

VR ^{aceto} aceti



Private Label

Whether you are looking to expand an existing range or launch a premium boutique line, we bring the soul of Modena to your brand. With more than 150 private-label projects successfully completed in 20 different countries all over the world, VR Aceti has the expertise to turn your vision into a bottled masterpiece.

TAILOR-MADE FROM GRAPES TO GLASS

We don't believe in one-size-fits-all.

Our private label service is a collaborative journey designed to fit your specific market needs.

1.

Internal Research & Development



Innovation is at the heart of what we do. Beyond our established classic and organic lines, we offer the opportunity to develop custom recipes in our internal R&D laboratory.

2.

Packaging Selection



Choose the container that best represents your brand identity, we help you select the perfect vessel for your product. For industrial partners and large-scale distributors, we provide our product in bulk, ensuring the same high quality as our bottled lines.

3.

Label Design



Your brand has a story; we help you tell it. We offer label design services according to your specific requests.

4.

Global Compliance & Approval



We manage the development and approval process according to the specific regulations of your target country. Our entire production process, from processing raw materials to bottling, is guaranteed by international control and certification bodies. We maintain the highest global standards, including USDA Organic, FDA, JAS, and IFS Food certifications.

Bottles



Vecchia Farmacia

50ml
1.70 fl.oz.



Gardenia

100ml
3.38 fl.oz.



Vecchia Farmacia



Sofia

250ml
8.45 fl.oz.



Tortuga



Opera



Stradivari



Vivaldi

250ml
8.45 fl.oz.



Triple sec



Polo

Bulk products available in 5 and 20 liters jugs, 220 liters drum and 1000 liters tote

The company was founded in the Modena countryside, an area famous around the world for its production of balsamic vinegar.

The product is made from Lambrusco and Trebbiano grapes grown in our own vineyards.

The production process uses modern technologies that completely respect tradition in order to obtain a naturally dense product that follows the old family recipe.

Our products do not contain colourings or thickeners.

The whole production, from processing the raw materials to bottling, is guaranteed by control and certification bodies.



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