

ACQUERELLO

IL RISO

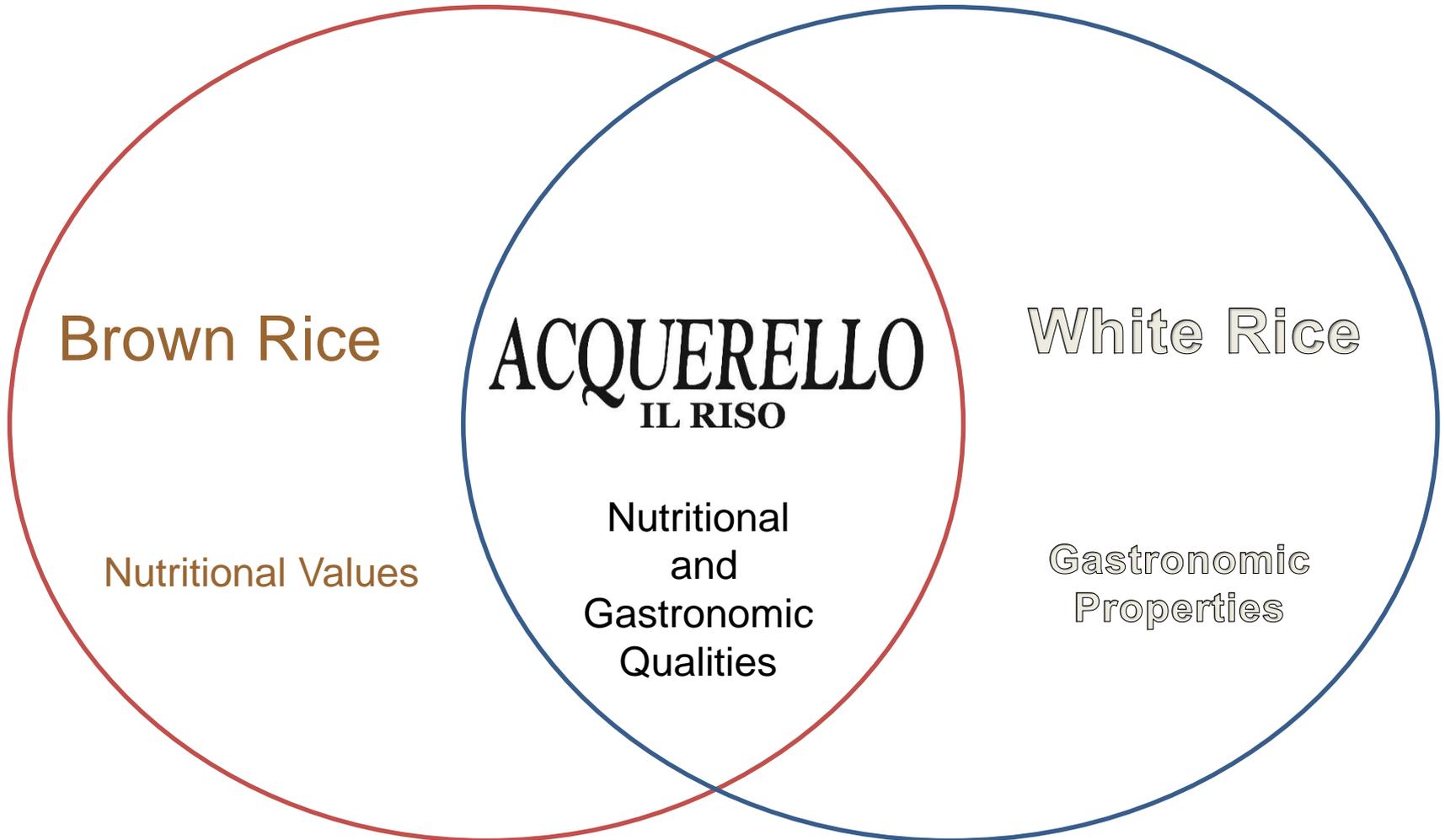


The Italian rice produced by the Rondolino family
in the historical Colombara Estate

ULTIMATE IN THE WORLD

ACQUERELLO REACHES PERFECTION IN TASTE
AND NUTRITION

“ THE COOLEST **NEW RICE AGE** ”



3 EXCLUSIVE KEY POINTS TO PERFECTION

to get to Acquerello after five months of growing cycle in the field:

