask us something?

Write to: info@acquerello.it

