



ITALIA **B** ITALIA
BREZZO

Idee Alimentari di Qualità

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COMPANY

Small craftsmen,
great quality.



Tradition, innovation and craftsmanship.

Tradition, innovation and craftsmanship. For over fifty years we have been providing and selecting food specialities that are a vivid and authentic expression of our territory. From honey to quality food ideas, Brezzo is synonymous with nature, taste and authenticity.

We are a family business, we pass on the taste of a work done with hands, head, and heart.



BREZZO IS



COMPOTES
AND JAMS



HONEY



GOURMET
products in oil,
savory spreads, sauces



HONEY
PRODUCTS



INFUSIONS
AND TEAS



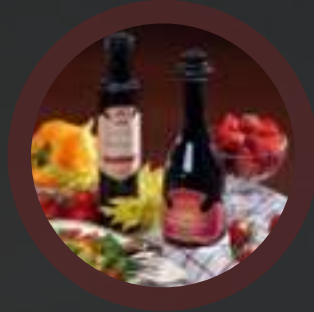
PASTA, RICE,
BREAD STICKS,
LEGUMES



FRUIT
JUICES



FRUIT IN
SYRUP



VINEGARS

TERRITORY

«Our products are ambassadors of an extraordinary land to which we are proud to belong»

The ROERO, a mosaic of experiences, landscapes and ancient traditions. A land rich in raw materials and superlative gifts of nature. The honey here is of the highest quality. The vineyards and the wines, celebrated around the world. The truffle, diamonds of the ground. But also vegetables and fruit of amazing flavours.

UNESCO HERITAGE

In 2014 UNESCO declared the Roero Hills a World Heritage Site as «an outstanding example of man's interaction with his natural environment»



ROERO

MONTA'

CANALE

SANTO STEFANO ROERO

MONTEU ROERO

PRIOCCA

CASTELLINALDO

MONTALDO ROERO

MAGLIANO ALFIERI

BALDISSERO D'ALBA

VEZZA D'ALBA

CASTAGNITO

SOMMARIVA PERNO

GUARENE

CORNELIANO D'ALBA

PIOBESI D'ALBA

POCAPAGLIA

MONTICELLO D'ALBA

SANTA VITTORIA D'ALBA

TURIN
CUNEO

ITALY
PIEDMONT

The ROERO has always been our home, the place where nature and man have formed an unbreakable alliance, devoted to excellence.

HISTORY



How did we start?
With a honey extractor on a bicycle



Ours is a story of devotion.

- To nature
- To the territory and its people
- To the traditions handed down through generations
- To quality without compromise
- To authenticity, from raw materials to processing chain
- To research, selection and product innovation

Ours is a GOOD HISTORY





HISTORY

1948

BREZZO APICULTURE

Grandfather Gervasio is a man of the countryside: he knows the land and its fruit, animals and fatigue. He lives of traditions and insights: like that one of honey, pride of the Roero, excellence of his beloved land. **Brezza Apiculture is born in Monteu Roero and even today is synonymous with quality handcrafted honey.**

1950 - 1970

NOMADISM

Moving the bees, what madness! But grandfather Gervasio has an idea: to take his beehives in the beautiful valleys of Cuneo and produce mountain honey. He loads the beehives and honey extractors on his bike and cycles to reach the heights where the rhododendrons bloom. His passion also infects his younger brother, Carlo, who even today is dedicated to beekeeping. **Brezza is one of the first companies in Italy to practice nomadism of bees. For over fifty years we have continued to move our hives in search of the best flowers and pollen, offering a wide variety of honey which reflects its home territory.**



HISTORY

1970-1980

ROOTED IN THE TERRITORY

The company consolidates and expands. Brezzo Honey is a yard stick in the local market for its quality, care and genuineness. The two sons of Gervasio, Giuseppe and Mario, join the company. **Brezzo is a recognized reality well rooted in the territory.**

1980 - 1990

FROM HONEY TO QUALITY FOOD IDEAS

The artisan wisdom gained from beekeeping spans a wider range of products, making the most of local ingredients. **Brezzo quality food ideas are born: innovative products, designed for the needs of a changing world that asks for quality, authenticity and excellence.**