- 1) UNHUSKED FRESHLY HARVESTED ROUGH RICE
AGED FOR AT LEAST 1 YEAR.
- 2) GENTLY WHITENED USING AN EXCLUSIVE SLOW METHOD OF A
STONED COATED HELIX
- 3) RESTORED WITH ITS PRECIOUS RICE GERM
BY A WORLD WIDE PATENTED PROCESS:
THROUGH **A REVOLUTIONARY SMOOTH HELIX**

ACQUERELLO

IL RISO

TECHNICAL
'KNOW HOW'
IS
OUTSTANDING
AND
UNIQUE

ACQUERELLO -

PURE GERM -

PURE BRAN -

WHITE RICE -

BRAN + GERM -

INTEGRAL/BROWN RICE -

HUSK -

PADDY -



The Manufacturing Process:

the 20 different steps that each grain must undertake to finally become

ACQUERELLO
IL RISIO



THE 1° EXCLUSIVE STEP: AGING

THE FRESHLY HARVESTED PADDY

In Italy, over the last 25 years, Acquerello has undeniably demonstrated the importance of aging unhusked paddy rice for at least one year in order to stabilize the starch, enhancing the quality and the organoleptic characteristics of the product.

Aging the unhusked rough rice is granted for at least 1 year (up to 7 years for 1% of our Reserve) stored in refrigerated steel silos at a constant controlled temperature lower than 15 degrees.

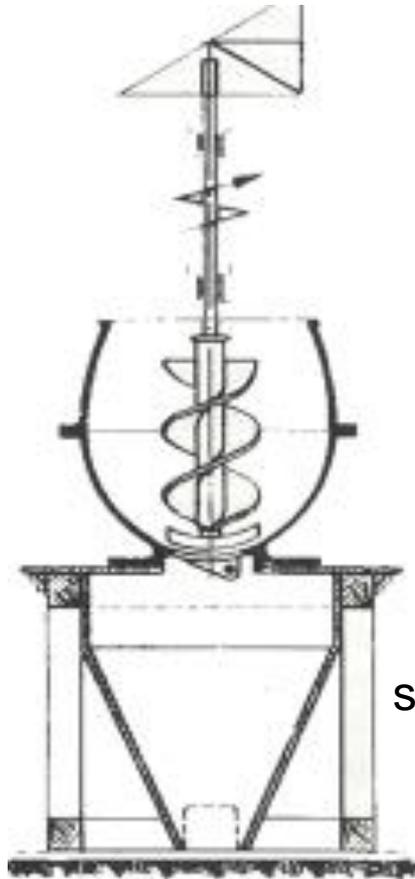


Progressively, the aging process provides **3** magical virtues:

- **Acquerello**
has a greater capacity of absorbing cooking liquids, resulting in increased grain size and improved appearance.
- **Acquerello**
has greater consistency and is less sticky, the rice grains do not bind together. The starch aged to perfection, is less dispersed, and the grain is firmer and has more bite.
- The **proteins, vitamins and starch in Acquerello are less soluble** (can easily be proved when cooked in water, because the grains don't stick to the bottom of the pan, and water remains clear).
- These **characteristics**, exclusive to Acquerello, are maintained after cooking, even when rice is cooled.

THE 2° EXCLUSIVE STEP: THE STONE COATED HELIX

In order to whiten the grain at its brown stage and remove the 6 layers of dark and tough bran, which coat and seal the white grain inside (causing a 50 minutes cooking time, and only in water), nowadays **only** Acquerello is still milled with a **method unchanged since 1875** and always considered, throughout the world, to be the best.



A **Stone Coated Helix** generates a slow and delicate rotatory movement that provides an extremely gentle abrasion **'grain to grain'**.

Only this exclusive refining process leaves each grain perfectly intact, without scratches nor fractures, that lead to a lack of uniformity in cooking.

Unfortunately and inevitably during milling the Rice Germ shells out along with the bran; then in a centrifuge they are separated in order to get the **Pure Germ**.

THE 3° EXCLUSIVE STEP: THE REVOLUTIONARY SMOOTH HELIX

An Innovative Smooth Helix
Is ingeniously used to restore the grains
with the Rice Germ.

This **unique smooth Helix**
makes a **slow circular motion**
(15 minutes)

that produces the pressure
of the Rice Germ onto the rice.

The **temperature slowly increases**
up to the right level
allowing the Rice Germ to melt down,
penetrating partially into the grain (80%)
and partially outside the grain (20%).



