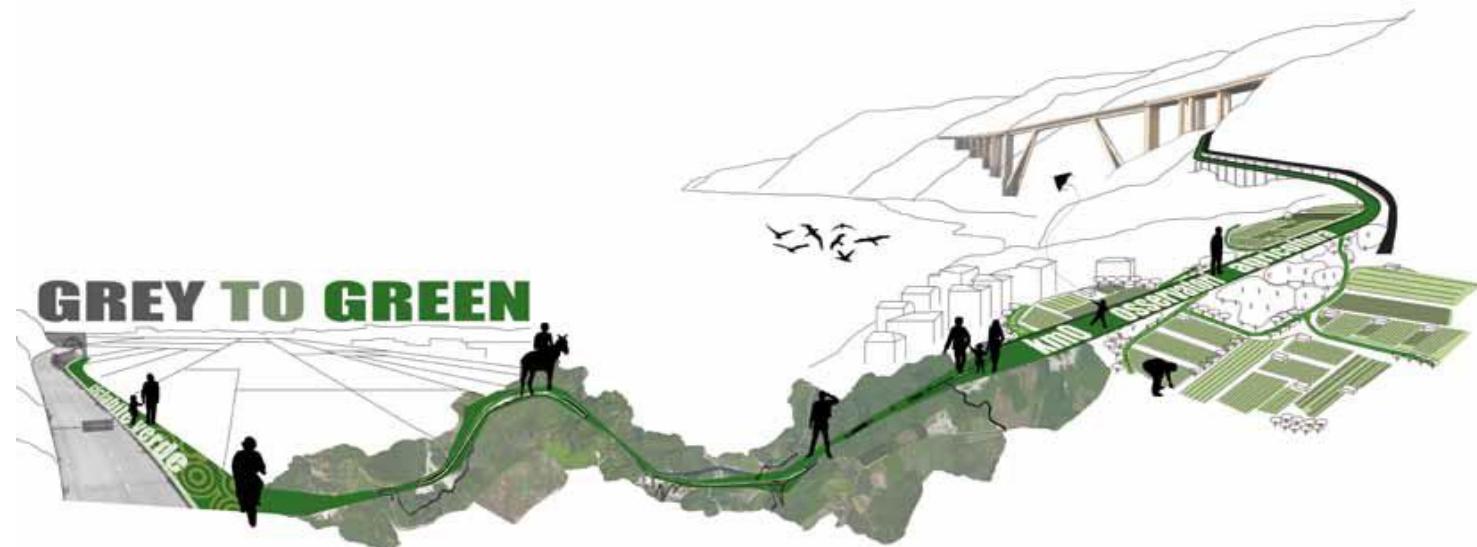


# Supply Chain Purchasing Protocol



# EVRA Supply Chain Group

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Designed with the rigorous sustainability requirements of the United Nations 2030 Agenda  
a model of sustainable development of the social and economic process  
able to meet the preambles of the SDG Agenda  
capable of integrating the activities carried out by the system

## EVRA Protocol Supply Chain

Based on:  
The new growth indexes of the Health of the Nation  
Measure the amount of Co2 consumed per kilo of product / and offset the Neutrality from  
harmful emissions  
(CARBON FOOT PRINT ZERO)

Develop only fair and sustainable working conditions / respecting environment and territory  
(including animals)

Increase the degree of circular economy for each production cycle  
Employ only disruptive technologies to improve the lives of humans and its environment

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# EVRA Supply Chain Group

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The Operating System that governs all the Group's supply chain  
is based on the Protocol named

## **EVRA ESG Grey to Green Protocol**

adopted by the Associate Members as "Production Disciplinary" and is based on the original integration of 3 advanced information systems that regulate the key calculations of the algorithm:

- Molecular "Traceability System"  
to guarantee the authenticity of agricultural productions both for vegetables and animals
- Digital Certification of the "conformity and authenticity" of Products  
in axiom to the "legislation" SDG (Sustainability Development and Goals) of the Agenda 2030 of the United Nations (17 Goals for a Better World)
  - The STAMP that determines the CO<sub>2</sub> Neutrality of Products  
The zeroing calculation is "certified" by ESG Engineering Italy necessary to offset the generated CO<sub>2</sub> (Carbon Neutral)



# EVRA Supply Chain Group

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## Group Objective

**The quality and taste of Italian cuisine  
combined with  
Carbon Neutral Certification  
«Foot-Print equals Zero»  
*Through the use of the Protocol***

*the Group creates, realizes and controls an entire integrated chain of agricultural production  
“from seed to plate”*

Guaranteeing:

- **quality, transparency and traceability** in each step of the chain itself,
  - **care of raw materials** for the choice of production chains,
- **absence of any chemical product** during any kind of «SQPNI» process

# EVRA Supply Chain Group

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SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA

All processes of transformation of raw materials into finished packages will be subject to specific rules for the preparation and packaging of products (pursuant to the Italian Legislative Decree 155/97 HACCP – and EC Regulation No. 853/2004)

Our digital video system will continuously record all stages of processing, from sowing in the fields to processing in the factories, adopting a self-control plan governed by and built in accordance with the regulations for the analysis of the safety of food products (health risk, health precautions, transparency of processes, observation of safety rules and respect for work and workers)

fundamentally:  
the principle of traceability in each operational phase,  
in order to certify,  
as well as the quality,  
the origin and transparency of the products  
and their authenticity

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## Protocol ESG Benefits



**Allows**  
to bring back to income disused or no longer economically viable agricultural areas



**Provides**  
Interventions of mitigation and ecological compensation to the affected areas



**Favors**  
the attractiveness and competitiveness of the territory



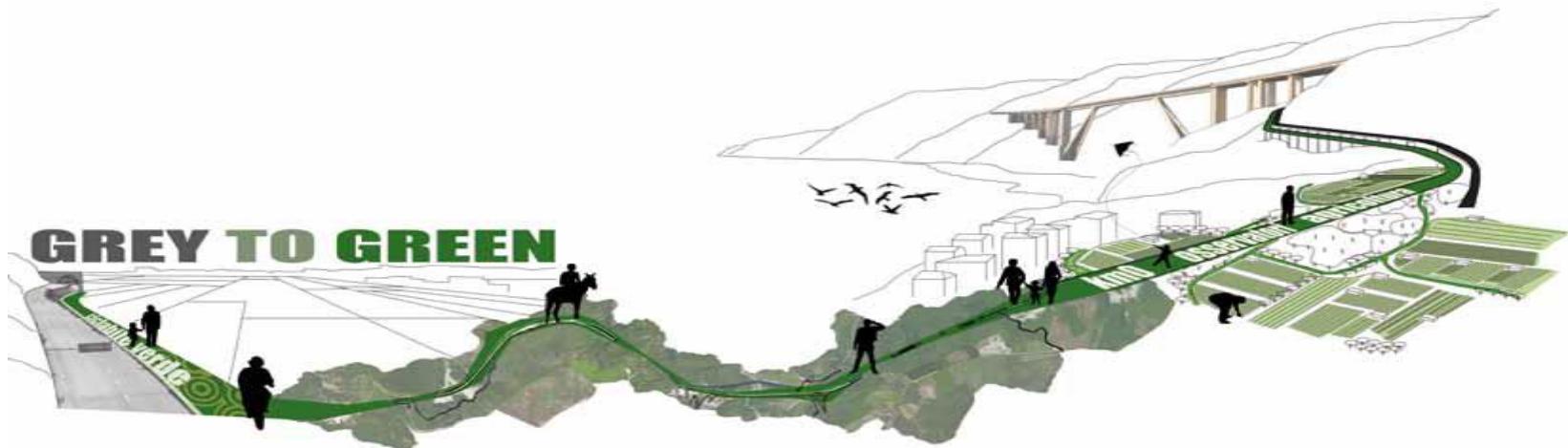
**Allows**  
Redevelopment only for purposes related to agriculture and necessary for the development and revitalization of rural areas



**Guarantees**  
regional strategic interest in the construction/rehabilitation of manufacturing facilities, subject to prior agreement with the local authority.

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## Products



## Elenco Allevamenti DOP , IGP Toscana

### Allevamento bovino

1 - Vitellone Bianco dell'Appennino Centrale I.G.P., reg. di riconoscimento n. 134/98 (solo Chianina, marchigiana e romagnola)

### Allevamento Ovino

2- Agnello del Centro Italia IGP, Reg. d'esecuzione n. 475/2013 (massese);

3- Pecorino Toscano D.O.P., Reg. di riconoscimento n. 1263/96

### Allevamento Suino

Cinta Senese DOP, Reg. d'esecuzione n. 271/2012;

Salamini Italiani alla Cacciatora D.O.P., Reg. di riconoscimento n. 1778/01 (carni da suino pesante)

Finocchiona IGP, Reg. di riconoscimento n. 629/2015 (carni da suino pesante)

Prosciutto toscano D.O.P., Reg. di riconoscimento n. 1263/96 (carni da suino pesante)

## Elenco Allevamenti DOP , IGP Lazio

### Allevamento Ovino

2- Agnello del Centro Italia IGP, Reg. d'esecuzione n. 475/2013 (massese);

3- Pecorino Laziale D.O.P., Reg. di riconoscimento n. 1263/96

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### **Tabella Riepilogativa Allevamenti**

**Totale Aree Agricole : 8970 Ha**

- ❖ **Seminativo / Pascolo Bovino BIO : 1322 Ha 5360 Capi di cui :**
  - **da Ingrasso 5040**
  - **da Latte 320**
- ❖ **Pascolo Ovino BIO : 340 Ha e 4590 Capi**
- ❖ **Bosco “allevamento Suino Cinta Senese BIO” : 2900 Ha,**
  - **1800 scrofe**
  - **16200 capi da ingrasso**



# EVRA Supply Chain Group

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## Sheep



Sheep farming in Tuscany is primarily represented by three breeds: **Apennine Sheep**, and the **sardinian breed**, and indigenous to the original group differentiated into various strains and is now dispersed along the Apennine ridge. Its hardness and adaptability make it suitable for all types of terrain, including marginal ones. Its distribution is mainly along the central Apennine ridge in Tuscany, and is a mountain breed with variable morphology depending on some, medium to large size. Male Apennine Sheep can reach a height of 80 cm and an average weight of 80 kg, while female, reach 70 cm in height and an average weight of 60 kg. The trunk is characterized by both transversal and longitudinal diameters with a rather flat and straight profile. The head is elongated with a slightly convex profile—of a medium length, and pendulous. The breed is hornless – they previously had triple purposes, but nowadays exploited mainly for **meat production**. Lambs weighing 10-12 kg, yield pleased) three – lambings per year. The twinning rate is 30%.

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## Massese breed

The **Massese Breed** originates from the area of **Massa in Tuscany** and is notable for its **completely black coat**.

It has a **strong aptitude for milk production** and is well-suited to being raised in **rugged and austere environments**, making it highly adaptable to **free-range farming**.

It is not uncommon for ewes to produce **three lambings over a two-year period**.

## Sarda breed

The **Sarda Sheep** is a **native breed of Sardinia**, well known for its **remarkable milk production**. When properly raised, many ewes can produce **250–300 liters of milk per lactation**, with some reaching up to **500 liters**. The breed is highly **resilient and adaptable**, thriving even in **challenging environments**.

It prefers a **free-range grazing system**, and its milk is notable for its **high fat content**, averaging **6–7%**. The **yield in aged cheese**—such as **Pecorino Sardo** matured for 6–7 months—averages **17–18%**.



## Cheese



Tuscany is a region of great interest when it comes to dairy products. Tuscan cheeses are made using milk from local pastures, following ancient techniques and production methods that have been handed down through the centuries. There are around twenty high-quality varieties—about ten of which are truly exceptional—seemingly created to pair perfectly with Tuscany's two most famous red wines: **Brunello** and **Chianti**.