HISTORY

1990 – 2000

THE BREZZO SELECTIONS

Brezzo opens up to foreign markets and strengthens its sales network. The Monteu Roero company selects specialities from Italy and the world. **The Brezzo brand is a guarantee of reliability, quality, craftsmanship and the selection of agricultural, cultural and gastronomic products of the highest order.**

2000 – today

THE THIRD GENERATION

Andrea and Fabio join the company. The third generation of Brezzo faces the challenges of the new millennium: innovation in the full respect of tradition, working on the brand: **dynamism, stability, creativity and communication.**

STYLE

«Our history has taught us that honey is a perfect product. Our task is not to work it, but to understand how to preserve its purity. A concept that we have extended to all our products».

Hands, heart, thought. In our products we instil the passion handed down from grandfather Gervasio for his bees; the love of a beautiful and rich land; the ability to **dream, innovate** and **make** of the people of the Langhe and Roero; **absolute respect** for raw materials.



HANDS In defence of tradition

It is the know-how rooted in Brezzo. Traditions and techniques that are the heritage of our grandfathers and our fathers, of the industrious people of our hills. The memory of the past is the basis of improvement and the choices of quality that we do not give up for any reason.

*#tradition #memory #experience
#know how #selection*



HEART The taste of the land

Knowing how and doing with the heart. We create products that excite us, that know how to convey the beauty of the land and the pride of the men who made them. We believe in a close relationship between suppliers, producers, sellers and customers: the best projects are born from dialogue and confrontation.

*#passion #land #history #dialogue
#network #partners*



THOUGHT The best at the right price

Knowing how and doing it well. Brezzo uses the best storage and processing technologies because each product is able to express its true nature. The taste of Brezzo is simplicity and authenticity guaranteed through processes of selection, verification, security and cutting-edge manufacturing techniques. Head also means ease of use, functionality, the right price, the design of a modern business concept, market-oriented and attentive to consumers' needs.

*#experimentation #research #innovation
#selection #verification #security
#function #the right price*

SUPPLY CHAIN

How is a food idea born? From consistency of our values. The choice of raw materials and experimentation, tastings and analysis, sharing with the sales network and our partners: from the farm to the table, during each process, our products are the reflection of what we believe: the taste of the land



THE IDEA

The knowledge of the raw material, of the processes, of each production detail. The continuous desire to innovate. The culture of the beautiful and the good.

No magic recipe: behind an idea there is time and boundless love for one's work.





EXPERIMENTATION

We experiment with the family recipes, we do tastings, prepare small samples. If we like, we subject them to strict qualitative surveys with industry experts.

Nature, taste, safety, market.



PROCESSING

The excellence of the raw materials requires wise operations. Low temperatures allow to preserve the purity of honey, the tastes and aromas of fruit and vegetables. **We do not use preservatives, sweeteners, flavour enhancers or adulteration of any kind.**





SHARING

We work closely with our partners. We involve our suppliers, experts, our network of agents, up to the final consumer. **Every food ideas is the result of a shared path** that involves the entire supply chain.



BREZZO PARTNERS

An excellent food idea needs an excellent "shop window". Over the years we have created **a network of sales points loyal to high quality** that know and spread the brand of Brezzo and share its philosophy.



THE QUALITY FOOD IDEAS PRODUCT RANGE

ITALIAN HONEY

A wide range of honey, an authentic expression of the incredible heritage of Italian beekeeping and of places of origin

- More than 50 years of experience
- The widest range of Italian honey on the market
- Low processing temperatures
- No pasteurisation
- Absolute respect for physiochemical, sensory and nutritional qualities



PRODUCTS WITH HONEY

ORGANIC HONEY
Certified by the certifying body Bioagricert

BEEHIVES
Propolis, Royal jelly, Pollen, Royal Cocktails.
The precious gifts of the bees

FRUIT HONEY
Fruit puree and honey. Ideal on fresh fruit,
with ice cream, in yogurt