THE GERM RESTORED

The **germ** is the embryo
of a new plant.

It contains

large quantities of nutrients

(proteins, amino acids, lipids,
vitamins, minerals).

Only in Acquerello

the germ is,

first separated from the bran,

and then, slowly mixed

with white rice.

The dream of a white grain
– never achieved before –
to maintain the nutritive value
of brown rice
has been realized
by Piero Rondolino,
and protected worldwide
by a patented process.





Every single grain of Acquerello
recovers and protects
the **precious nutritional substance** of the rice germ.

International Patent recognized for Restoring Acquerello with its Germ

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

TORINO MILANO ROMA ALICANTE

SPETT.LE
RONDOLINO SOCIETÀ' 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

Egredi 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 SOCIETÀ' 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 dovete riceverli.

Con i migliori saluti.

INTERPATENT
Pierpaolo Robba

Alli: c.s.;
documento di addebito (segue)

/dsi

Members of FICPI and AIPPI

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РОССИЙСКАЯ ФЕДЕРАЦИЯ



ПАТЕНТ
НА ИЗОБРЕТЕНИЕ

№ 2441396

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

Патентообладатель(ли): **РОНДОЛИНО СОЧИЕТА'
КООПЕРАТИВА АГРИКОЛА (ИТ)**

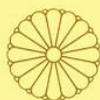
Автор(ы): **РОНДОЛИНО Пьеро (ИТ)**

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



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

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(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



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. Focardi

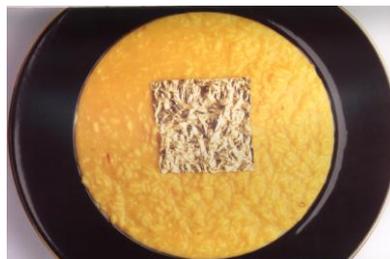
Commissioner for Patents of the United States Patent and Trademark Office



ACQUERELLO: THE TOP CHEF'S SELECTION

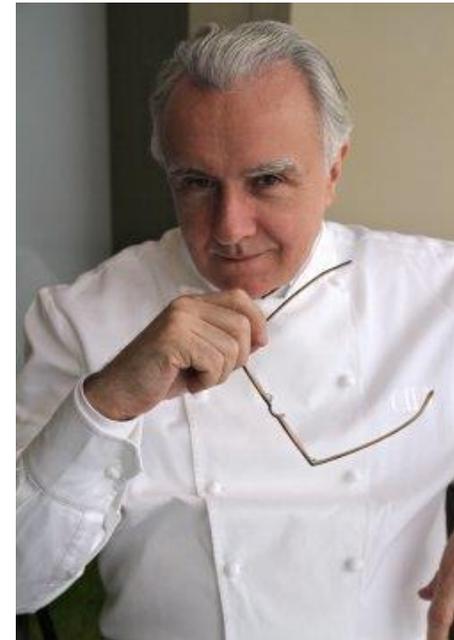
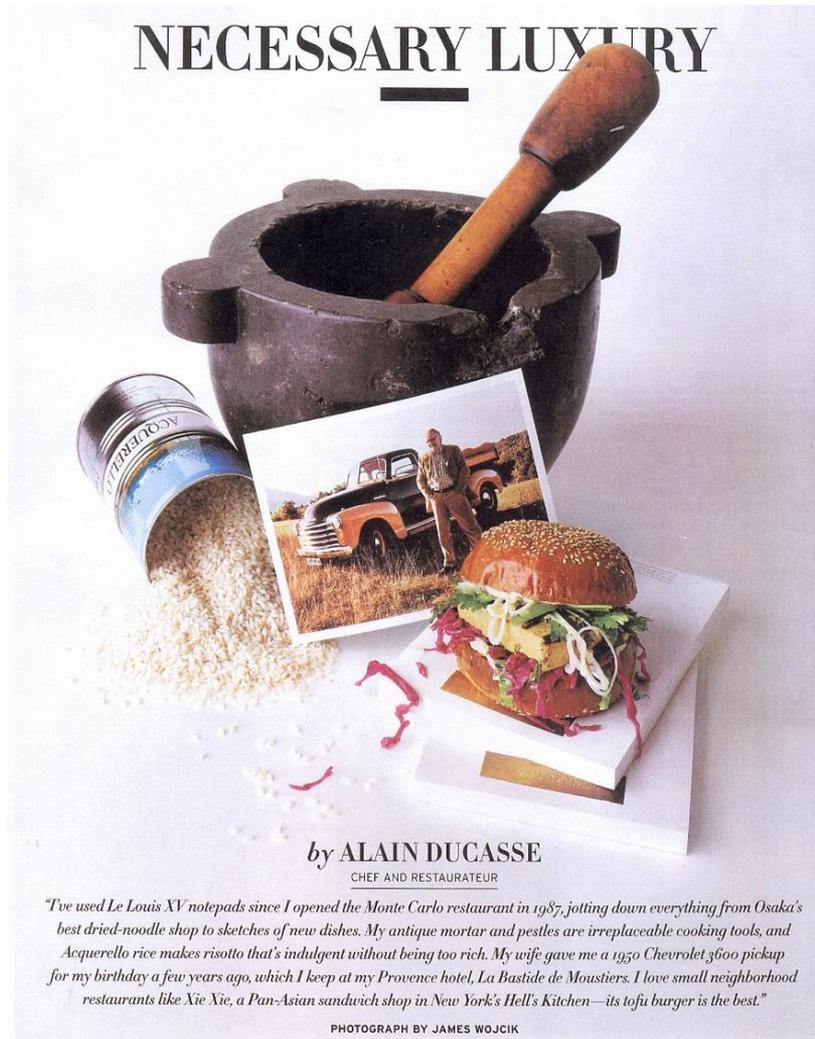
IL RISO

