

Bonverre®

Take a Seat, I'm going to tell you *a story...*



Bonverre

Bonverre is the startup that preserves Italian cuisine, in a **jar**.

Authentic recipes inspired by **people** and **traditions**, designed by those who embody the history of any territory

with the **most renowned chefs** of our culinary scene.

A SUCCESSFUL CASE HISTORY

Everything started back in **2017**, with the introduction of the first jar-cooked Panettone which has contributed a growing trend in the holiday season.

Awarded in 2017 by **Gambero Rosso** as the Best in Packaging, the product appeared in top industry magazines.

In the four years since its debut, Bonverre has increased the product variety and as well its distribution, placing the brand on 16 References and **100 resellers in Italy and Europe**

Today Bonverre has its own website with e-commerce, social media channels and important press events.

...So far.



GAMBERO ROSSO®



THE TASTE COLLECTION



Bonverre®

Each Bonverre recipe is a time-capsule jar of flavors and memories, allowing you to travel through space and time.

From the best Restaurant's Kitchens to every table worldwide.

The traditional flavors and recipes passed on from generation to generation, are now becoming signature dishes of many Italian Chefs

The History of Italian Cuisine

AUTHENTIC STORIES AND GREAT INTERPRETERS

Bonverre leads you to explore the Italian home-rooted kitchen starting from the **Igles Correlli's** *Game Meat Sauce*, to the flavored childhood of Diego Rossi and his *Cortile*, in full respect of his *Grandmother's recipe*. But that's not all, as you can dive deeper into our tradition with the *super classic Bolognese Sauce*, signed by Oltre.



...Many stories, territories and flavors to discover!



TRADITIONAL TASTE, MODERN TARGET



Bonverre®

For those homesick for mom's food or for the seasoned Masterchefs and the *craving-to-go-out* gourmets, or just to give *that* twist to your dinner if you're not confident in the kitchen, but you still want to leave your guests speechless.

Open the jar, follow the easy to-go Chefs tips or add *personal touches*. Each jar allows you to serve a *diner for two*, dress a quick pasta or improvise an *Aperitivo* with *fresh bread*, *polenta* or *whatever else inspires you*.

THIS JAR HOLDS A PROJECT



It's not a ready-made meal, rather an experience meant to be lived live.

A great gift idea, for an affordable price.
The perfect ingredient to host a memorable dinner.
Tradition Italian recipes from top chefs to bring home with you.
Plenty of exclusive content, vouchers and special prices for every customer.

Frame HERE



Join our
Social Club

BONVERRE
SOCIAL CLUB

Bonverre aims to preserve the roots of our tradition, sharing precious pieces from our priceless gastronomic heritage, by teaching them and sharing them worldwide.

By purchasing Bonverre you can access the members-only area on our website, the **SOCIAL CLUB**. There you can discover more about the history and go behind the scenes of each dish, accessing the video-recipe to get even better results, finding out fresh ideas of wine pairing or an innovative way of serving it.

And there's more! For our Bonverre Lovers there are many exclusive offers and experiences with our chefs to be shared together



STRENGTHS

Bonverre®

AUTHENTIC TASTE

An artisanal product, the result of advanced technological innovation.

Bonverre is the combination of an artisanal process and thorough technological research aiming to enclose these recipes, flavors and personal touches of the chefs, all in a glass jar. This to preserve the taste and the organoleptic properties for a long time, over a long period of time without refrigeration.

SUSTAINABILITY

The glass as our name suggests inspired by the French Verre - Glass - is the chosen material for our packaging, as it is **sustainable** and **reusable** over time, while keeping our products safe and preserved, avoiding the addition of any preservatives or chemical additives.