DRIED FRUIT IN HONEY
Greedy moments of pleasure

HONEY SPREADS
Perfect for spreading on bread

HONEY DROPS
Honey sweets in eight different flavours



THE QUALITY FOOD IDEAS PRODUCT RANGE

FRUIT

The star of this line is the high quality fruit, pride of the Roero and of all Italy. Jams, compotes, fruit syrups, juices, specialties to pair with cheese. Brezzo fruit is an ode to the Roero and to the sun of our country

- Careful selection of raw materials
- Supply chain inspected and certified
- No flavourings or preservatives
- Craftsmanship
- Jams with only cane sugar
- Organic Compotes without added sugar
- Fruit from the Roero and selected Italian suppliers



THE QUALITY FOOD IDEAS PRODUCT RANGE

INFUSIONS AND TEA

The best infusions, result of a careful selection of raw materials, certified 100% organic in environmentally friendly packaging

COMPLETELY BIOLOGICAL

Organic raw materials from certified farm

Staple-free sachets

Heat sealed sachets for better preservation of aroma and taste

Infuser from organically grown cotton

Sachet containers without cellophane wrapping

A prestigious selection of teas imported directly from the beautiful, unspoilt island of Ceylon, known throughout the world for its top quality tea.



THE QUALITY FOOD IDEAS PRODUCT RANGE

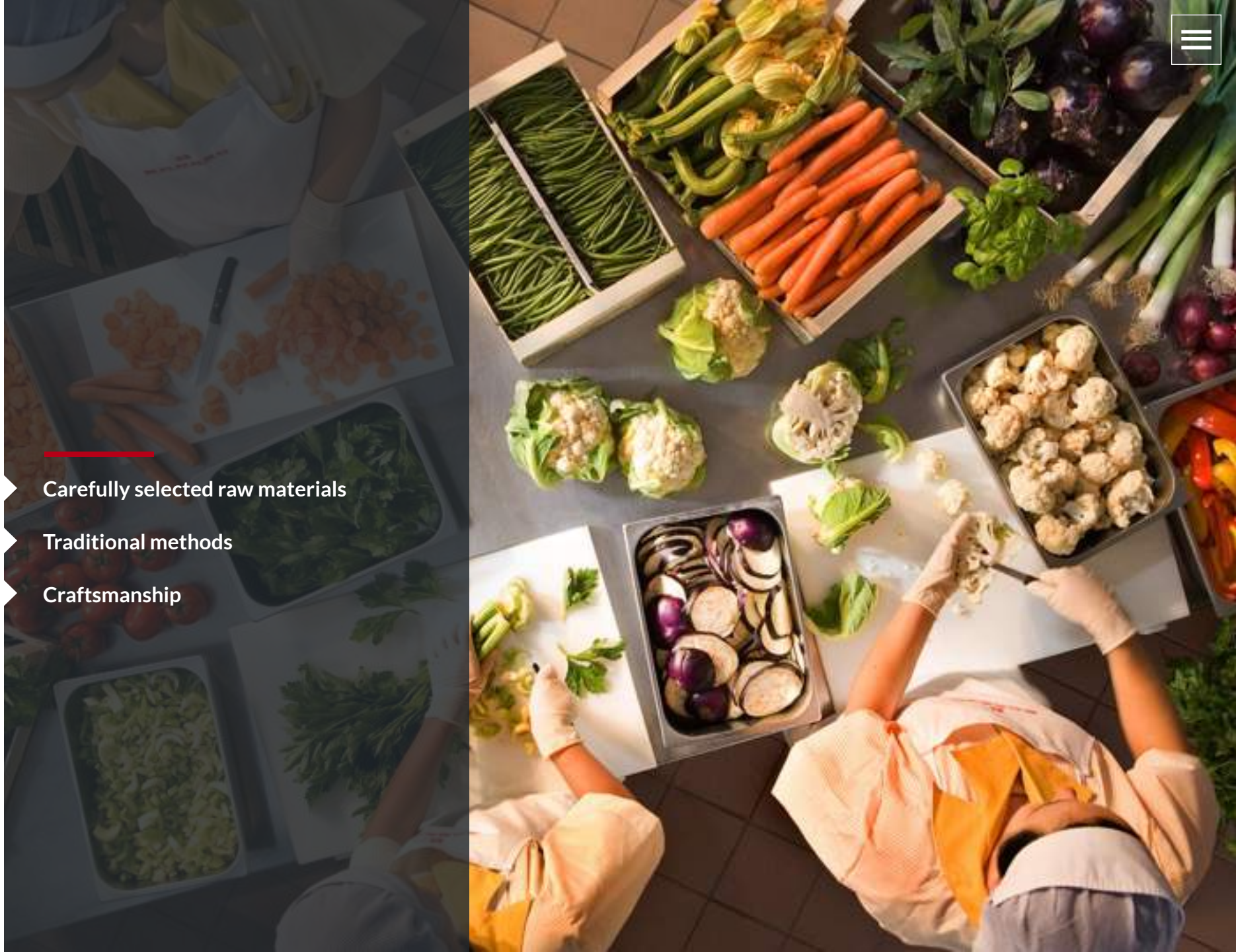
IN OIL

Mushrooms, peppers, vegetables, fish specialities, cheeses and sausages in oil. A taste that sinks into tradition and achievement for its ancient and delicious flavours.