Great chefs such as
Massimo Bottura *La Francescana* (Italy),
Alain Ducasse *Le Louis XV* (Monaco),
Dieter Müller *Schlosshotel Lerbach* (Germany),
Josean Martinez Alija *Guggenheim* (Spain),
Heston Blumenthal *The Fat Duck* (England),
Filippe Rochat *L'Hôtel De Ville* (Switzerland),
Thomas Keller *Per Se* (United States),
Higashi Azabu *Chamaleon* (Japan)
have been among the first to recognise the merits of Acquerello.



In the list of the 50 best restaurants in the famous World's Best Restaurants Award promoted by S.Pellegrino www.theworlds50best.com Acquerello features in many menus, as it is for the *DOM* restaurant in Sau Paulo (South America, chef Alex Atala www.domrestaurante.com.br), and *Quay* in Sidney (Australia, chef Peter Gilmore, www.quay.com.au).

“Acquerello a Necessary Luxury, the Rolls Royce of rice (...).
Makes risotto indulgent without being too rich.” **Alaine Ducasse**



Risotto verde, le jardin dans l'assiette

103

Au jardin pour 4 personnes

INGRÉDIENTS

- 300 g de riz rond Acquerello de Rondolino, la Rolls-Royce du riz chez "Ceppo", tél. : 43 55 26 56
- 300 g de petits pois frais
- 300 g de fèves de printemps fraîches
- 16 asperges sauvages
- 1 litre de bouillon de volaille, à défaut, 1 tablette de bouillon de poule dans 1 litre d'eau
- 100 g d'oignon

- 100 g de beurre
- 100 g de parmesan râpé
- 10 cl de vin blanc sec
- 1 bouteille d'huile d'olive extra-vierge à disposition
- Sel fin
- 3 tours de poivre blanc du moulin

MATÉRIEL : 1 grande sauteuse à fond évasé, 1 cuillère en bois, 1 petite louche.



“Piero Rondolino is the Master of Rice (...).”

Massimo Bottura



“(With Acquerello)

Risottos and salads become
a masterpiece of taste.”



“Your rice is universally recognized to be the
topmost; but when you taste it, you find it
even more savoury than what you could
have imagined.”

Gualtiero Marchesi



**“Acquerello is one of the last authentic products.
It is the very soul of Carnaroli.”**

Frédy Girardet



“This rice has more aroma.”