Depending on the area of Tuscany, you can encounter traditional products such as **goat's milk cheeses** from the island of Capraia, or **goat cheeses** from the Alta Maremma and Mugello regions. Among the cheeses with an ancient tradition, one of the most renowned is **Pecorino Toscano DOP**, made from sheep's milk. In Tuscany—and especially further south—this cheese is commonly referred to as *cacio*. The most famous Tuscan varieties come from **Cortona**, **Barga**, **Pietrasanta**,

**Maremma**, **Casentino**, **Valdichiana**, **Chianti**, **Crete Senesi**, and **Lucardo** (*Marzolino di Lucardo*). Pecorino from the Crete Senesi area has been appreciated since the mid-1400s (even Pope Pius II praised it).

Among the most famous traditional Tuscan cheeses are **Grande Vecchio di Montefollonico**, slightly spicy and aged for at least a year, and **Marzolino del Chianti**, a rare delicacy now nearly extinct. Other notable cheeses include the various types of **Pecorino** from **Garfagnana**, **Pienza**, and the **Colline Senesi**, as well as the delightful **Ricotta di Pecora Pistoiese** or **Brusco**, traditionally produced near Pistoia. In the Grosseto area, a true specialty is **Guttus**, a kind of sheep's milk gorgonzola.

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## Dairy Products

Current productions of Consortium members... a few examples



Columnella Cacio Fiore Cheese  
from «Acquaranda Farm»



Sheep & goat cheese aged in hay  
from «Biò Farm»



Roman Caciotta cheese from «La Quercia»



Blue cheese from «Anguillara  
Gennargentu Farm»



Atavico Pecorino cheese from  
«Isola del formaggio»



Truffle Ricamo from «Riti Formaggi»

Consortium members will maintain their certifications  
and production lines



TaP membership  
will increase the value of  
Typicality, Authenticity and Legality  
and can be defined as  
“Carbon Neutral”



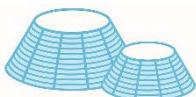
## PDO CHEESES

The ancient traditions of the Lazio countryside are at the origin of Ricotta Romana PDO.



## PECORINO CHEESES

Canestrino, Pecorino del Buon Contadino, Pecorino Boncacio, La Deliziosa, Boncacio di Roma, Caseus Adrianus, Caseus Adrianus rigato, Caciofiore di Columella della campagna romana



## FRESH CHEESES AND RICOTTAS

We produce and market a range of fresh cheeses such as: Ricotta Romana P.D.O., sheep's milk ricotta, La Quercia ricotta, homogenized ricotta, homogenized sheep's milk ricotta, mozzarella, sheep's milk yogurt, Dolce Forma, goat's milk ricotta.



## FLAVORED CHEESES

Ricamo with pistachio, Ricamo with truffle, Ricamo with chili pepper, Ricamo with walnut, Ricamo with olive, Ricamo with black pepper



## FORMAGGI MISTI

Cacio Stracco, Caciotta Tiburtina, Marzolino, Caciotta Romana dell'Archetto, Caciotta Fraschetta, Caciotta Primo Sale.

## ZERO KILOMETRES

Our zero-kilometre cheeses are produced with milk from the Lazio region, mainly from the Roman countryside.



## GOAT CHEESES

Production and sale of goat cheeses made with 100% Italian goat's milk. Our goat cheeses include Ricotta, Capramore, Goat Cacio Stracco, and Fresh Goat Cheese.



## ORGANIC CHEESES

Organic Ricotta and Organic Pecorino are made with milk from farms strictly monitored by ICEA Lazio. Only 100% natural organic substances are used in their production.



## PDO CHEESES

La Quercia produces two PDO-certified cheeses typical of the Lazio region: Ricotta Romana PDO and Pecorino Romano PDO



## SPECIALTIES

Constant attention to consumer habits and changing tastes has led to the creation of several cheeses made from goat and sheep's milk including Caciofiore di Columella and Galeotto.

## Our Dairy Products:

(F)=fresh; (SF)=semi fresh; (ST12)=aged>12m; (ST24)=aged 24m

FORMAGGI	Peso medio (gr)
cacio fiore Columella (SF)	150
caciotta al mosto (SF)	150
marzolino del Chianti (SF)	150
marzolino di Lucardo (SF)	150
pecorino a latte crudo (ST12)	100
pecorino della Garfagnana (ST12)	100
pecorino toscano dop (ST12)	100
pecorino di Pienza (ST12)	100
pecorino colli senesi (ST12)	100
pecorino del Casentino (ST12)	100
pecorino di fossa (ST24)	80
pecorino stagionato in foglia di noce (ST24)	80
Brusco (ST24)	80
ricotta di pecora (F)	150
ricotta di mucca (F)	150
yogurt (il pacco è da 125 con aggiunta di altro) (F)	125
formaggi semistagionati di mucca (SF)	150
formaggi stagionati di mucca (ST12)	100
formaggi stagionati di mucca (ST24)	80
burro (F)	250



# EVRA Supply Chain Group

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# EVRA Supply Chain Group

## Dairy Products (provided in the simulation BP)

(F)= fresh; (SF)= semifresh; (ST12)= aged>12months; (ST24)= aged 24 months

CHEESES	Average weight (gr)
Columella cacio fiore cheese (SF)	150
caciotta with must (SF)	150
marzolino of Chianti (SF)	150
marzolino of Lucardo (SF)	150
raw milk pecorino (ST12)	100
pecorino from Garfagnana (ST12)	100
pecorino toscano dop (ST12)	100
pecorino from Pienza (ST12)	100
pecorino from colli senesi (ST12)	100
pecorino from Casentino (ST12)	100
pecorino from fossa (ST24)	80
pecorino aged in walnut leaf (ST24)	80
Brusco cheese (ST24)	80
sheep ricotta cheese (F)	150
cow ricotta cheese (F)	150
yogurt (the package is of 125gr with other added) (F)	125
semi-aged cow's milk cheese (SF)	150
aged cow cheeses (ST12)	100
aged cow cheeses (ST24)	80
butter (F)	250



# EVRA Supply Chain Group

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## Caciofiore di Columella

Cheese made from raw sheep's milk, using vegetable rennet extracted from wild thistle.

Aged for 30 to 90 days.



# Raw Milk Pecorino



In the mountains of Pistoia, families of shepherds and cheesemakers still produce Pecorino as they did a century ago—using natural rennet and, most importantly, **unpasteurized milk**. This traditional **raw milk cheese** is a true rarity in Tuscany.

Produced in the Pistoia Highlands, it comes in **round wheels** (800 g to 1.5 kg, 18–20 cm in diameter) with a **pale, yellow color** and a **soft, salty paste**. The milk is filtered, heated in **tinned copper vats** to 35–38°C, then curdled with **animal or wild thistle rennet**. After 20–40 minutes, the curd is broken with a *chiova* and molded.

The cheese is **salted, aged on wooden boards for over 60 days**, and regularly washed and brushed. Its rich, savory flavor pairs beautifully with **Tuscan bread, polenta, pears, or chestnut pancakes**.

A **Slow Food Presidium** protects this rare Pecorino, uniting about **20 local producers** from the Pistoia Mountains.

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# Pecorino della Garfagnana



Pecorino della Garfagnana, from the hills of Lucca, is one of the most traditional cheeses of the province, still produced today following ancient methods. Whether eaten **fresh**—known as *baccellone* because it's traditionally enjoyed with broad beans—or **aged**, this Pecorino is always a delight.

It's typically made from the milk of **Massese sheep**, raised freely on the valley's pastures. **Lamb rennet** (sometimes kid or calf rennet) is used after the milk is gently heated in copper vats to about 38°C. The curds are then **dry-salted** and set to mature on **wooden boards**, traditionally fir but now often **poplar or chestnut**, as these woods impart a milder aroma. The cheese ages for about **30 days**, though further maturation for several months deepens the flavor and gives the rind its characteristic **brown hue**.

The wheels usually weigh between **1 and 3 kg**, measuring **10–12 cm thick**, and range in color from **pale yellow (fresh)** to **deep brown (aged)**. The paste varies from **soft and milky** to **firm and flavorful**, depending on the aging process.

Pecorino della Garfagnana can be enjoyed at any stage: as an **appetizer**, grated over **pasta or polenta made from chestnut flour**, or simply paired with **local honey** from the Garfagnana region.

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## Pecorino from the Sienese Hills



This cheese has a cylindrical shape and is produced in wheels weighing between **1 and 2 kilograms**. The paste is **straw-yellow in color**, soft and delicate when fresh, and becomes **spicy and crumbly** as it ages. It is made in the **province of Siena**.

The traditional character of **Pecorino from the Sienese Hills** lies in its distinctive production process, which has remained unchanged over time. It involves the use of **traditional tools and natural materials**, such as **fir wooden boards for aging**, which contribute to the cheese's unmistakable flavor and texture.

The milk, collected from both **evening and morning milking**, is combined and gently heated to **68°C for about 20 minutes**, then reheated to **35–38°C** and mixed with **rennet** (lyophilized and made from natural extracts) and **starter cultures**. The curd is then **manually placed into molds and salted**.

Afterward, the wheels are kept in **refrigerated storage** until they reach the perfect degree of maturation, and are then **aged on fir wooden boards**, developing their characteristic aroma and full-bodied flavor.

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## Pecorino Toscano DOP



The first historical references to **Pecorino Toscano DOP** date back to the **Roman era**, particularly in **Pliny the Elder's *Naturalis Historia***, where the production of cheese from the **Luni area** (modern-day Lunigiana) is described for the first time. However, sheep farming in Tuscany is believed to be even older, likely originating during **Etruscan times**. Known since the **1400s** as "*cacio marzolino*"—named after its springtime production period (from March through spring)—by the **mid-19th century**, Pecorino Toscano had already become a well-established product made according to specific traditional methods. Historical records indicate that it was a highly appreciated food, even enjoyed by notable figures such as **Lorenzo the Magnificent**. Today, the production area includes the provinces of **Arezzo, Pisa, Massa Carrara, Livorno, Grosseto, Florence, Prato, Lucca, Pistoia, and Siena**. In **1996**, Pecorino Toscano was officially granted **Protected Designation of Origin (PDO)** status.

Pecorino Toscano DOP is made from **whole sheep's milk** and comes in **two varieties: fresh and aged**.

The **fresh type** has a **yellow to straw-yellow rind**, a **white to pale paste**, and a **soft, delicate texture**. Its flavor is **fragrant, characteristic, and slightly sweet**.

The **aged type** develops a **rind ranging from yellow to deep golden**, and depending on the treatment applied (with **tomato, ash, or oil**), it may also appear **dark or reddish**. The paste is **straw-yellow**, and the flavor is **fragrant, intense, and pleasantly spicy**.

This cheese pairs beautifully with Tuscany's finest wines—when **fresh**, it complements **Vernaccia di San Gimignano** or **Bianco di Pitigliano**, and when **aged**, it pairs perfectly with **Brunello di Montalcino, Carmignano, or Morellino di Scansano**.

## Pecorino di Pienza



This sheep's milk cheese takes its name from the ancient artistic town of **Pienza**, located just a few kilometers from Montepulciano. It is considered the most prized among the **pecorino cheeses of the Crete Senesi** region. Sheep farming in Tuscany, documented as early as the Roman era by Pliny the Elder, dates back even further to **Etruscan times**.

**Pecorino di Pienza**, particularly appreciated by **Lorenzo the Magnificent**, is a **semi-cooked cheese** made from the **whole raw milk of Sardinian sheep** (along with some Appennine and Sopravissana breeds) that graze freely on the **pastures of the Crete Senesi**, an area characterized by clay-rich soils. The local flora—**wormwood, vetch, juniper, broom, and savory**—gives the cheese its unique and distinctive aroma.

The wheels are round, with a diameter between **14 and 22 centimeters** and a weight ranging from **800 grams to 2 kilograms**. The most traditional version is **Pecorino di Pienza aged for at least 90 days in oak barrels**. It has an **intense yet balanced flavor** and can be produced with either a **soft or firm texture**.

Made exclusively from **sheep's milk**, this cheese pairs perfectly with **spicy fruit preserves** and **Tuscan bread**.