Carefully selected raw materials

Traditional methods

Craftsmanship



THE QUALITY FOOD IDEAS PRODUCT RANGE

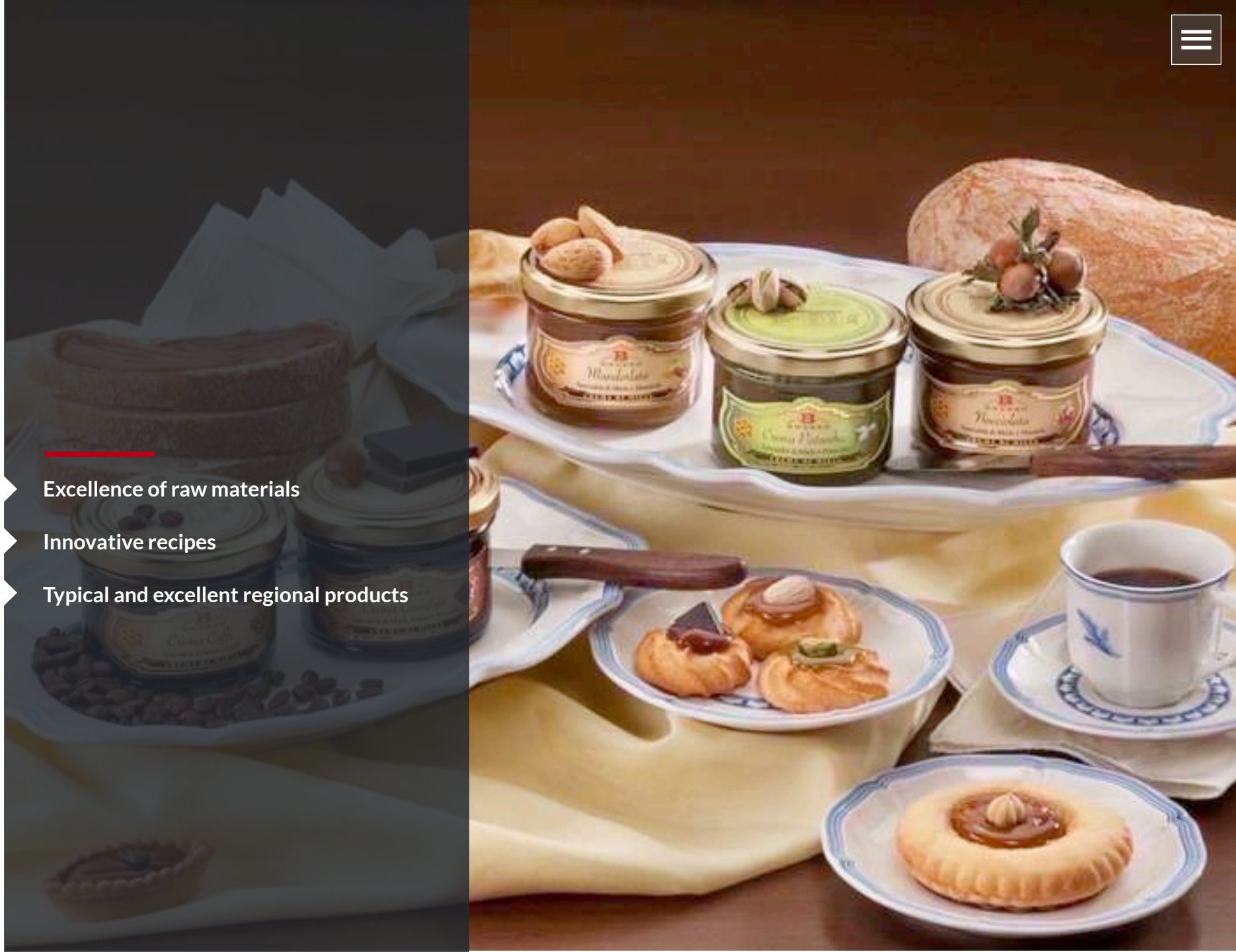
SAUCES AND SPREADS

Traditional Piedmontese specialities, sweet and savoury spreads, truffle specialities, paté. Brezzo sauces and spreads are mouth-watering and original, made possible by exclusive and elegant recipes.