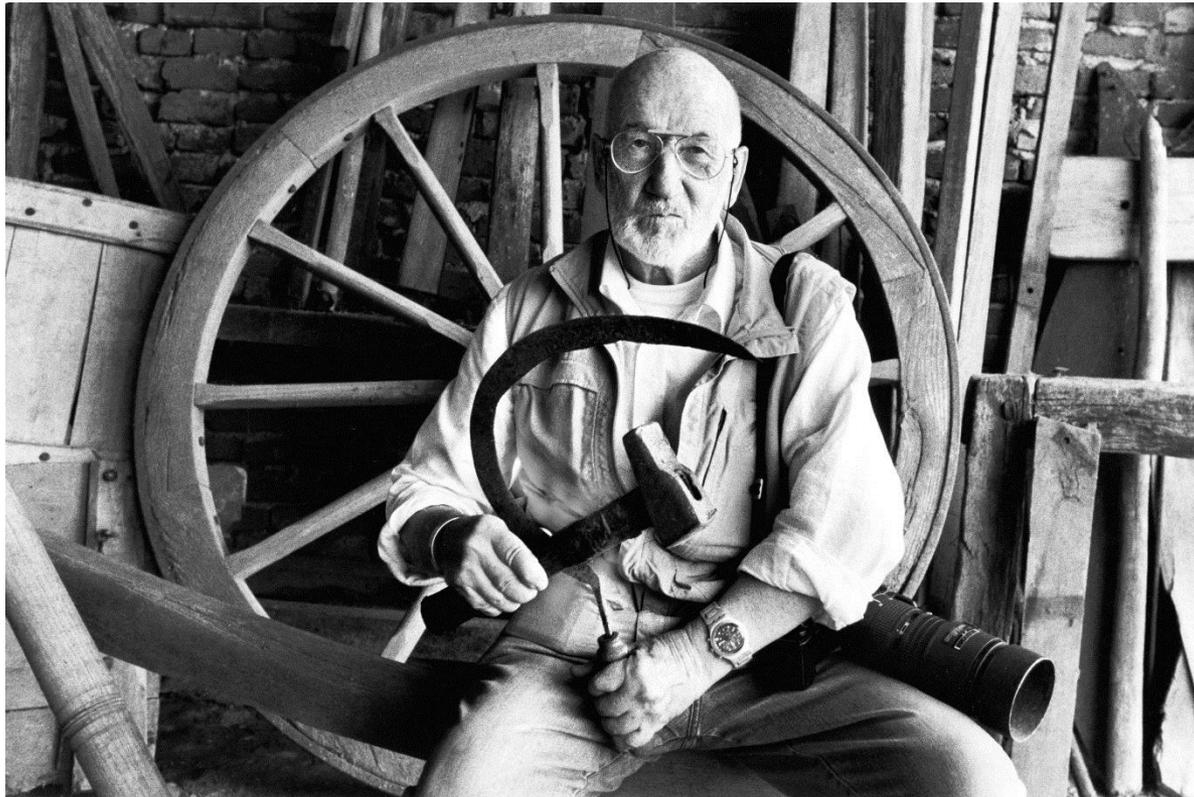
Thomas Keller



“An amazing al dente texture.”

Heston Blumenthal

The photographer: **Gianni Berengo Gardin** the only Italian to have won the Lucie Award, the Oscar of photography, lived at Tenuta Colombara between 2010 and 2011, immortalizing past and present in his black and white photographs that tell the story of the Rondolino family and Tenuta Colombara.