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## Pecorino del Casentino



Pecorino del Casentino is a sheep's milk cheese produced in the province of Arezzo, particularly in the Casentino Valley. The fresh version weighs around 1 kg and has a firm white paste. It requires a minimum aging of 20 days, though it is typically enjoyed after 30–45 days. The aged version, weighing about 2.5 kg, has a pale, yellow paste with small holes. After aging for at least 120 days, the cheese develops an intense, slightly tangy flavor. Fresh milk is processed with lamb rennet, coagulating within 20–25 minutes. Once the curd is broken, it is transferred into molds and pressed, allowing the whey to drain at a constant temperature of 40–45°C. During this phase, the curd is turned several times to achieve uniform texture. The pressed curds are then drained for 24 hours, dry-salted, or immersed in brine.

The **fresh Pecorino** is ready to eat after salting, while the **aged version** matures for about 120 days in cool cellars, where the wheels are manually turned several times. Its distinct flavor comes from the **herbs and mountain flowers** the sheep graze on, which impart natural aromas to the milk.

Traditionally, Pecorino del Casentino is **enjoyed with pears and bread**, and pairs beautifully with a drizzle of honey.

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## Pecorino Aged in Walnut Leaves



This distinctive Pecorino is produced in the province of Siena, particularly in the Montefollonico area. The cheese has a **round shape with flat faces**, measuring **12–16 cm in diameter** and **5–12 cm in height**, with a slightly rough **beige rind**. The paste is **grainy and pale yellow**, often marbled with natural shades. Its **flavor is intense**, with a light **tannic note** and a **characteristic aroma of walnut leaves**.

Each wheel weighs between **1 and 1.5 kg** and is made from the **milk of Sardinian sheep**, raised semi-wild on the local pastures. After **pasteurization**, the milk is filtered and undergoes **coagulation** using lactic cultures and calf rennet. The curd is then broken into small pieces (roughly the size of a corn kernel), drained into molds, and pressed to expel whey. Once shaped, the cheese is **dry-salted** and subjected to **two stages of aging**.

The second aging phase lasts at least **90 days**, during which the wheels are placed in **terracotta jars (ziri)** layered with

**walnut leaves**, which impart their distinctive aroma and earthy flavor. This Pecorino's authenticity lies in its **traditional process**—from the use of **Sardinian sheep's milk** to the **natural aging with walnut leaves**, preserving centuries-old Tuscan craftsmanship.

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## Aged Pecorino (gr. 2.000)

Aged Pecorino Cheese Produced at the Dairy of Azienda Agricola Riservo



### Location

Sorano (Grosseto)

### Organoleptic Characteristics

Aged Pecorino cheese produced exclusively from sheep's milk at the dairy of **Azienda Agricola Riservo**, aged for **over three months** to achieve a rich, well-balanced flavor and firm texture.



## MIX OF FLAVORS

Aged Pecorino wedge (gr. 650)

Semi-aged Pecorino (gr. 650)

Pecorino aged in walnut leaf (gr. 650)

Pecorino aged in hay (gr. 650)

Three fruit compotes (gr. 100)



# Meats



The Tuscan region is renowned for the variety and richness of its **natural pastures** and **wild vegetation**, which provide exceptionally high-quality forage. In this unique environmental and cultural setting, the **breeding of livestock** for meat production has developed and flourished.

This tradition is based primarily on **native Tuscan breeds** of cattle, pigs, and sheep, all raised on healthy, natural feed. The result is **premium-quality meats** known for their flavor, tenderness, and authenticity—hallmarks of Tuscany's long-standing agricultural excellence.

# EVRA Supply Chain Group

## Cattle



The **Chianina** is one of the oldest cattle breeds in the world, raised more than **22 centuries**. Praised even by the ancient poet **Virgil** for its beauty, it originated in the **middle valleys of the Tiber and Val di Chiana**, from where it spread throughout the provinces of **Arezzo, Florence, Livorno, Pisa, Siena, and Perugia**. It is renowned for the **excellent quality of its meat**—well-marbled and tender. Selective breeding has long focused on rapid growth and high meat yield, particularly from the **loin and back regions**, the source of the famous **Florentine steak (bistecca alla fiorentina)**.

The **Maremmana** breed descends from the ancient **gray steppe or Podolian cattle**. Hardy and rustic, it is highly resistant to

disease and harsh climates, thriving even on **poor-quality forage**. For centuries, it has been the defining breed of the **marshy Maremma region**, perfectly adapted to free-range grazing in **rough, marginal environments**. Its coat is **gray**, darker in males and lighter in females. To improve meat production and capitalize on its excellent **grazing and maternal qualities**, it is often **crossbred with specialized beef breeds** such as **Charolaise** and **Chianina**.



The **Garfagnina**, native to the **Garfagnana region** in the province of **Lucca (Tuscany)**, is now a **rare breed**, with only a few hundred animals remaining. Primarily raised on pasture, it has a **frosted gray coat** that varies from light to dark gray. It is a **dual-purpose breed**, valued for both **milk and meat**, with particularly **good milk production and decent-quality beef**. These traditional Tuscan breeds represent the deep connection between the land, history, and animal husbandry, yielding some of the **finest meat and dairy products** in Italy.



## Beef Cattle Breeds – Limousin Breed

It is considered the **leading breed for the production of high-quality beef**. It offers an **excellent slaughter yield**, averaging around **60–63%**. The **breeding system** typically involves keeping the animals **outdoors for most of the year**, grazing freely on pastures, and **sheltering them only during the winter months** in simple, open-style barns designed for protection rather than confinement.

## Maremmana breed

A typical **Tuscan breed**, highly adaptable to even the **harshest environments** (rustic by nature), yet this **hardiness does not compromise the quality of its meat**. It has a **moderate slaughter yield**, averaging around **58%**, with a **daily weight gain of approximately one kilogram per animal**.

Given these characteristics, it is clear that the **preferred breeding method** for this breed is **free-range farming**.





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## Pig Breeds for Quality Meat Production



### Cinta Senese breed

It is a **breed of remarkable value**, whose **hardiness and exceptional meat quality** make it one of the **most widely raised breeds**. Of **ancient origin**, it continues to thrive under **fully free-range conditions**, particularly in the **wooded and forested areas of Tuscany**. Although its growth is **supplemented with grain-based feed**, its performance compares favorably with that of **foreign pig breeds**. Its **year-round outdoor lifestyle** enhances the **flavor and richness of the meat**, giving it a **distinctive savoriness and superior quality**.

This breed's development is **highly localized and closely tied to the region from which it takes its name**. It combines the traits of a **rustic, hardy breed** with the **exceptional quality of its products**, reflecting the **authentic character and tradition of its place of origin**.

### Grigio della Montagnola Senese breed



# Cinta Senese Cured Meats



The cured meats of **Cinta Senese** are typical of the province of Siena and are produced exclusively using animals of pure **Cinta Senese breed**, easily recognized by the distinctive light-colored band encircling their dark body from the back to the abdomen—hence the name *Cinta*, meaning “belt.”

Among the various cured meats produced from purebred Cinta Senese pigs are:

**Lardo di Cinta Senese**, placed in traditional marble vats for curing and aged according to precise times and methods that ensure its characteristic flavor and texture.

**Salame di Cinta Senese**, made from seasoned minced pork mixed with diced lard, various spices, and stuffed into natural casings.

**Finocchiona di Cinta Senese**, prepared from ground pork seasoned with salt and fennel seeds, then stuffed into natural casings.

**Prosciutto crudo stagionato di Cinta Senese**, a whole salted ham with bone, aged for a minimum of 12 months.

**Rigatino di Cinta Senese**, made from carefully trimmed pork belly, salted in vats at controlled temperature for 7 days, then washed, dried, flavored with spices and herbs, and aged to achieve its distinctive taste and texture.

**Gota di Cinta Senese**, consisting of salted and aged pork cheek.

**Salsiccia stagionata di Cinta Senese**, made from minced pork blended with salt, spices, and natural flavorings, then aged to develop its traditional flavor and consistency.

The **European Union** has granted **Protected Designation of Origin (PDO)** status to cured meats produced from the meat of Cinta Senese pigs.

## Il nostri prodotti Salumi, Insaccati e Prosciutto:

(F)=fresco; (SF)=semi fresco; (ST12)=stagionatura>12m; (ST24)=stagionatura 24m

FORMAGGI	Peso medio (gr)
cacio fiore Columella (SF)	150
caciotta al mosto (SF)	150
marzolino del Chianti (SF)	150
marzolino di Lucardo (SF)	150
pecorino a latte crudo (ST12)	100
pecorino della Garfagnana (ST12)	100
pecorino toscano dop (ST12)	100
pecorino di Pienza (ST12)	100
pecorino colli senesi (ST12)	100
pecorino del Casentino (ST12)	100
pecorino di fossa (ST24)	80
pecorino stagionato in foglia di noce (ST24)	80
Brusco (ST24)	80
ricotta di pecora (F)	150
ricotta di mucca (F)	150
yogurt (il pacco è da 125 con aggiunta di altro) (F)	125
formaggi semistagionati di mucca (SF)	150
formaggi stagionati di mucca (ST12)	100
formaggi stagionati di mucca (ST24)	80
burro (F)	250



# Soppressata



Soppressata is a traditional Tuscan cold cut made from coarsely chopped pork meat, usually wrapped in cloth, silk, or non-woven fabric. It has a cylindrical, elongated shape, a dark grayish color, and an intense aroma. Each soppressata typically weighs between **5 and 10 kilograms**.

After slaughter, the **whole pig's head** (excluding the eyes), the **skin** (about one-third of the total amount), and the **tongue** are boiled in water for **two to five hours**, depending on local traditions. Once the meat is deboned, it is seasoned with **spices** (such as cinnamon and nutmeg), **salt**, **pepper**, **minced garlic**, and **lemon and orange zest**. The mixture is then packed into casings and **cooled in cold storage or aging rooms for about 20 days**, allowing the collagen to coagulate completely.

Soppressata is produced between **October and March** and should be eaten fresh, ideally within **two weeks**. Its unique character comes from both its **traditional preparation method**, which has remained unchanged for centuries, and the **high quality of the ingredients used** — especially the pig's head, the spices, and the citrus zest. It is best enjoyed with **unsalted Tuscan bread** and **robust red wines**. Production takes place throughout **Tuscany**, particularly in the **provinces of Arezzo and Siena**.



# Chianti Tuna



The farmers of Chianti, following the old rule of wasting nothing, created this dish out of necessity. During the summer heat, when the livestock weakened and some suckling pigs (male or female piglets, from birth to weaning) fell ill, the farmers would slaughter them. Since refrigeration did not yet exist, the meat had to be preserved using other methods. The piglets were first salted to remove excess moisture, then cooked in white wine diluted with a little water and flavored with bay leaves.

Once cooled, the meat was deboned, and the fillets, seasoned with black peppercorns, were stored in oil so that they could be kept through the winter. Months later, when the meat was eaten, farmers discovered that the tender suckling pig, thanks to the cooking in wine and the preservation in oil, had acquired a flavor and texture remarkably similar to tuna.

Thus, was born **Tonno del Chianti**—also called *fake Tuscan tuna*—which is still produced today using the same traditional methods, particularly in **Greve in Chianti (Florence)**, in the village of **Panzano**.

**Chianti Tuna** has a light hazelnut color, with a mild, delicate flavor and aroma reminiscent of tuna. It is made from select cuts of suckling pigs weighing between 30 and 40 kilograms. The meat is cut into pieces, sprinkled with coarse salt, and left in a refrigerated room to drain for 3–4 days. It is then rinsed, boiled for about 8 hours in white wine with bay leaves, and allowed to cool in its own broth. After cooling, the meat is cleaned of skin and fat, then preserved in olive oil with one or more bay leaves, in glass jars or vacuum-sealed pouches. The jars are then sterilized.

It is traditionally served in **winter with beans and onions**, or in **summer as part of a salad**.



# Tuscan Salami



Among all the salamis that represent the specialties of the Tuscan region, those that stand out are recognized for their **large, coarsely ground fat pieces**. Tuscan Salami is a traditional cured meat of the region's artisanal heritage, well-known and appreciated throughout Italy.