Excellence of raw materials

Innovative recipes

Typical and excellent regional products



THE QUALITY FOOD IDEAS PRODUCT RANGE

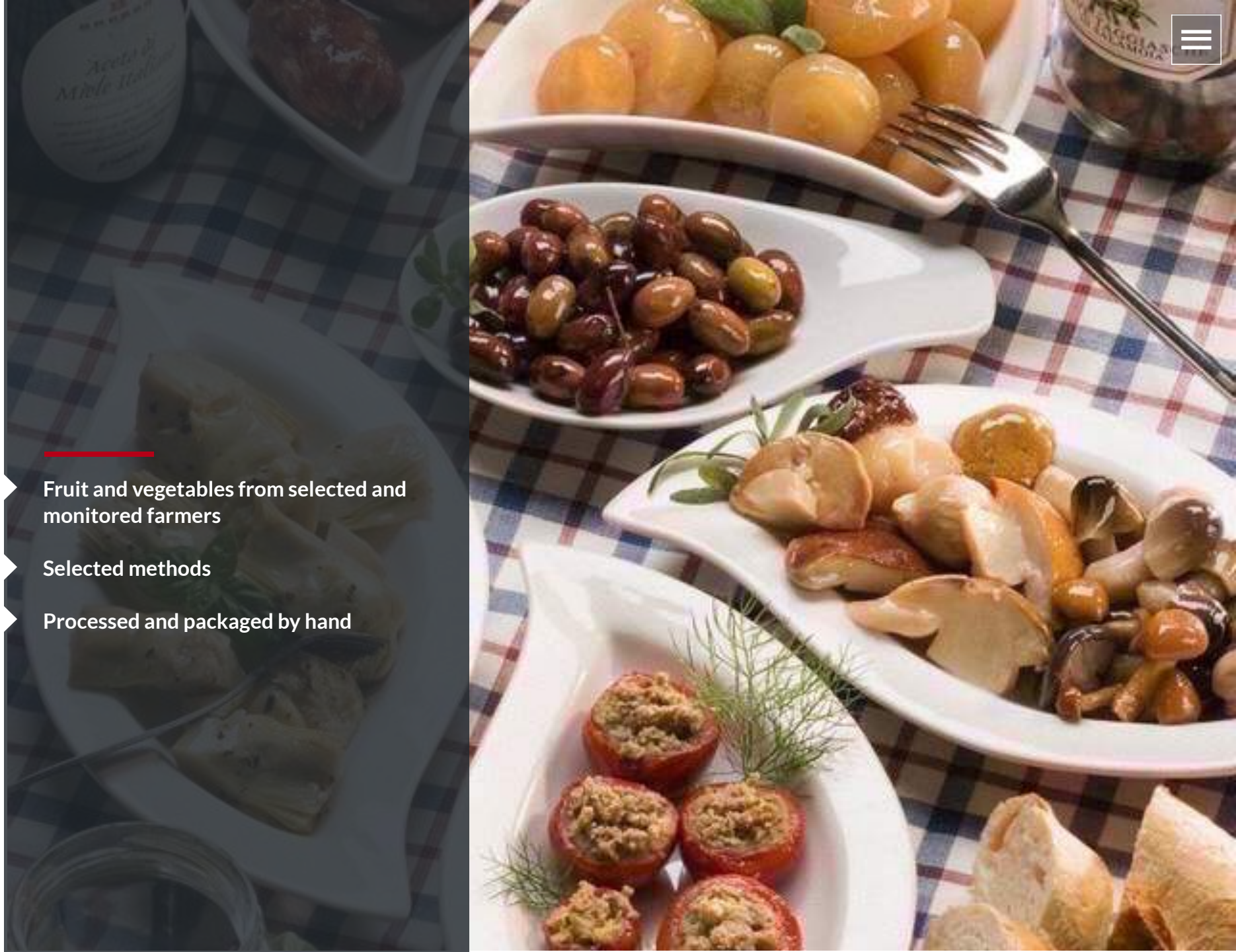
APPETIZERS

A wide range of specialities (in jars) coming from the Piedmontese tradition and from the best of Italian gastronomy. Ideal for sitting down at the table with relish and every day sharing a “fine gastronomic moment”.

Fruit and vegetables from selected and monitored farmers

Selected methods

Processed and packaged by hand



THE QUALITY FOOD IDEAS PRODUCT RANGE

ORGANIC HONEY VINEGAR

Flagship of the Brezzo production, it's produced by the fermentation of a mixture that combines water with our finest organic acacia honey. A vinegar with very ancient history, delicious, easily digestible and aromatic, which preserves the sensory characteristics of the honey. We complete our range of vinegars with organic apple cider vinegar, the DOC wine vinegars refined in oak barrels and a selection of balsamic vinegar from Modena.

HONEY VINEGAR

The oldest vinegar in history (already known to the ancient Egyptians)

Rich in enzymes and minerals

No pasteurization or purification

Delicate, flavourful, aromatic

The same way of use of traditional vinegar

Certified 100% organic



THE QUALITY FOOD IDEAS PRODUCT RANGE

PASTA AND SAUCES

Traditional Langhe and Roero egg pasta and artisanal durum wheat pasta. All produced from top quality flour. To pair with them, we have selected and prepared a range of delicious sauces: from the most traditional and tasty seasonings to organic tomato sauces, to vegetable seasoning and selected meat. In addition traditional Piedmontese Risotto from carnaroli rice. Very easy to prepare and full of flavour.