Start your **journey** with Bonverre



Discover all of our *authentic* flavors

DISCOVER THE FULL SELECTION

Bonverre®

IL NERO DI VITTORIO

Shrimp | Tuna | Cuttlefish | Pesto



CHEF
Luca Poma

RISTORANTE
Da Vittorio

SARDEGNA
Carloforte

L'AGGIADDA

Italian Tomato | Capers



CHEF
Carlo Biggio

GASTRONOMIA
Mamma Fina

SARDEGNA
Calasetta

LUNGO LAGO

Salmon Trout | Persico | Saffron



CHEF
Marco Acquaroli

RISTORANTE
Dispensa Pani e
Vini

LOMBARDIA
Franciacorta

IL CORTILE

Chicken giblets | Beef Heart | Tomato



CHEF
Diego Rossi

RISTORANTE
Trippa

LOMBARDIA
Milano

OLTRE LA BOLOGNESE

Tomato | Beef Meat | Bacon



CHEF
Daniele Bendenti

RISTORANTE
Oltre

EMILIA ROMAGNA
Bologna

L'AFFUMICATA

Tomato | Sweet and smoked bacon



CHEF
Andrea Valentineti

RISTORANTE
Radici

VENETO
Padova

LO SCAMPO DELLA GROTTA

Shrimp | Zucchini



CHEF
Maurizio
Bongiovanni

RISTORANTE
La Grotta

VENETO
Lazise

STRACOTTO DI POLPO

Polpo | Olive taggiasche | Capers



PATRON
Marco Pelizzari

RISTORANTE
Cappuccini Resort

LOMBARDIA
Franciacorta

Our recipes can be used in many ways, i.e. as with traditional **main courses** like fresh pasta, risotto or soups. These same flavors can be served as **entrée** or **second courses** too, paired with vegetables or polenta, and why not, a tasty sandwich.

DISCOVER THE FULL SELECTION

Bonverre®

MR BRODETTO

Redfish | Tub Gurnard | Cuttlefish | Mantis Shrimp | Mussel



CHEF
Jean Pierre Soria

RISTORANTE
CiboMatto

ABRUZZO
Vasto

RAGU' DI SELVAGGINA

Boar | Venison | Duck | Chicken Liver



CHEF
Igles Corelli

EMILIA ROMAGNA
Ferrara

TRIPPA DI BACCALA'

Trippe di Baccalà | Acciughe | Olive Taggiasche



CHEF
Matteo Rizzo

RISTORANTE
Il Desco

VENETO
Verona

LA TOSCANA DEI TONNI

Pork Meat | Extra Virgin Olive Oil



PATRON
Davide Balduini

RISTORANTE
MiBabbo

LOMBARDIA
Milano

LAMPREDOTTO INZIMINO

Beef Lampredotto | Tomato | Black Cabbage | Chili



CHEF
Paolo Gori

RISTORANTE
Da Burde

TOSCANA
Firenze

LA CRU DI GIULIETTA E ROMEO

Pancia di Maiale | Monte Veronese DOP | Vino rosso



CHEF
Giacomo Sacchetto

RISTORANTE
La Cru

VENETO
Verona

NORDIC PESTO

Seasoning with red fir tree gems



CHEF
Nicola Fanetti

RISTORANTE
Brace

DANIMARCA
Copenhagen

Coming soon
New territories, new
recipes, new faces.

GENOVESE DI TONNO | Viviana Varese
BARBACOA | Alessandro Bellingeri
PERNICE E TARTUFO | Carlo Giusti

BONVERRE BOX

CUSTOMIZABLE SIGNATURE BOX

Available on bonverre.com and by our selected resellers.

CREATE YOUR MENU



MUST HAVE



PASTA PASSION



SEA STORIES



WHITE LABEL

Bonverre shares its know-how and its technological prowess plant to realize white label products for restaurants or other brands.

From the concept to the recipe, followed by a bespoke design and labelling, we take you through each production step up until the final delivery on the market always by your side.