It is a **delicate yet flavorful sausage**, made from select cuts of pork. The **lean meat** is taken from the **thighs and shoulders**, while the **fat** comes from the **back of the pig**. The lean meat is chopped and minced, then left to rest for about **three days at 0°C**, after which it is mixed with **small cubes of lard** cut from the pig's back. The mixture is then seasoned with **salt, pepper, and natural spices**. Next, the meat is assembled and **stuffed into natural casings**.

The **curing process** takes place in dedicated rooms at a temperature between **10** lasting about **five months**. The final product typically weighs around **three kilograms** per salami.

This salami is produced from **organic farming in the Casentino area**, using animals raised **naturally on chestnuts, acorns, barley, spelt, beans, soy, and bran**.



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# Rigatino di San Miniato



Rigatino di San Miniato is a **salted pork belly** flavored with **wild fennel**. Each piece weighs around **3 kilograms**. The selected section of pork belly is **trimmed, salted, and seasoned with garlic, pepper, wild fennel, and saltpeter**.

The meat is first **cured for about 10 days**, allowing it to lose excess liquid. It is then **folded, tied**, and left to rest so that the inner layers retain the seasoning. Before consumption, it is **aged in a cellar for 60 to 120 days**.

Production takes place from **September to May** in the **province of Pisa**, particularly in the town of **San Miniato**. The distinctive flavor of this fennel-cured pancetta is owed to its **traditional preparation method** and the use of **wild fennel**, which gives it its **unique aroma**.

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# Tuscan Prosciutto DOP



Regulations governing the slaughter of pigs and the treatment of their meat can be traced in Tuscany as far back as the **8th century AD**. However, it was only several centuries later, under the **Medici government**, that the first official laws were recorded, specifically aimed at **standardizing and protecting the production process of Tuscan prosciutto** — laws that have been passed down largely unchanged to this day.

Produced throughout the region, **Tuscan Prosciutto DOP** is one of the **most prized and sought-after hams** of Tuscany. It is made using **fresh legs from pigs born, raised, and slaughtered in Tuscany and other Italian regions**. The finished ham is **rounded in shape** and weighs between **8 and 9 kilograms**.

Its flavor — **bold, aromatic, and distinctly savory** — is not due to an excess of salt but rather to the use of **natural Tuscan seasonings and herbs**, such as **garlic, rosemary, juniper, and myrtle**. The slices are **rosy red in color**, with **intense aroma and minimal fat**.

The **curing process lasts between 10 and 12 months**, depending on the weight of the ham.

Tuscan Prosciutto received **DOP (Protected Designation of Origin)** status in **1996**.

## Mortadella di Prato



Mortadella di Prato is a **unique product**, made **exclusively in Prato and its surroundings**. Its history is ancient and deeply rooted in local tradition. When it first appeared, it was considered a **very humble food**, made from pork trimmings that were **unsuitable for producing finocchiona or salami**. To make the flavor more appealing, the meat was **heavily spiced** and seasoned with **Alchermes**, a traditional Florentine liqueur made from cochineal, giving it its characteristic **scarlet-red color**. In recent decades, the **production process has evolved**, now using **higher-quality cuts of pork** — primarily **shoulder meat and trimmings from prosciutto** — carefully cleaned of sinew and fat. The mixture includes **diced pork cheek and lard**, but with a **lighter blend of spices** than in earlier recipes. Mortadella di Prato pairs beautifully with **figs** and is best enjoyed with a glass of **Carmignano wine** and local **Prato "bozza" bread**.

In **2000**, the **Presidium of Mortadella di Prato** was established to **protect and promote** this iconic regional product. The recognized production area includes the **municipalities of Prato and Agliana**.

# Prosciutto Bazzone



The name *Bazzone* comes from the distinctive shape of this ham — **long and narrow, with a distance of 12 to 18 centimeters between the bone and the lower edge**, resembling a chin (*bazza* in Tuscan dialect).

Its origins date back to the **late 19th century**, when farming families in the **Serchio Valley** would slaughter pigs weighing around **200 kilograms**, producing hams of about **18 kilograms** each. The traditional production process, still followed today, involved placing the large hams together with other pork cuts (pancetta, lard, cheek) into a **stone basin (pozza)** for curing, seasoned with **salt, garlic, spices, and wine**. The **modern Prosciutto Bazzone** weighs **13–15 kilograms**, depending on the aging period.

The meat is **deep red in color**, often streaked with fine veins of fat that give it a **distinct yet delicate flavor**. Produced in **Garfagnana and the Serchio Valley**, Prosciutto Bazzone has been recognized as a **Slow Food Presidium since 2004**, and it continues to be made using **traditional rural methods**.

After trimming, the hams are arranged in groups of 5–6 inside **stone vats** from Cardoso, seasoned with **salt, pepper, spices, bay leaves, garlic, and rosemary**. After about **90 days**, they are **washed and air-dried** under controlled temperature and humidity. Once dried, they are coated with a mixture of **pepper, garlic, and spices**, and then **hung to age** in cool, dark cellars.

After a **minimum of 20 to 36 months of slow curing**, Prosciutto Bazzone is ready to enjoy.

# Lardo di Colonnata



Once considered a “poor man’s food” for the marble quarry workers, **Lardo di Colonnata** is now a celebrated IGP delicacy. Its aging in Carrara marble basins and the perfect blend of herbs and spices give it its unique characteristics — a fresh, delicate flavor, a fragrant aroma, and an exceptionally soft texture.

The production area is limited exclusively to **Colonnata**, a mountain hamlet in the municipality of **Carrara**, in the **province of Massa Carrara**. The lard is processed fresh: within **72 hours** of slaughter, it is **trimmed, salted, and massaged** before being placed in marble basins for aging. The basins, previously **rubbed with garlic**, are filled with alternating layers of lard and spices until full, then **covered with a marble lid**. The **natural humidity** of the caves and the **porous quality of the marble** create ideal conditions for maturation.

Traditionally, Lardo di Colonnata is best enjoyed on **toasted slices of Tuscan bread**, allowing it to **melt gently**, or in sandwiches with **fresh tomatoes and raw onions**, as quarrymen once did. It also pairs beautifully with **polenta** or **shrimp**, wrapped in thin slices of lard and served on a **bed of tomatoes**.



# Flours

Flour is a food product obtained by grinding the seeds of cereals or other starchy products. It is primarily composed of **starch**, a complex polysaccharide, along with smaller amounts of **proteins, fats, and fibers**.

In common usage, the term “flour” generally refers to **wheat flour**, particularly that from **soft wheat**, while the term **semolina** is used for **durum wheat flour**. Because of their essential role in the production of **bread and pasta**, these flours are the most widely used in the world and are protected by laws in many countries. There are also flours made from **corn, barley, spelt, oats, rye, kamut**, and others, as well as from **legumes, nuts, and tubers**.

In **Tuscany**, wheat is still milled using **traditional stone mills** that respect the region’s ancient milling methods. These mills, which vary in size, are found throughout the region and serve as the foundation for Tuscany’s rich tradition of **bread, pasta, and pastry production**.



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## Type “1” Flour

Stone-milled Type “1” flour is obtained by grinding the **entire wheat kernel**, preserving all its parts—from the **wheat germ** to the **fibrous layers of the bran**. This flour contains a **higher amount of bran and germ**, making it **richer in nutrients** and more flavorful. It is ideal for baking **rustic breads and focaccias**, as well as **heartier pizzas and cakes enriched with almonds or dried fruits**.

## Whole Wheat Flour

From a nutritional standpoint, **stone-milled whole wheat flour** is among the most complete and wholesome types of flour. It is commonly used to make **whole-grain bread** and **whole-wheat pasta**, known for their **rich flavor** and **high fiber content**.

## Chickpea Flour

Chickpea flour is an excellent choice for those who are **intolerant to gluten**. It is **rich in proteins, carbohydrates, and heart-healthy fats** such as **linoleic acid**. Additionally, it contains essential **minerals and vitamins**—including **magnesium, phosphorus, calcium, and potassium**—which help **strengthen the brain and bones** and **combat high blood pressure and muscle fatigue**. This flour is suitable for **people with celiac disease**, and thanks to its **low glycemic index**, it is also ideal for **diabetics**.

## Rice Flour

Rice flour is naturally gluten-free, making it suitable for **people with celiac disease**. It has **very limited leavening ability** due to its **low protein and gluten content**, but when **blended with other flours**, it can be used to make **soft, fluffy cakes and pastries**. It is also widely used in the production of **gluten-free pasta**.

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PANE BIOLOGICO TOSCANO



# Bread and Baked Goods



**Tuscan bread** holds a prominent place among traditional baked products.

Its natural leavening, baking at moderate temperatures, and large size are some of the characteristics that make it unique. However, its most distinctive feature is the **complete absence of salt**. This dates back to the conflicts between **Pisa and Florence** in the 12th century, when the maritime republic of Pisa blocked the trade of salt to inland regions. In response, Florentines began baking bread without salt. Even **Dante**, two hundred years later in the *Divine Comedy*, referred to this in his famous line from *Paradiso*:

*"You will learn how salty the bread of others tastes."*

Another theory suggests that salt was simply **too expensive**, so Florentines learned to do without it.

Many **traditional Tuscan recipes** make use of **stale bread** (such as *ribollita*, *pappa al pomodoro*, *acquacotta*, *panzanella*, and *fettunta*), reflecting the region's **no-waste philosophy** and religious customs that viewed throwing away bread as a sin.

Despite its mild flavor, Tuscan bread pairs **beautifully with the rich and savory Tuscan cuisine**, enhancing the taste of its dishes.

To preserve its authenticity, Tuscan bread has been granted **Protected Designation of Origin (PDO)** status, ensuring its traditional qualities are upheld at the European level.





# Extra Virgin Olive Oil



The production of olive oil in **Tuscany** dates to ancient times, with evidence as early as the **7th century AD**. From the olive grove to the mill and finally to bottling, Tuscan olive oil is produced strictly within the region's territorial boundaries, following rigorous **quality standards**.

It is made throughout Tuscany — from **Mugello to the Etruscan Coast**, across the **Chianti, Fiorentino, Aretino, Valdelsa, and Val d'Orcia** regions. **Hand harvesting** remains the most common method used to collect olives in Tuscany: farmers, using **combs, ladders, and nets**, detach the fruit directly from the tree.

The **crushing process**, which turns olives into a smooth paste, is traditionally carried out using **large granite millstones** that rotate continuously, pressing the olives to create the paste from which oil is extracted.

Among the many DOP and IGP extra virgin olive oils produced in Tuscany are:

**Colline di Firenze Extra Virgin Olive Oil**

**Montalbano Extra Virgin Olive Oil**

**Seggiano DOP Olive Oil**

**Toscano IGP Extra Virgin Olive Oil**

The **Toscano IGP Extra Virgin Olive Oil** is produced exclusively within Tuscany's territorial borders, from the olive grove to bottling, as required by the **Production Regulations of the Protected Geographical Indication (IGP)**.

Its flavor is typically **fragrant, balanced, and distinctive**, embodying centuries of Tuscan tradition and craftsmanship.





## Extra Virgin Olive Oil (from Organic Cultivation)

A: Extra Virgin Olive Oil “Terre di Siena” D.O.P., Recognition Regulation No. 2446/00; 19.

B: Extra Virgin Olive Oil “Toscano” I.G.P., Recognition Regulation No. 644/98; 20.