High quality flour and rice

Stays firm when cooked

Only natural ingredients

No preservatives, artificial colouring,
allergens or GMOs



THE QUALITY FOOD IDEAS PRODUCT RANGE

LEGUMES

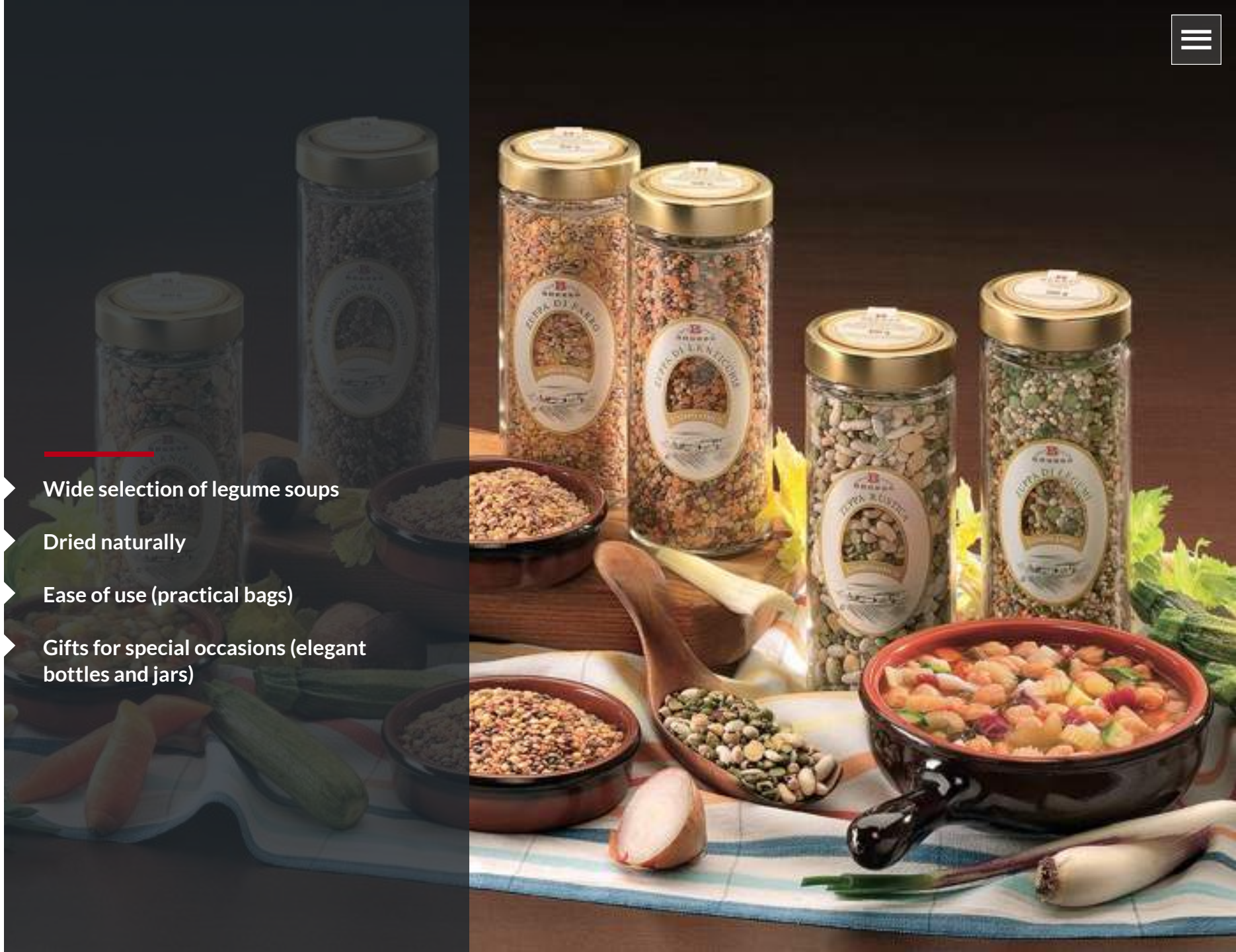
A wide selection of dried legumes naturally rich in vegetable proteins, in different formats and elegant packaging. Ideal for daily use and for original gift ideas.

Wide selection of legume soups

Dried naturally

Ease of use (practical bags)

Gifts for special occasions (elegant bottles and jars)



THE QUALITY FOOD IDEAS PRODUCT RANGE

BREZZO SELECTION

Complete our excellent gastronomic range, selections coming from areas of gastronomic excellence, high quality treats for connoisseurs, chosen from suppliers who share the Brezzo philosophy and care for their products in every detail: Spanish nougat; foie gras and French duck liver; high quality Italian and foreign salt; Pantelleria capers; French lemonades and saffron from Sardinia.

Special products, rare and sought after

The best culinary tradition from the best areas

Exceptional suppliers

Chosen for true and enthusiastic connoisseurs





WHY TO CHOOSE BREZZO?

QUALITY

For us, quality is a fundamental and inalienable value, to pursue without compromise.

SINCERITY

The products of nature are already perfect. Our task is to enhance them without distorting and adulterating them

TERRITORIALITY AND TYPICALITY

We live in a magical land, full of excellences. Our roots are well founded and our products reflect the love for the land and for tradition.

RELIABILITY OF THE BRAND AND SELECTIONS

The brand is our name, our business card. Our face is behind every product.

EXCLUSIVE BUT AFFORDABLE PRODUCTS

We believe that the right purchase is the real convenience

FLEXIBILITY AND AVAILABILITY

They characterize our way of doing business: values that constantly orient our activities in order to successfully meet the needs of our suppliers, agents, sales points and customers.