Starting from small quantities as well

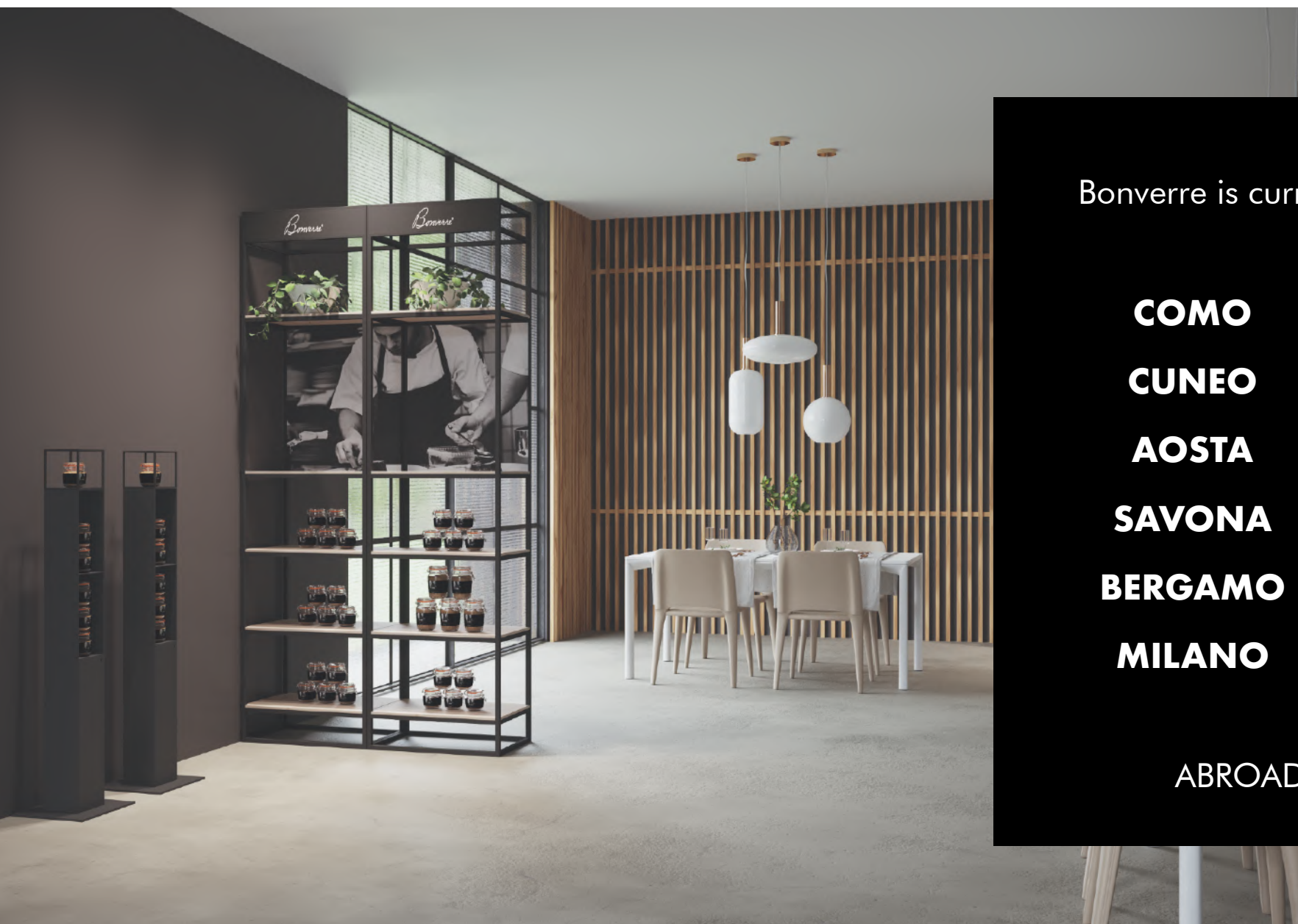
Authenticity it's in our DNA



DISTRIBUTION

Our retailer distribution is based on a **selection of stores that are considered a reference for quality** in each city.

Gastronomic Shops, Fine Food Stores, Winery Stores with food corners, Delicatessen, are just some of the resellers we're selecting at the moment. Every store gets a specific training on the products in addition to an active support in planning effective marketing and events. Today you can find us visiting our e-commerce and



Bonverre is currently hosted in more than 100 stores in Italy:

COMO	PIACENZA	BOLOGNA
CUNEO	BOLZANO	MODENA
AOSTA	VICENZA	RIMINI
SAVONA	VERONA	RAVENNA
BERGAMO	PARMA	ROMA
MILANO		CAGLIARI

ABROAD > **SPAIN, AUSTRIA, GERMANY**

MARKETING

STORYTELLING - ONLINE / OFFLINE

- ONLINE SHOW-OFF EVENTS (PRESS, RETAIL E CONSUMER)
- DIGITAL COMMUNICATION
- PRESS
- CO-BRANDING
- WEB & E-COMMERCE
- RETAIL & CHEFS SUPPORT CAMPAIGNS
- EVENTS, SHOWCOOKING, FAIRS
- MERCHANDISING



TOUR

2019

TED X - VERONA

SHOP EXPO - MILANO

PACKAGING PREMIERE - MILANO

MAMOIADA GOURMET - PORTO CERVO

LA BOTTE GAIA TASTING - CUNEO

TTG TRAVEL EXPERIENCE - RIMINI

2020

HORECAVA - AMSTERDAM

FOOD GENIUS ACADEMY OPEN DAY - MILANO

LITTLE ITALY - AMSTERDAM

2021

SIEDITI, TI RACCONTO UNA STORIA "TOUR"

- **FIRENZE** MAR.21
- **VERONA** MAY.21
- **COPENHAGEN** JUN.21
- **MILANO** SEP.21
- **MILANO** OCT.21



JOIN THE NETWORK

It's time to tell us *your* story.

Our outgrowing partner's community is expanding more and more welcoming new chefs with their signature dishes, new stores all around Italy, selected as exclusive area retailers.

Our network adds constantly value to Bonverre itself, but even more to your project



CONTACT US

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