## Extra Virgin Olive Oil – from Organic Farming

**Name:** Altomena Extra Virgin Olive Oil

**Color:** Deep green

**Aroma:** Distinct note of artichoke

**Taste:** Intense fruity flavor of olives, spicy, with a pleasant bitterness that softens over time

**Varieties:** Frantoio 89%, Moraiolo 6%, Leccino 3%, Pendolino 2%

**Production Area:** Pelago – Florence, Altomena locality

**Altitude:** 300–350 meters above sea level

**Soil Type:** Derived from marl and limestone formations interspersed with calcareous clay schists

**Soil Texture:** Loamy clay

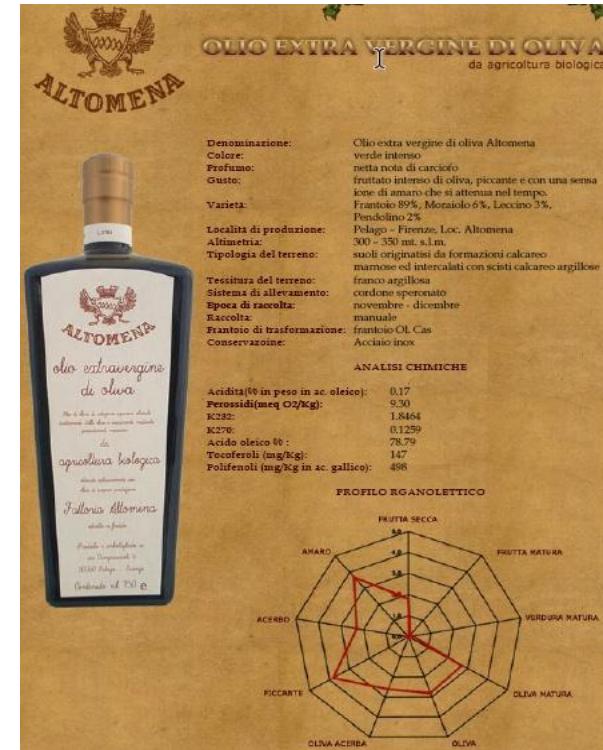
**Cultivation System:** Spur-pruned cordon

**Harvest Period:** November – December

**Harvest Method:** Manual

**Oil Mill:** Frantoio Ol. Cas

**Storage:** Stainless steel



# OLIO

## Extra Vergine di Oliva



**Location:** Fattoria La Selva (district of Trequanda) and Fattoria Chiatina (district of Buonconvento)

**Elevation:** 260/350 mt. a.s.l.

**Variety of olives:** frantoio (correggiolo), leccino, moraiolo, pendolino

**Harvesting:** hand picked, not completely ripe, in between end of october and mid november

**Extraction:** cold pressing day by day

**Average yield per 100 kg. of olives:** about 12%-14%

**Average acidity (in terms of free oleic acid):** 0.2%-0.3%

**Average production:** about 1.500 lt

**Organoleptic characteristics:** golden yellow with greenish tints (after decantation) fruity with a pleasantly bitter aftertaste intense and abundant perfumes



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# TREQUANDA Extravirgin Olive Oil



## Location

Municipality of Trequanda (Siena)

## Organoleptic Characteristics

Its delicate yet distinctive taste, with fruity and slightly spicy notes, makes this oil particularly recommended for dishes where olive oil is used raw.



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# OLIO EXTRA VERGINE DI OLIVA

## delle Tenute Silvio Nardi



**Type:** Extra virgin olive oil

**Production area:** Municipality of Montalcino

**Olive varieties:** Frantoio, Moraiolo, and Leccino

**Harvesting and extraction:** The olives are hand-picked and immediately taken to the mill for pressing. The oil, extracted mechanically using a continuous system, is stored in traditional terracotta jars before bottling.

**Format:** 0.50 L



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# Pucciarella OLIO Extravergine d'Oliva



## Location

Municipalities of Magione and Corciano (Perugia)

## Organoleptic Characteristics

Its delicate taste, with light fruity and slightly spicy notes, makes this oil especially recommended for dishes where olive oil is used raw.



# TREQUANDA

Olio Extravergine d'oliva DOP Terre di Siena



## Location

Municipality of Trequanda (Siena)

## Organoleptic Characteristics

Its delicate yet distinctive flavor, with fruity and mildly spicy notes, makes this oil particularly recommended for dishes where olive oil is used raw.



## Wines



Tuscany is undoubtedly one of the most important wine regions in the world.

Among Tuscan wines, it is essential to mention **Chianti**, **Brunello di Montalcino**, and **Vino Nobile di Montepulciano**, all primarily made from **Sangiovese grapes**. On the white wine side, the most notable is **Vernaccia di San Gimignano**, produced from the grape of the same name.

Tuscan viticulture can be considered one of the most representative of Italian wine production. The vineyards are mainly distributed across hilly and mountainous terrains, particularly well-suited due to their climate and geological conditions, and to a lesser extent on flatlands.

The main wine-producing areas include the **Chianti hills** in central Tuscany, the **Mugello** area to the north, the **Val di Chiana** to the south, and the **coastal strip**. The consistent tendency toward specialization demonstrates the importance of viticulture in Tuscany, which ranks third in Italy for D.O.C. (Controlled Designation of Origin) wine production.

Traditional vineyards are mostly planted using the “**ritocchino**” method, with rows spaced about three meters apart and vines planted at intervals of 1.20 to 1.50 meters, resulting in an average density of around **3,000 vines per hectare**.





## THE VEGAN WINE

The **Azienda Agricola Pometti** has embraced the production of a **vegan wine**. Our winery proudly presents the **VEGAN SUPERTUSCAN “Vegasi”**, the result of great care and dedication in creating a product completely free from any animal-derived ingredients, **certified worldwide by the Vegan Society**. We guarantee our clients and consumers the **complete absence of animal-derived substances** in the final product, starting from the winemaking process—without compromising the excellence and quality of the wine.

During the production of traditional wines, in addition to grapes, certain substances may be used to aid the winemaking process. These are later removed, as they settle at the bottom of the tank after completing their function. In theory, they should be entirely absent from the finished wine, but trace residues can remain.

Among these substances are the so-called “**fining agents**,” which are often of animal origin—**egg albumin, casein and caseinates, bone glue, isinglass (fish glue), and gelatin**—all used to clarify and purify the wine.

In our **Vegan Supertuscan**, we **completely exclude any animal-derived fining agents**, ensuring a **100% vegan product** that maintains the authenticity and refinement of a traditional Tuscan wine.





**VEGASI**  
Rosso Toscana IGT

Il vino vegano è un vino che non contiene sostanze di origine animale al suo interno. La Vegan Society ha certificato il nostro rosso toscana IGT Vegasi.

*The organic composition of our vegan wine is free of any animal substances and produced using processes that exclude the use of any materials of animal origin. Our Rosso Toscana IGT Vegasi is registered by the Vegan Society.*

**Ubicazione Vigneto:** Fattoria La Selva  
Trequanda - Siena  
**Altitudine:** 350 m sul l.m.  
**Sistema di Allevamento:** cordone speronato, guyot  
Uve: Cabernet Sauvignon, Sangiovese  
**Ceppi per ettaro:** n. 6.600  
**Fermentazione e macerazione:** circa 20 giorni  
**Elevazione:** tini d'acciaio  
**Bottiglie prodotte:** ca. 1.000  
**Gradazione alcolica:** può variare a seconda delle annate  
**Estratto secco:** 30,00 ca.  
**Acidità totale:**  $\geq 4,80$

**Location:** Fattoria La Selva - Trequanda - Siena  
**Elevation:** 350 m a.s.l.  
**Training system:** spur cordon-training, guyot  
**Grape varieties:** Cabernet Sauvignon, Sangiovese  
**Vine density:** 6.600 plants/he  
**Harvest date:** late september  
**Fermentation and maceration:** about 20 days  
**Maturation:** stell vats  
**Production:** about 1.000 bottles  
**Total alcohol:** depending on the vintage  
**Dry extract:** about 30,00  
**Total acidity:**  $\geq 4,80$

0.75 Lt



**VILLA BOSCARELLO**  
Rosso Toscana IGT

**Ubicazione vigneto:** Fattoria La Selva  
Trequanda - Siena  
**Altitudine:** 350 m sul l.m.  
**Sistema di allevamento:** cordone speronato  
Uva: Merlot  
**Ceppi per ettaro:** n. 6.600  
**Vendemmia:** prima metà di settembre  
**Fermentazione e macerazione:** ca. 20 giorni  
**Elevazione:** in fusti di rovere francesi  
**Bottiglie prodotte:** varia a seconda dell'annata  
**Gradazione alcolica:** 13% - 14%  
può variare a seconda delle annate  
**Estratto secco:** 34,00 ca.  
**Acidità totale:**  $\geq 5,50$

**Location:** Fattoria La Selva - Trequanda - Siena  
**Elevation:** 350 m a.s.l.  
**Training system:** spur cordon-training  
**Grape variety:** Merlot  
**Vine density:** 6.600 plants/he  
**Harvest date:** first half of september  
**Fermentation and maceration:** about 20 days  
**Maturation:** in french oak  
**Production:** depending on the vintage  
**Total alcohol:** 13% - 14% depending on the vintage  
**Dry extract:** about 34,00  
**Total acidity:**  $\geq 5,50$

3 Lt      1.5 Lt      0.75 Lt





**106 - Doc Orcia Rosso**

La denominazione di origine controllata Orcia nasce nel 2000 fra i territori del Vino Nobile e del Brunello. Il Doc prevede il minimo del 60% di Sangiovese.

The wine region Orcia was officially designated in the year 2000 between the Vino Nobile and the Brunello territories. The DOC allows the minimum of 60% of Sangiovese.



**ORCIA**  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
**106 CENTOSEI**

**Ubicazione vigneto:** Fattoria La Selva Trequanda - Siena  
**Altitudine:** 350 m sul L.m.  
**Sistema di allevamento:** cordone speronato, guyot  
**Uve:** Sangiovese e Cabernet Sauvignon  
**Ceppi per ettaro:** n. 6.600  
**Vendemmia:** fine settembre  
**Fermentazione e macerazione:** circa 20 giorni  
**Elevazione:** in fusti di rovere francesi  
**Bottiglie prodotte:** ca. 4.500  
**Gradazione alcolica:** 13,5% - 14,5%  
 può variare a seconda delle annate  
**Estratto secco:** 30,00 ca.  
**Acidità totale:**  $\approx$  5,50

**Location:** Fattoria La Selva - Trequanda - Siena  
**Elevation:** 350 m a.s.l.  
**Training system:** spur cordon-training, guyot  
**Grape varieties:** Sangiovese and Cabernet Sauvignon  
**Vine density:** 6.600 plants/hectare  
**Harvest date:** late september  
**Fermentation and maceration:** about 20 days  
**Maturation:** in french oak  
**Production:** about 4.500 bottles per year  
**Total alcohol:** 13,5% - 14,5% depending on the vintage  
**Dry extract:** about 30,00  
**Total acidity:**  $\approx$  5,50

1.5 lt      0.75 lt



**TARCHUNUS**  
Rosso Toscana IGT

**Ubicazioni vigneto:** Fattoria La Selva Trequanda - Siena  
**Altitudine:** 350 m sul L.m.  
**Sistema di allevamento:** cordone speronato, guyot  
**Uve:** Cabernet Sauvignon, Petit Verdot, Sangiovese  
**Ceppi per ettaro:** n. 6.600  
**Vendemmia:** fine settembre  
**Fermentazione e macerazione:** circa 20 giorni (Cabernet e Petit Verdot) circa 18 (Sangiovese)  
**Elevazione:** in fusti di rovere francesi  
**Bottiglie prodotte:** ca. 18.000  
**Gradazione alcolica:** 13% - 14%  
 può variare a seconda delle annate  
**Estratto secco:** 30,00 ca.  
**Acidità totale:**  $\approx$  5,20

**Location:** Fattoria La Selva - Trequanda - Siena  
**Elevation:** 350 m a.s.l.  
**Training system:** spur cordon-training, guyot  
**Grape varieties:** Cabernet Sauvignon, Petit Verdot, Sangiovese  
**Vine density:** 6.000 plants/hectare  
**Harvest date:** late september  
**Fermentation and maceration:** about 20 days Cabernet and Petit Verdot, about 18 Sangiovese  
**Maturation:** in french oak  
**Production:** about 18.000 bottles (750 ml)  
**Total alcohol:** 13% - 14% depending on the vintage  
**Dry extract:** about 30,00  
**Total acidity:**  $\approx$  5,20

3 lt      1.5 lt      0.75 lt



**TRÌBOLO**  
*Orcia DOC*

# Tuscan selected Wines



**TRÌBOLO**  
*Orcia DOC*



**CIRIÈ**  
*Orcia DOC*



**TUFARELLO**  
*Orcia DOC*

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# Tre Calici 2016

## ORCIA SANGIOVESE DOC RISERVA



### Grape Variety

100% Sangiovese

### Organoleptic Characteristics

The color is a deep ruby red with garnet reflections. The aroma is very intense and distinctive, with pronounced notes of jam and spices, well balanced by a subtle woody tone. The flavor is harmonious, persistent, pleasantly dry, and savory, becoming smoother with aging.