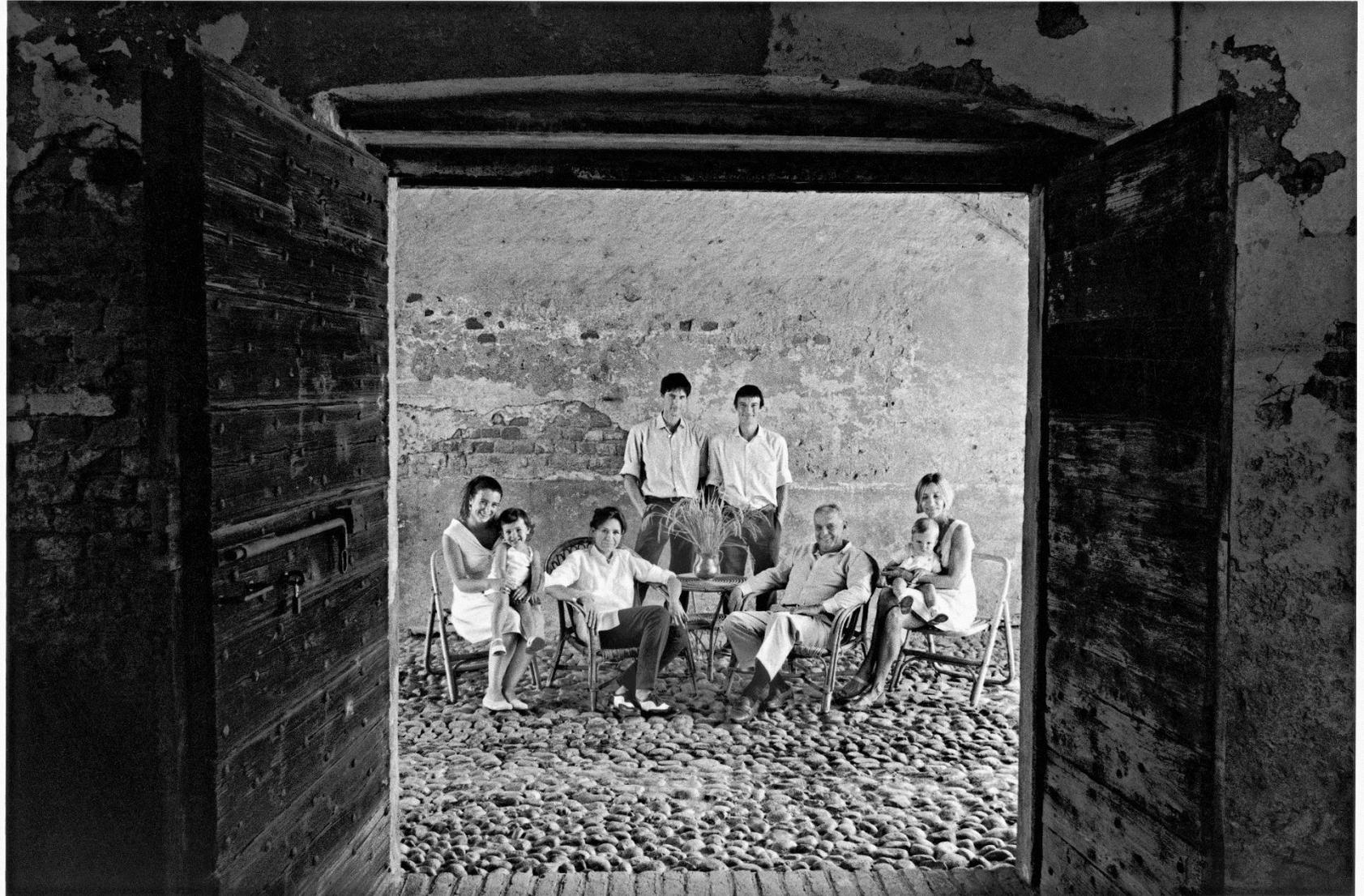




Gianni Berengo won the 'Best Italian Photography book ' in 2014.



The Rondolino Family



MAY 2015

«WEDNESDAY IS THE RICE DAY»

Promoted by **Acquerello il Riso** and **Slow Food**,
Mercoledì Riso is a cultural challenge that started with the belief that rice
is tasty and healthy;

in fact, it is impossible to ignore that good nutrition is essential to life.
Mercoledì Riso aimed to help children to eat better and to invite families
and schools throughout Europe to prepare a rice-based dish
at least one day a week, on Wednesday.

For the scholastic year 2014/2015 participation was reserved
for the fourth-year classes of Italian junior schools, with the representation
of European rice-growing nations: France, Romania, Spain and Switzerland.
All the classes taking part learned about rice, the links with their territory
and carried out research, producing a recipe using rice.





On Wednesday May 20th, 2015
176 children, from the ten finalist classes
(from France, Romania, Spain and Italy)
accompanied by their teachers enjoyed
a festive conclusion to the event.

The **Rondolino Family** welcomed them
to Cascina Torrone della Colombara
with **Stefano Maffeo**, enthusiastic
and untiring representative of the Arc-en-Ciel team,
together with **Carlo Petrini** President of Slow Food,
Father Enzo Bianchi, Prior of the Monastic Community of Bose,
Valentina De Poli Director of *Topolino*,
Luca Mercalli President of the association of meteorologists
and **Antonio Carluccio**,
ambassador of Italian cuisine in Great Britain.



