

**ASSOCIAZIONE AGRICOLTORI
CUSTODI DELLA COMUNITÀ
DEL CIBO A ENERGIE RINNOVABILI
DELLA TOSCANA**

***GUARDIAN FARMERS
OF TUSCANY'S RENEWABLE
ENERGY FOOD COMMUNITY***



LA COMUNITÀ DEL CIBO A ENERGIE RINNOVABILI



Nasce ufficialmente nel 2009, con la firma dello statuto dell'Associazione "Agricoltori Custodi della Comunità del Cibo a Energie Rinnovabili della Toscana", grazie ad un'intesa tra **CoSviG**, **Slow Food Toscana**, **Fondazione Slow Food per la Biodiversità Onlus**.

È la **prima Comunità del cibo ad energia pulita e rinnovabile, al mondo, che opera nel settore agroalimentare** e che insiste sui metodi di produzione oltre che sui prodotti, ed è composta da imprenditori che hanno come priorità quella della sostenibilità ambientale.

Possono aderirvi produttori che rispettino **tre principi fondamentali:**

SOSTENIBILITÀ AMBIENTALE:

UTILIZZO RILEVANTE DELLE ENERGIE RINNOVABILI NEL PROCESSO PRODUTTIVO (geotermia, fotovoltaico e solare termico, biomasse, eolico)

FILIERA CORTA:

MATERIE PRIME PROVENIENTI DAL TERRITORIO TOSCANO

TERRITORIALITÀ:

SEDE PRODUTTIVA NEL TERRITORIO TOSCANO

Benefici

- Riduzione delle emissioni di CO2
- Portare in tavola prodotti eccellenti ottenuti attraverso procedure eco-compatibili
- Diritto, per gli associati, di esporre sui propri prodotti il **marchio collettivo** della Comunità del Cibo a garanzia dell'utilizzo di energia pulita e del rispetto dei principi di Slow Food: "buono, giusto e pulito". "Buono" riferito alla qualità; "giusto" riferito ad una adeguata gratificazione per il produttore; "pulito" riferito a sistemi di produzione rispettosi dell'ambiente. A questi si aggiunge "rinnovabile", cioè prodotto con energie rinnovabili.

CoSviG

Consorzio per lo Sviluppo delle aree Geotermiche. Ente a capitale pubblico che da molti anni opera nel settore della promozione e della realizzazione di iniziative coerenti con programmi di sviluppo sostenibile dei territori geotermici e dell'intera Regione Toscana.

Slow Food

Associazione internazionale non-profit che promuove e valorizza la cultura enogastronomica e le tradizioni agricole locali. Fondata nel 1986 da Carlo Petrini come risposta al *fast food*.

Fondazione Slow Food per la biodiversità Onlus

Difende la biodiversità alimentare e promuove la sostenibilità in agricoltura.

La Comunità del Cibo a Energie Rinnovabili invita a visitare le proprie aziende.

RENEWABLE ENERGY FOOD COMMUNITY



Officially founded in 2009 with the signing of the Statute of the "Guardian Farmers of Tuscany's Renewable Energy Food Community", thanks to an agreement between **CoSviG**, **Tuscany Slow Food**, **Slow Food Foundation for Biodiversity**.

The Renewable Energy Food Community is the world's **first food community of local businesses operating in the food industry which uses clean and renewable energy in their manufacturing cycles**. The Community takes into account production methods and final products, ensuring their environmental sustainability.

Requirements for membership are:

ENVIRONMENTAL SUSTAINABILITY:

SIGNIFICANT USE OF RENEWABLE ENERGY IN THE PRODUCTION PROCESS (geothermal, PV and solar thermal panels, biomass, wind)

SHORT CHAIN:

RAW MATERIALS COMING ONLY FROM TUSCANY

TERRITORIALITY: PRODUCTION SITES LOCATED IN TUSCANY

Benefits from renewable energy food production:

- Reduction of CO2 emissions
- Production of excellent food through nature friendly procedures
- The right, for members, to exhibit their products with the **collective brand** of food community as a guarantee of the use of clean energy and the respect of the principles of Slow Food: "good, clean and fair". "Good" refers to the quality, "right" refers to an appropriate reward for the producer; "clean" refers to nature friendly production systems. And last but not least, "renewable", because produced through renewable energy.