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# Alticato Magnum 3 liter Chianti Riserva DOCG 2016

**Location**

Municipality of Trequanda (Siena)

**Grape Variety**

Sangiovese (90%), Cabernet Sauvignon (10%)

**Organoleptic Characteristics**

The color is a deep ruby red with garnet reflections. The aroma is very intense and distinctive, featuring strong notes of jam and spices, well balanced by a pleasant toasted nuance. The flavor is harmonious, persistent, pleasantly dry and savory, becoming smoother and more refined with aging.



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# Ghirlandaia 2019

## TOSCANA IGT SAUVIGNON

### 2019

**Location**

Municipality of Trequanda (Siena)

**Grape Variety**

Sauvignon Blanc

**Organoleptic Characteristics**

The color is a pale straw yellow.  
The aroma is intense and complex, with floral and fruity notes complemented by pleasant boxwood nuances typical of Sauvignon. The flavor is dry, savory, and well-balanced.



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# Riburno 2019

## TOSCANA IGT ROSATO



### **Location**

Municipality of Trequanda (Siena)

### **Organoleptic Characteristics**

Fermentation at a low temperature enhances the fruity characteristics and freshness of this wine.



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# Soleccio 2019

## SPUMANTE DI QUALITA' METODO CHARMAT

### 2019

**Location**

Municipality of Trequanda (Siena)

**Grape Variety**

Chardonnay, Müller-Thurgau

**Organoleptic Characteristics**

The color is a pale straw yellow. The perlage is fine and persistent. The aroma is delicately fruity and fragrant. The flavor is fresh, well-balanced, and pleasantly intense.

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# Spumanti

## Soleccio (Charmat method) and Rezzantino (Fermented Must of Moscato Grapes)



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# Empireo 2018

## ROSSO DELL'UMBRIA I.G.T.



**Location:** Municipality of Magione (Perugia), Umbria

**Grape Variety:** Merlot (90%) and Cabernet Sauvignon (10%)

**Tasting Notes:**

Deep **ruby-red color** with **violet hues** in its youth, turning **garnet** with age. The bouquet is **intense and distinctive**, offering aromas of **spices, jam, tobacco, and bitter cocoa**.

On the palate, it is **firm, savory, and persistent**, already enjoyable **two years after harvest**, yet further bottle ageing enhances its **structure and personality**.

**Pairings:** Ideal with **red meats, game, and aged cheeses**.

**Serving Temperature:** 16–18 °C



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# Sant'Anna Magnum 3 liter Trasimeno Rosso DOC RISERVA 2016



**Location:** Municipality of Magione (Perugia), Umbria

**Grape Variety:** Sangiovese, Cabernet, Merlot

**Tasting Notes:**

Deep **ruby-red color** with **violet highlights in youth**, turning **garnet** as it ages.

The bouquet is **vinous and fruity**, offering aromas of **ripe cherry and small red berries**.

On the palate it is **dry, well-balanced, and medium-bodied**, with a **smooth, harmonious finish**.

**Pairings:** Excellent with **pasta dishes with meat sauce, grilled red meats, and semi-aged cheeses**.

**Serving Temperature:** 16–18 °C

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# BRUNELLO DI MONTALCINO

## Vigneto Manachiara

### DOCG



**Type:** Single Vineyard ("Cru") Brunello di Montalcino DOCG

**Production Area:** *Manachiara* vineyard, located in the municipality of Montalcino, facing **South-East** at about **300 meters a.s.l.**

**Grape Variety:** 100% Sangiovese

**Soil Composition:** Sandy soils rich in **quartz** and **Pliocene clays**

**Training System:** *Cordon spur-pruned – 4,500 vines/ha*

**Harvest:** Hand-picked in crates during the **third week of September**, with **meticulous selection of the finest grapes**

**Vinification & Ageing:**

Fermentation and maceration for at least **22 days** at a controlled temperature of **28–30°C**.

Aged for **18 months in French oak barriques (Allier)**, followed by **12 months in large Slavonian oak casks**.

Further bottle ageing for **2 years** before release.

**Formats:** 0.75 L / 1.5 L / 3 L – *Presented in wooden cases*

**Tasting Notes:**

Deep **ruby-red color** with garnet highlights. Elegant and complex bouquet of **ripe cherry, dried violet, sweet tobacco, and fine spices**.

On the palate, it is **structured and harmonious**, with **silky tannins** and a **long, mineral finish**.

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# Arsiccio 2019

## UMBRIA IGT CHARDONNAY



**Location:** Municipality of Magione (Perugia), Umbria

**Grape Variety:** 100% Chardonnay

**Tasting Notes:**

Bright straw-yellow color.

The bouquet is **intense and persistent**, offering aromas of fresh and candied fruit, complemented by a **pleasant hint of oak**.

On the palate, it is **dry, warm, and well-balanced**, with good structure and an **elegant, velvety finish**.

**Pairings:** Excellent with **grilled fish, white meats, and mild cheeses**.

**Serving Temperature:** 10–12 °C

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# Pucciarella Rosè 2018

## SPUMANTE METODO CLASSICO - TRASIMENO DOC ROSE'



**Disgorgement:** October 2020

**Location:** Municipality of Magione (Perugia), Umbria

**Grape Variety:** 100% Pinot Noir

**Tasting Notes:**

Pale rosé color, bright and delicate.

The perlage is fine and persistent.

The bouquet is fragrant and expressive, with floral and fruity notes of wild rose and red currant.

On the palate, it is fresh, harmonious, with good structure and intensity, and a clean, elegant finish.

**Pairings:** Excellent as an aperitif, or with seafood starters, shellfish, and light dishes.

**Serving Temperature:** 6–8 °C



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# Vin Santo 2016

## D.O.C. TRASIMENO - VIN SANTO



**Location:** Municipality of Magione (Perugia), Umbria

**Grape Variety:** Trebbiano, Malvasia, and other white grape varieties

**Tasting Notes:**

Copper-hued color with golden reflections.

The bouquet is complex, intense, and persistent, revealing notes of dried fruit, honey, quince, and marmalade.

On the palate, it is sweet, warm, and harmonious, with a silky texture and lingering finish.

**Pairings:** Perfect with dry pastries, fruit tarts, blue cheeses, or foie gras.

**Serving Temperature:** 10–12 °C





# MOSCADELLO DI MONTALCINO



**Type:** Moscadello di Montalcino DOC

**Production Area:** Vineyard located in the municipality of Montalcino, with a northwest exposure at approximately 300 meters above sea level.

**Grape Variety:** 100% Moscato

**Soil Composition:** Galestro and marl-sandstone formations

**Training System:** Spur-pruned cordon with 5,200 vines per hectare

**Harvest:** Manual harvesting in crates during the first ten days of October

**Vinification & Aging:**

The drying process takes place directly in the vineyard by delaying the harvest for 15–20 days. The grapes are fully destemmed, and the must is obtained through gentle pressing following a cold pre-fermentation maceration. Fermentation continues for at least 15 days at a low temperature (16–20°C). The wine is then aged in new French oak barriques for 6 months.

**Format:** 0.50 L



# Grappa VIN SANTO

## Da vinacce del Vin Santo



### Location

Magione (Perugia)

### Organoleptic Characteristics

This product is available in extremely limited quantities, as it is obtained exclusively from the dried pomace of Vin Santo grapes. During distillation—carried out by the artisanal Nannoni Distillery, which uses small, discontinuous stills for processing small batches—the “head” and “tail” are carefully separated, leaving only the heart of the distillate.



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# GRAPPA DI BRUNELLO



**Type:** Distillate from Brunello grape pomace

**Production Area:** Municipality of Montalcino

**Grape Variety:** 100% Sangiovese

**Soil Composition:** Jasper and clay schist

**Training System:** Spur-pruned cordon

**Harvest:** Manual

**Format:** 0.50 L

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# Grappa Chianti



## Organoleptic Characteristics

Grappa obtained through artisanal distillation in copper stills using the traditional *bain-marie* method, made from the pressed pomace of the grapes used in the production of Alticato wine.



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# Grappa CHIANTI Riserva



## Organoleptic Characteristics

Grappa obtained through artisanal distillation in copper stills using the traditional *bain-marie* method, made from the pressed pomace of grapes used in the production of Chianti wine. The grappa is then aged for over a year in wood, which imparts its distinctive elegance and refined character.



## GRAPPA

Our aged Merlot grappa is obtained from an unusual blend of pomace distillate and Merlot must and, in compliance with Italian law, has to age for at least 12 months in small wooden barrels.

**Distillation technique:** in alembics using the discontinuous bain-marie method and steam stills

**Wood used:** French durmast oak barriques from our cellars

**Colour:** golden yellow with amber hues

**Bouquet:** ripe, dried fruit, liquorice, vanilla

**Flavour:** refined and intense, complex, hints of candyfloss, lingering, pleasantly alcoholic

**Best served:** at room temperature in tulip glasses after it has been allowed to breathe for a couple of minutes. Ideal at the end of a meal and with dark chocolate

**Alcohol content:** 42%

**Format:** 0.50 L

Menu Ready to go"

## SAUCES

- Arugula, Cheese, and Pistachio Cream
- Zucchini and Nettle Cream
- Yellow Pumpkin Cream
- Bell Pepper and Basil Cream
- Artichoke and Chive Cream
- Smoked Salmon Cream
- Eggplant Paté
- Leek, Walnut, and Gorgonzola Cream
- Meat Ragù
- Tuscan Black Crostino Spread
- Spicy "Carrettiera" Sauce
- Porcini Mushroom Cream



## Menu Ready to go"

### SALSE PRONTE



### Sauces:

Garlic, Oil, and Chili Pepper - Simple Tomato - Tomato and Onion - Tomato and Basil - Arrabbiata - Puttanesca - Marinara (Tomato and Oregano) - Tomato and Mushroom - Eggplant and Tomato - Norma (Tomato, Eggplant, Ricotta) - Tomato and Bell Pepper - Tomato, Bell Pepper, and Potato - Tomato and Peas - Amatriciana - Tuscan Ragù - Ragù with Sausage - Ragù with Sausage and Mushroom - Classic Ragù - White Ragù - Genovese Pesto - Arugula Pesto - Bell Pepper Pesto - Sicilian Pesto - Trapanese Pesto - Eggplant Pesto - Eggplant, Arugula, and Pecorino - Bell Pepper, Pecorino, and Parsley - Radicchio and Speck - Radicchio, Caciofiore Cheese, and Walnuts - Radicchio, Caciofiore Cheese, and Pancetta - Radicchio, Peas, and Pecorino - Zucchini and Caciofiore Cheese - Mushrooms, Garlic, and Chili Pepper - Mushrooms, Pancetta, and Pecorino - Mushrooms, Peas, and Cream - Mushrooms and Sausage Gricia (Pecorino and Guanciale) - Caciofiore Cheese and Olives - Green Beans, Potatoes, and Carrots - Garden Vegetable ("Ortolana") - Bell Peppers and Olives



## Ribollita



Menu Ready to go"

## Zuppe Toscane

Fresh durum wheat semolina egg pasta, tomato pulp, Tuscan unsalted wood-fired bread, cannellini beans, tuscan kale, leeks, Swiss chard, potatoes, carrots, savoy cabbage, green cabbage, red onion, celery, extra virgin olive oil, tomato purée, salt, water, and pepper.

## Zuppa di Farro con Funghi Porcini



Fresh egg pasta made from durum wheat semolina, duck meat, pork meat, spelt, cannellini beans, dried mushrooms, extra virgin olive oil, tomato purée, carrots, celery, onion, thyme, water, and salt.

## Pappa al Pomodoro



Content currently being updated.



## “ Contorni “

### Eggplant Parmesan (Melanzane alla Parmigiana)

A main or standalone dish rich in the typical colors and flavors of the Mediterranean. It has the bold taste of eggplant, tomato, cheese, and the fragrant aroma of basil.