“They Created the Rice
Day...
it’s amazing”
Antonio Carluccio







Le Club des Chefs des Chefs
L'association gastronomique la plus exclusive au monde

JULY 2015

A simple grain of rice
enchanted the 'greatest' chefs in the world
when the **Club des Chefs des Chefs**,
the most exclusive gastronomic
association
in the world,
**visited Cascina Torrone della
Colombara, where Acquerello rice
was born.**

Welcomed by the Rondolino family
an extraordinary day
in the name of cordiality,
encounters and eating **A CCC Acquerello
lunch.**



The party entered the farmstead, brightening the day with the candour of their white chef's jackets: their names, surnames and national flags on their lapels. At their head **Christian Garcia**, chef to Albert II of Monaco, president of this 'G20' of the art of the kitchen. Beside him, **Mark Flanagan**, vice president of CCC, chef to Her Majesty Queen Elizabeth II, and responsible for the kitchens of Buckingham Palace, Windsor Castle, Sandringham House, Balmoral Castle and Holyrood House; **Cristeta Comerford**, chef at the White House; **Guillaume Gomez** chef at the Elysée Palace; **Machindra Kasture**, chef to the president of India; **Ulrich Kerz**, chef to Chancellor Angela Merkel; **Fabrizio Boca**, chef at the Quirinale; **Du Jianlin** chef to the Chinese president; **Hilton Little**, chef to the President of South Africa and the official chefs of Canada, Estonia, Santa Lucia, Haiti, Luxembourg, Thailand and Sri Lanka.



Chefs learning about **ACQUERELLO** IL RISO











4 Seasons at Acquerello's Home: the Colombara Estate



Winter



Spring



Summer



Autumn

Colombara Estate: as conservatory of RICE FARMING,
THE ROOMS are TOTALLY UNTOUCHED by passage of time



Historical Rice Weeders Dormitory



NO NEED TO TOAST

When using Acquerello for risotto, there is no need to toast your rice to seal the grains outside. to seal the grains outside.

The aging of Acquerello **does not permit to the grains to release their starch excessively:**

therefore when using Acquerello **toasting may be skipped.**



**18 MINUTES
FOR A START TO FINISH RISOTTO**

BUT CHOOSE YOUR TIME COMBINATION
FOR
AN OUTSTANDING RISOTTO AS WELL:

8 mins
+
7/8 mins

12 mins
+
3/4 mins

11 mins
+
5 mins

START TO FINISH RISOTTO:

18 mins

Skip toasting,
prepare the base of the risotto
and start cooking it into a saucepan.

Add ½ cup of broth and stir until almost all the broth
has been absorbed.

Repeat process, maintaining a constant heat.

Taste after 18 minutes:
the rice should be tender, but still firm and intact.



COOKED IN TWO STEPS:

Skip toasting.

-Start PRE-COOKING for 8 or 12 minutes into a saucepan with water or stock.

-REMOVE from heat:

rice will naturally cook on for about 2-3 min.

-Allow your rice to COOL

spreading it on a cool surface

or put it in fridge or into a blast chiller, to be finished later.

-To serve, END COOKING

for remaining $7/8$ or $3/4$ minutes

just by adding some hot water or stock...

Grains will separate without overcooking.

**8+7/8
OR
12+3/4
mins**



“RISOTTO NON RISOTTO”

In just 10-11 minutes boiling in liquid (even only water)

Marco Stabile 1 Michelin Star

President of the Jeunes Restaurateurs d'Europe'.

You'll have a creamy and tasty 'risotto'
skipping all the traditional passages :

Measure 1 part of Acquerello and 3 parts of Water
or Liquid (ex. 250g of Acquerello and 750 ml of water).

Once water boils, add salt and pour Acquerello
and stir once or twice;

after 10-11 minutes boiling is perfectly 'al dente'
turn off and remove from fire.

To convert the loopy appearance
(of extra water not yet absorbed)

into an extraordinary creaminess

just add some Parmigiano and Olio extra vergine,
stir and let it rest for 2 to 5 minutes.

**10-11 mins
boiled
+
2/5 mins
resting**



A TRIAL OF STRENGTH WITH OUR RICE

We advise our chefs to put to the test Acquerello versatility, stability and absorption while catering a basic risotto.

Start cooking your rice into a saucepan, adding broth and stirring.

After 12 minutes, take a portion of risotto in progress and put it aside in a plate.

After 18 minutes, take a second portion of risotto and put it aside in a plate.

Taste it after 30 minutes, it's just less moistured but perfectly separated

Now **KEEP COOKING** and **KEEP ADDING STOCK** to revive the grains.

Reach a limited cooking time of 25/30 minutes.

Now taste your risotto portions:

The Grains are much softer but still perfectly entire.

To share your passion
and renew your appreciation of
Acquerello The Ultimate Rice,
you are invited to
become a Friend of Acquerello
and share your personal recipes onto:



<http://acquerello.it>