CoSviG

Consortium for the Development of Geothermal areas, a publicly owned institution which takes an active part in the promotion and implementation of initiatives on sustainable development programs for geothermal areas and the entire Tuscan region.

Slow Food

An international non-profit organization that promotes and enhances gastronomic culture and local agricultural traditions. Founded in 1986 by Carlo Petrini in response to *fast food*.

Slow Food Foundation for Biodiversity

Foundation for defense of food biodiversity and promotion of sustainability in agriculture.

The Renewable Energy Food Community
invites you to visit their companies.

FATTORIA SAN FELO

DOCG MORELLINO DI SCANSANO AND
DOC MAREMMA TOSCANA WINES
PHOTOVOLTAIC

The passion for the cultivation of the wine, the attachment to traditions, coupled with the desire to provide a modest but still significant contribution to the promotion of the Maremma, made it possible in 2001 to the family Vanni, to realize a dream: to found **the company "San Felo"**, a wonderful farm located in the heart of "the land of Butteri", right on the summit of Poggio la Mozza, a few kilometers from Grosseto. The San Felo Company has invested heavily on the future creating **a cellar of over 1000 square meters with a photovoltaic system for energy supply**. Count on an area of about 30 hectares of vineyards where prevalence was implanted in the **Sangiovese**, but also **Cabernet Sauvignon, Merlot Noir, Ciliegiole, Alicante and Syrah** for red grapes and **Vermentino, Viognier and Ansonica** for white grapes.



San Felo is structured so as to allow themselves every stage of manufacture, as they say in "close the chain": from the cultivation of grapes at



harvest, processing, bottling, packaging, shipping of the product. This allows the **Fattoria San Felo** to plan and optimize resources producing about 150.000 bottles with **the aim of focussing on the high quality and the right price of the wines**. The winemaker Fabrizio Moltard working with the company for the production of all its wines, principally **Morellino di Scansano DOCG** and **DOC Maremma Toscana**, which currently are seven: **San Felo, Balla la Vecchia, Lampo, Dicioccatore, Aulus, Le Stoppie, San Felo Viognier**.



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FRANTOIO SAN LUIGI

OLIVE OIL EXTRA VIRGIN
CONDIMENTS WITH AROMA
PHOTOVOLTAIC, BIOMASS
(OLIVE KERNEL)

Founded in 1992 with Paolo Sabatini's passion for agrarian products (particularly olive trees and olive oil) and his love for his homeland, the Maremma.

So it wasn't a big surprise he called his olive oil **"L'Oro di Maremma"** - **"The Gold of Maremma"**. The oil mill use high technology in accordance with the nature. Since 2009 the production is **100% "Carbon Free"**. The needed energy is produced by solar energy (a **plant of photovoltaic** of 44 Kw) and by olive kernels (a **biomass boiler**).

The passion of Paolo become the passion of his son Luigi too. Together they are producing every season a fresh, healthy and first-class quality olive oil. The olives derived from a circle of olive oil producers (including the family Sabatini) situated in 40 km from the olive mill. Within 48 hours after the harvest, the olives that overcame the accurate controls by Paolo and Luigi, will enter in the producing part. In the olive mill exist two ways of producing: the traditional with machines of granite and hydraulic presses and the modern, a so called continued circle, realized completely in stainless steel.

"L'Oro di Maremma" today is produced in the modern way for its more intensive and fresh flavor.



The olive oil is nothing else than a simple fruit juice of high quality, extracted only by technical processes and respect for the nature. For the production of **condiments with Rosemary, Basil, Lemon, Garlic and Hot Pepper** were used only natural methods.



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HOSTARIA LA PERGOLA

PIZZA RESTAURANT

PIZZA

WOOD-FIRED OVEN

Hostaria La Pergola in Radicondoli has for generations welcome its customers in a unique environment rich of flavors. The view from the terrace extends over the typical Tuscan landscape from Volterra and San Gimignano to the Tuscan Apennines.

The Tuscan cuisine prepared by expert hands is taking care of every detail from the preparation of **homemade pasta** to the choice of the **local sausages as well as cheese, game and typical Cinta Senese**.