WHY TO CHOOSE BREZZO?

WIDE RANGE OF REFERENCES, EVEN FOR SMALL ORDERS BY A SINGLE MANUFACTURER

Manufacturers of traditional Piedmont recipes, but also selectors of Italian excellences. This is our nature. With our large selection each customer can buy what he need, without having to be tied to large minimum orders.

SALES SUPPORT

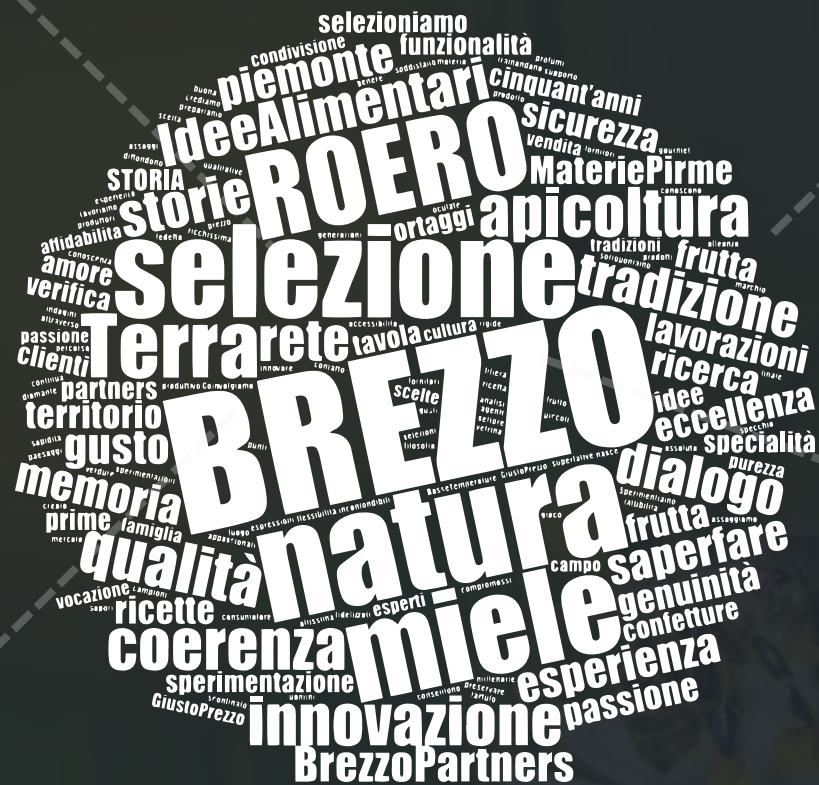
Our work is not limited to selling, but continues over time. Support and customer service are fundamental values for us.

CONTINUOUS COMPARISON BETWEEN COMPANIES, AGENTS AND OUTLETS - BREZZO PARTNERS

The agents and the shops are two of our main allies. We share with them a partnership that goes beyond the business relationship and leads to the sharing of values and experiences.

COMPETITIVELY PRICED, NOT SUBJECT TO PROMOTIONS OR PRICE CUTS

The right price is synonymous with quality and attention. It is a key indicator of the care that we want to infuse in our products and, for this reason, we are not inclined to exploit it.





BREZZO IN NUMBERS

“We are a family business:
small numbers, high quality”



1948
FOUNDED



1
FAMILY



15
EMPLOYEES



Over 500
CATALOGUE ITEMS



BREZZO IN NUMBERS



More than **20**
TYPES OF HONEY



178.000 Kg
JARRED HONEY



610.000
JARRED PRODUCTS



380.000
JARS OF JAM AND
COMPOTE



40.000
JARS OF SYRUPPED
FRUIT



65.000 Kg
OF FRUIT
TRANSFORMED

STORE

Visit us in our company store and learn about the care given to our products. We welcome individuals and groups, with tastings and tours.

BREZZO PARTNERS

Alternatively, look for **Brezzo Partner** shops. They are our trusted selling points, where you can find all the quality and taste of our products.

Discover the BREZZO PARTNER near you on our website www.brezzo.it (section Brezzo Partners)



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