Melanzane alla Parmigiana

### Insalata di Farro

### Chicken Salad (Insalata di Pollo)

A tasty and light dish.

## Menu Ready to go“

### Spelt Salad (Insalata di Farro)

A fresh and light idea, low in fat and rich in fiber. It can also be served as a main course.



Insalata di Pollo

## First Courses:

- Pici alla Carrettiera
- Pici with Duck
- Tagliatelle with Porcini Mushrooms
- Pappardelle with Wild Boar
- Lasagna with Meat Sauce
- Tortellini with Meat Sauce
- Ravioli with Sage, Walnuts, and Pecorino
- Ravioli with Tomato and Basil
- Pumpkin Risotto
- Porcini Mushroom Risotto
- Seafood Risotto
- Rigatoni with Meat Sauce
- Spaghetti with Tomato and Basil

## “Pasta – First Course”

Menu Ready to go“

### Pici alla Carrettiera



Pici are a type of spaghetti originally handmade, now bronze-drawn, thick, and irregular. They are enjoyed as a first course, typically with meat or vegetable sauces.

This simple pasta, made from water, flour, and eggs, originates from Siena. It is considered an ancestor of modern spaghetti and was once a staple dish for farming families during holidays and special occasions.

**Ingredients:** durum wheat semolina pasta (fresh egg pasta), tomato pulp, tomato purée, extra virgin olive oil, parsley, garlic, salt, chili pepper.

**Packaging:** 300g and 2000g.

## “Pasta - First Course”

### First Courses:

- Pici alla Carrettiera
- Pici with Duck
- Tagliatelle with Porcini Mushrooms
- Pappardelle with Wild Boar
- Lasagna with Meat Sauce
- Tortellini with Meat Sauce
- Ravioli with Sage, Walnuts, and Pecorino
- Ravioli with Tomato and Basil
- Pumpkin Risotto
- Porcini Mushroom Risotto
- Seafood Risotto
- Rigatoni with Meat Sauce
- Spaghetti with Tomato and Basil

Menu Ready to go“

### Rigatoni al Ragù



### Rigatoni with Meat Sauce

#### Ingredients:

Durum wheat semolina pasta, beef, pork, tomato purée, extra virgin olive oil, celery, carrot, onion, salt, pepper, and nutmeg.

### Risotto all Zucca Gialla



### Pumpkin Risotto

#### Ingredients:

Rice, pumpkin, extra virgin olive oil, milk, cream, garlic, salt, grated cheese, and chives.

## "Pasta, Primi Piatti"

### First Courses:

- Pici alla Garrettiera
- Pici with Duck
- Tagliatelle with Porcini Mushrooms
- Pappardelle with Wild Boar
- Lasagna with Meat Sauce
- Tortellini with Meat Sauce
- Ravioli with Sage, Walnuts, and Pecorino
- Ravioli with Tomato and Basil
- Pumpkin Risotto
- Porcini Mushroom Risotto
- Seafood Risotto
- Rigatoni with Meat Sauce
- Spaghetti with Tomato and Basil

### Tagliatelle ai Funghi Porcini

Menu Ready to go"



#### Tagliatelle with Porcini Mushrooms

Tagliatelle is a traditional egg pasta; its name comes from the verb *tagliare* ("to cut"), since it is made by slicing sheets of rolled-out pasta that have been allowed to dry slightly before being rolled up.

**Ingredients:** Durum wheat semolina pasta made with fresh eggs, tomato pulp, tomato purée, extra virgin olive oil, parsley, garlic, and salt.

### Pappardelle al Cinghiale



#### Pappardelle with Wild Boar

Here is the most Tuscan of Tuscan dishes, always present in any proper festive menu. In the farming tradition, it combines the effort of making hand-rolled pasta sheets with the patience required to prepare the ragù, which must simmer for a very long time.

**Ingredients:** Durum wheat semolina egg pasta, wild boar meat, extra virgin olive oil, celery, carrot, onion, tomato paste, salt, pepper, and spices.



**Tonnarelli alla Gricia with Artichokes**

## "Pasta, First Course"

Menu Ready to go"

### **Tonnarelli alla Gricia with Artichokes**

Tradition says that pasta alla Gricia was invented by shepherds who, with the few ingredients they had upon returning from the pastures, created a dish that was simple yet flavorful and hearty.

Prepared exclusively with top-quality organic ingredients, our *Tonnarelli alla Gricia with Artichokes* is a **ready-to-eat dish in just 2 minutes**, made fresh, never frozen.



**Tonnarelli with Vegetable Ragu**

### **Tortelli with Vegetable Ragù:**

A colorful vegetarian first course that brings to mind the flavors of summer! The vegetable ragù is an excellent alternative to the traditional meat ragù.



## "Pasta, First Course"

### Tonnarelli alla Carbonara

Made with simple, high-quality organic ingredients. The original recipe for the perfect carbonara sauce includes milk, eggs, pork cheek (*gota*), and Pecorino Romano cheese.

## "Menu Ready to go"

Tonnarelli alla carbonara



### Ravioli pomodoro e basilico

a base di pasta fresca ripiena,fatti con **ingredienti semplici e di qualità Bio**. a base di semola di grano duro, uova ,pomodoro e basilico hanno un gusto autentico semplice e mediterraneo





## "Pasta, First Course"

Menu Ready to go"

### Penne al Pomodoro

A classic first course with a delicate flavor, enriched by the fragrant aroma of basil that makes it even more inviting.

Penne al Pomodoro



### Pici with Chianina Ragù

### Pici with Chianina Ragù

These *pici* are served with a traditional Tuscan sauce made with Chianina beef, which gives the ragù a unique and distinctive flavor.



## "Pasta, First Course"

Menu Ready to go"

### **Spaghetti with Tomato and Basil**

An authentic Mediterranean dish and a symbol of Italian cuisine around the world. It has a simple yet delicious flavor, enhanced by the fresh aroma of basil.



### **Tortelli with Mushrooms and Truffle**

A refined first course where potato-filled tortelli are paired with the rich, unmistakable flavor of mushrooms and truffle.

## **Spaghetti with Tomato and Basil**

## **Tortelli with Mushrooms and Truffle**



## "Pasta, First Course"

Menu Ready to go"

### Tortellini with Meat Ragù

A traditional first course from Romagna cuisine, featuring egg pasta filled and served with a hearty meat ragù — a dish with a truly unique flavor.



### Ravioli with Sage, Walnuts, and Pecorino

Egg pasta ravioli filled with ricotta and spinach, dressed with a special Pecorino cream enriched with walnuts and delicately flavored with sage.

### Tortellini with Meat Ragù

### Ravioli with Sage, Walnuts, and Pecorino



Lasagne vegetarie

## "Pasta, First Course"

Menu Ready to go"

### **Vegetarian Lasagna**

Vegetarian lasagna with zucchini is a delicious and colorful first course, perfect for both vegetarian and non-vegetarian menus, made with fresh egg pasta sheets.



Cannelloni al pomodoro

### **Cannelloni with Tomato Sauce**

Egg pasta cannelloni filled with ricotta and spinach — a rich and flavorful traditional dish.



## "Pasta, First Course"

Menu Ready to go"

### Pappardelle with Wild Boar

A first course rich in flavor — egg pasta dressed with a hearty wild boar sauce, marinated in red wine and spices before being slowly stewed. A bold and intense taste.

Pappardelle al cinghiale



### Lasagna alla Bolognese

A first course rich in traditional colors and flavors: layers of fresh egg pasta combined with béchamel sauce and slow-cooked meat ragù.

Lasagne alla Bolognese

## Menu Ready to go"

### Meat Main Courses

- Chicken Breast with Green Peppercorn Sauce
- Chicken Breast with Cherry Tomatoes
- Chicken Breast with Porcini Mushrooms
- Chicken Breast with Rosemary
- Roast Beef
- Beef Stew
- San Giovanni Stew
- Wild Boar Stew
- Florentine-Style Tripe

### Petto di Pollo ai Ciliegini



Freshness and digestibility distinguish this dish, made with top-quality fresh chicken breast using a delicate cooking technique to prevent it from becoming fibrous. It is paired with quintessential Mediterranean aromas: onion, tomato, and fresh basil, enhanced with extra virgin olive oil.

**Ingredients:** chicken breast, tomato purée, extra virgin olive oil, cherry tomatoes, onion, basil, water, salt.

### Petto di Pollo ai Funghi Porcini



Tender white meat gently cooked and enhanced with the aromas of the forest.

**Ingredients:** chicken breast, dried porcini mushrooms, extra virgin olive oil, flour, parsley, salt, and pepper.





Cinghiale in Umido

## "Meat-Based Main Courses"

Menu Ready to go"

### Wild Boar Stew

A flavorful main course that requires long and skillful cooking. This version offers rich, full-bodied flavors enhanced by the aromas of spices such as cinnamon, cloves, ginger, and various aromatic herbs.



### Roasted Ham with Aromatic Herbs

A flavorful main course that can be enjoyed either hot or cold.

Prosciutto Arrosto alle Erbe  
Aromatiche



## "Meat-Based Main Courses"

**Spezzatino con Patate**



**Manzo al Forno**

Menu Ready to go"

### **Beef Stew with Potatoes**

Tender veal bites seasoned and served with chunks of potatoes — a true delight for the palate.

### **Roast Beef**

A classic Italian main course — flavorful, tender, and full of taste.

## “Dessert”

### DESSERTS:

- Panna Cotta (Classic)
- Crema Catalana
- Tiramisu
- English Trifle
- Chocolate Semifreddo

### SAUCES FOR DESSERTS:

- Orange Cream
- Chocolate
- Mixed Berries

## Menu Ready to go”

### Panna Cotta al Naturale



A timeless dessert that allows you to appreciate the quality and craftsmanship of our specialty, made using traditional methods without the aid of chemical additives.

**Ingredients:** UHT cream, sugar, gelatin.

### Crema Catalana



A dessert served in single portions.

**Ingredients:** egg yolks, sugar, flour, grated lemon zest, brown sugar, Marsala wine with egg.

## “Dessert”



Panna cotta al Cacao

## “Menu Ready to go”

### Chocolate Panna Cotta

A rich and creamy dessert that perfectly concludes a delicious meal or can be enjoyed as a delightful snack.



### Orange Sauce

A fragrant accompaniment to panna cotta that adds a refined and distinctive flavor. It can also be used as a complement to meat and/or fish dishes.

**GLI ESTRATTI  
MADE IN ITALY**  
ITALIAN SLOW JUICES

Only carefully selected fruit and vegetables for Insal'Arte slow juices.



**FINOCCIO**  
Fennel

INGREDIENTI /  
INGREDIENTS:  
Mela, finocchio, arancia, sedano /  
Apple, fennel, pineapple, celery



**KALE**  
Kale

INGREDIENTI /  
INGREDIENTS:  
Mela, kiwi, kale, salvia /  
Apple, kiwi, kale, sage

CODICE EAN / EAN:  
250ml - 8010708956644



**AVOCADO**  
Avocado

INGREDIENTI /  
INGREDIENTS:  
Mela, pera, avocado, spinaci /  
Apple, pear, avocado, spinach



**ZENZERO**  
Ginger

INGREDIENTI /  
INGREDIENTS:  
Mela e zenzero /  
Apple and ginger



**LIMONE**  
Lemon

INGREDIENTI /  
INGREDIENTS:  
Mela, limone, menta /  
Apple, lemon, mint



**PESCA**  
Peach

INGREDIENTI /  
INGREDIENTS:  
Mela, pesca, arancia /  
Apple, peach, orange



**MANGO**  
Mango

INGREDIENTI /  
INGREDIENTS:  
fa, mango, arancia /  
apple, mango, orange



**SUSTAINABLE  
DEVELOPMENT GOALS**  
17 GOALS TO TRANSFORM OUR WORLD



## GLI ESTRATTI MADE IN ITALY

ITALIAN SLOW JUICES

Only carefully selected fruit and vegetables for Insal'Arte slow juices.



**FRUTTI ROSSI**  
*Red fruits*  
INGREDIENTI /  
INGREDIENTS:  
Mela, lamponi, mirtillo,  
banana /  
Apple, raspberry, blueberry,  
banana



**FRAGOLA**  
*Strawberry*  
INGREDIENTI /  
INGREDIENTS:  
Ananas, mela, fragola /  
Pineapple, apple,  
strawberry



**MELA PINK LADY®**  
*Pink Lady® apple*



**ARANCIA ROSSA DI  
SICILIA I.G.P.**  
*P.G.I. Blood Orange of Sicily*



**ARANCIA BIONDA**  
*Yellow Orange*  
INGREDIENTI /  
INGREDIENTS:  
100% Arancia Bionda /



**ANANAS**  
*Pineapple*  
INGREDIENTI /  
INGREDIENTS:  
100% Ananas /



**PERA**  
*Pear*  
INGREDIENTI /  
INGREDIENTS:  
100% Pera /



**MIRTILLLO**  
*Blueberry*  
INGREDIENTI /  
INGREDIENTS:  
Mela, mirtillo /  
Apple, blueberry



**MELAGRANA**  
*Pomegranate*  
INGREDIENTI /  
INGREDIENTS:  
Melagrana, mela, limone /  
Pomegranate, apple, lemon



**SUSTAINABLE  
DEVELOPMENT GOALS**  
17 GOALS TO TRANSFORM OUR WORLD





*Directly from our Farmers in Italy*

**the first Italian  
"Carbon Neutral"  
artisan farmers delicatessen in Switzerland**

## *Milestones*

### **For us, a Food Revolution has begun.**

A revolution in how we talk about, share, question, and think about our food system.

From growing anxiety and the challenge of long-held assumptions, to major shifts in the role food plays in our lives — the recent global events have shaken us all. They've accelerated profound changes, while also urging us to pause, reflect, and slow down in others.

There is no doubt that people's relationship with food transformed during the pandemic.

Now more than ever, there is a deep call to honor life — on this planet and within each other.

Listening to the surge of voices — filled with concern, curiosity, and ideas for solutions — has been a humbling experience for all of us.

Our conclusion is clear: **the health of our planet and the health of its people are inextricably linked through food.**

We hope the **Food Revolution** continues to inspire and cultivate solutions for both.

We  
are EVRA Group

We

Serve only **sustainable food**, with full respect for both **the Earth and humankind**.

We

Act and think in harmony with **tradition**,  
while embracing **innovation** only when it helps us  
**preserve resources** and **reduce unnecessary labor costs**.

We do this — for ourselves, and for the planet we call home.

The Italian expression “**è buono**” (“it’s good”) captures the true essence of goodness — not just in taste, but in **ethics, quality, and intention**.

Because the roots of our products — and our mission — lie in Italy,  
we chose to name this initiative:

**“è” Evra Protocol**

## Milestones

### Finding suggestions and possibilities for a better food system :

In recent years, people have shown an increasing awareness and literacy regarding the interconnected issues of people, planet, and food.

#### Because we know

##### we know Where it comes from

Our supply chains are **low-carbon**, our production processes are designed to **restore rather than degrade ecosystems**, and **nothing is wasted**.

Whether it's our **farmers**, producers, or distributors — **every person in our food chain is valued and supported**. From pickers to shelf-stockers, from servers to delivery workers, every job — flexible or full-time — is **safe, paid fairly, stable, and protected**.

Through **traceability technologies, local supply networks, and genuine human transparency**, we can ensure that every product claim is **simple to understand and easy to verify** — at the touch of a button.

##### we know What we have to offer

Wherever you are, whoever you are, we make it possible for **everyone to enjoy nutritious, culturally authentic food** tailored to their needs and accessible to every income level.

Our system is neither a **discount model** nor an **elite market**.

It's for **everyone**.

Our challenge is simple yet powerful:  
**Everyone should be able to afford healthy, clean Italian food.**

From ingredient production to packaging and consumption, our food system is designed to be **circular** — eliminating waste, reusing resources, and creating an **abundant, affordable supply** that respects both the planet and the people who live on it.

##### we know The Role we Play

We make **credible food information** easy to find and simple to understand, empowering people to make **responsible and confident choices**.

Values-driven consumers are not just participants — they are **co-creators of a more equitable and sustainable food system**.

For us, food is not only **ethical and sustainable**, but also **delicious, joyful, and free from judgment**.

We believe that **feeling good, eating well, and living responsibly** are inseparable.

The main question is:  
**Is it possible?**

We believe it is.

Because when **technology, tradition, and human values align** — **good food becomes possible for everyone**.

É

## ESG Evra Protocol

**Our name is the BOLD answer:**

***“Yes, it’s Possible”***

*Who are we*

è buono	it is good	Es ist gut
è puro	it is pure	es ist rein
è ecologico	it is ecological	ist ökologisch
è umano	it is human	ist menschlich
è trasparente	it is transparent	ist transparent
è autentico	it is authentic	es ist authentisch
è sociale	it is social	ist sozial
è innovativo	it is innovative	ist innovativ
è sostenibile	it is sustainable	ist nachhaltig
è equo	it is equitable	es ist fair
è ESG Evra Group	it is ESG Evra Group	ist ESG EVRA GROUP

**È ESG Evra Protocol**

**Because nothing speaks clearer than being.**

# Because it was born from our Farmers' Association in Italy

*where tradition, integrity, and sustainability take root.*

**Who are we**

- è l'Olivo extravergine di Olivo di Rosanna Zari
- è il Cacio Fiore di Massimo Antonini
- è il Filetto di Limousine di Massimo Cecchi
- è il Capocollo della Sila di Mario Grillo
- è la Cipolla Rossa di Tropea di Michele Ruggiero
- è la Cozza Mare Blu di Roberto Manai
- è la Clementina silana di Cristian Vocaturi
- è il Maialino di Cinta di Sebastiano Chieri
- è lo Spaghetto al Pomodoro di Massimo Gironi
- è il Pane 5 Cereali di Antonio Nocentino
- è il Culatello di Nero Toscano di Mario Stigliano
- è il Vermentino di San Gimignano di Anna Becheri

è

is an Eko Agro Farmers Planet

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# Because you may see us every day

[Who are we](#)

At any time by our APP application you can be connect directly to our Farming



**We stand for transparency, not apparency.**  
Because real quality doesn't need to appear — it simply *is*.

Real Farmers, Real Producers, Real Faces... making Real Food.

**Who are we**

**more than 150 farms  
50.000 Ha of ARABLE land "mostly bio"  
all Associated in specific Protocol**

**producing "sustainable e Healthy Food"  
selling any package with a Real Certificate of "Carbon Neutrality"  
assuring a  
"BETTER WORLD"  
this is**

**è**



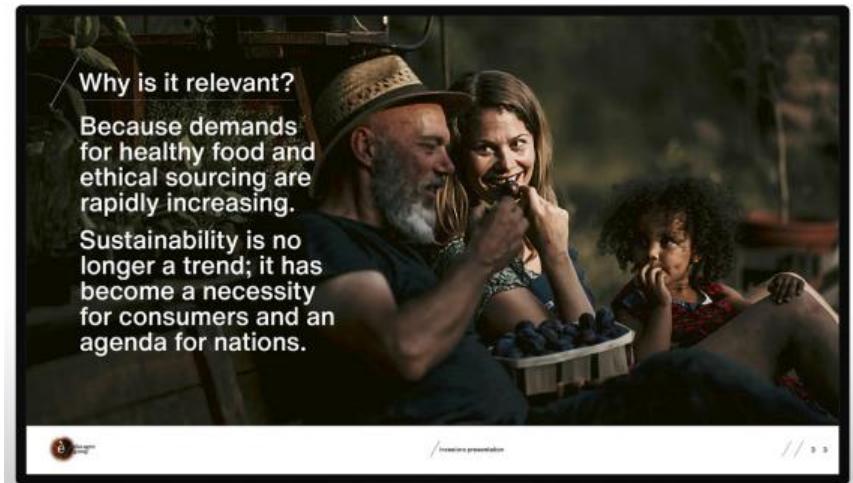
Who are we



## Who are we



We are Eko Agro Group  
An enterprise group of established farm to fork producers.  
Our goal is to create a safe supply chain for consumers and making sustainable farming systems both profitable and scalable.



Why is it relevant?  
Because demands for healthy food and ethical sourcing are rapidly increasing.  
Sustainability is no longer a trend; it has become a necessity for consumers and an agenda for nations.



Reinventing agriculture  
For it we developed an unique approach:  
a patented and scalable smart farming system enhancing traditional knowledge with innovative technology.

## Who are we

### The Tech Agrarian Protocol Our winning asset.

This proprietary protocol, backed by numerical algorithms is based on the blockchain principle. It can effectively quantify compliance of every step in the food supply chain.

For total transparency in respect of the consumer.



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### We believe in an equitable agriculture



We exist to ensure food production in ways that it doesn't eat the planet.

The world has reached a tipping point. The ecosystem is continuously getting more out of balance.

As a result, life quality on a micro and macrocosmic level is constantly decreasing. We can no longer take more from the planet than it can carry.

We believe, instead of squeezing more on all levels, in giving more space and room to breathe. For soils and animals, farmers and producers.

In this way we enable the participants within the ecosystems to run in the most healthy and sustainable way on a micro level as well as on a macro level.



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### What we believe in



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## Who are we



We believe that major dilemmas oblige us to radically change the way we produce food

- Ensuring the quality and quantity of food for a growing population
- National dependence on food imports
- Drainage of natural resources such as soil, air, water
- Contamination of soil, air and water during cultivation cycles
- Lacking succession for today's farmers
- Consumers faced with unnutritious food, unclear labelling and lack of traceability

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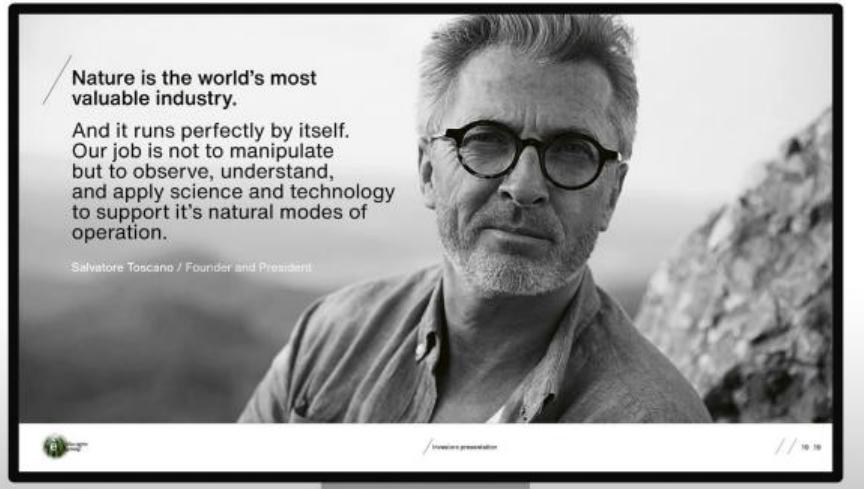


We believe in innovative and smart technology

We have developed a proprietary IoT system that manages drones, cameras, sensors and artificial intelligence through tailored software and communication networks: designed to optimize production, administration and management.

AI algorithms will be adopted to monitor and predict critical variables such as water quality, soil condition, air temperature, humidity and adjusting irrigation; ensuring a significant impact on crop quality and quantity and the associated economic returns.

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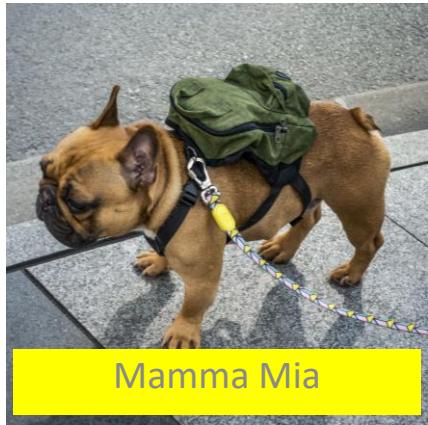


Nature is the world's most valuable industry.

And it runs perfectly by itself. Our job is not to manipulate but to observe, understand, and apply science and technology to support its natural modes of operation.

Salvatore Toscano / Founder and President

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Scalable in Switzerland