The **Pizzeria and Bakery** are based on fundamental principles based on the research of **flour derived exclusively from sustainable agriculture, stone ground flour** and the yeast make the difference on the nutritional front.



Bread and pizza are baked in **wood burning oven**.

The **winery** collects labels from the surrounding area and Tuscany.

The wines are organic and produced with techniques that enhance the quality of the product.


la pergola
HOSTARIA DI RADICONDOLI

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LA PODERINA TOSCANA

ORGANIC FARM

FROM RENEWABLE ENERGIES

PGI Tuscan and PDO Seggiano Extra

Virgin Olive Oil, DOCG Montecucco Wine

PHOTOVOLTAIC, BIOMASS (olive pomace and olive tree pruning)

The company was started in 1996 thanks to Fausto Borselli who, planting olive trees and vineyards, began the organic production of **PGI Tuscan Extra Virgin Olive Oil and PDO Red Montecucco**. Recuperating uncultivated grounds and making cultivar choices, each one with its specific characteristics, a wide selection of olive oils was created in order to satisfy the needs of different customers. Since 2005 Davide Borselli substituted his father opening the market to a more international public and ideating the three current farm selections: **Etichetta Oro** (PDO Olivastra Seggianese monocultivar), **Etichetta Argento** (Correggiolo, Frantoio, Leccino and Olivastra blend), **Gocce di Montegiovì** (Frantoio, Leccino and Olivastra blend).

Always from an organic production are the wines: **Marraccone** (DOCG Montecucco Sangiovese), **Intregona** (IGT Moscato, Malvasia and Trebbiano), **Primo Passo di Montegiovì** (Aleatico and Moscato, passito red wine).

Since 2006 the upper area of La Poderina hosts the family restaurant *L'Olivastra* with its organic cuisine based on a zero km philosophy. Here our guests have the chance to taste the farm products enjoying a wonderful view on "La Conca D'Oro", the olive



trees valley connecting the villages of Montegiovì and Seggiano.

The company environmental impact is close to zero thanks to the mill waste products recycling and the production of energy from renewable sources. A **biomass boiler**, powered by the mill's olive pomace and the centuries-old olive trees pruning, is used in winter to heat both the structure and the water whilst **solar panels** (installed in 2009) allow the company to work its olives and those of nearby producers avoiding the use of fossil fuels.



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PANIFICIO F.LLI MARTINI

HOMESTYLE BREAD
WITH TYPE 2 FLOUR
WOOD-FIRED OVEN

Pane di Montegemoli was baker for the first time in 1986 in Montegemoli, a small medioeval town in Tuscany.

A typical artisan homestyle bread, it preserves the principles and features of the bread that was once made in the Tuscan countryside using natural ingredients.

The flour, classified as **type 2**, is produced exclusively at **Fabbrica di Peccioli's Ancient Molino Artigianale Messerini**. It's a special meal that keeps the grain's fibre and germ, allowing the bread to remain unchanged for days without losing its flavor and fragrance. The oven, lined with baking stone, is heated with **local wood**.

This bread is a certified **Prodotto Agroalimentare Tradizionale della Regione Toscana** (Traditional Agro-food Product of the Tuscan Region). It can be purchased in many stores, ordered by mail or tasted in restaurants in many Tuscan provinces.



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PANIFICIO MONTOMOLI

BREAD AND SWEETS MADE
WITH CHESTNUT FLOUR
CHESTNUTS DRIED IN A WOODEN
DRYING ROOM

Panificio Montomoli, located in the mining village of **Boccheggiano**, in the heart of the *Colline Metallifere* (Metalliferous Hills), produces a wide range of flavors typical foodstuffs inside of a simple and healthy cooking. Bakery' owner Andrea Montomoli learned from his father the bread-making techniques and therefore he works without artificial aids like the use of "chemical enhancers" or "leavening cells", offering natural and genuine products in line with the traditions of his homeland.

Andrea is landowner for several years of a **chestnut wood with a traditional wooden biomass drying room**, restored by a group of passionate countrymen, which produces about 15 annual tons of dried chestnuts, destined to become the **chestnut flour** used to produce **bread**, **schiacce**, **cakes**, various **pastries** and especially the **Panforte Boccheggianese**, created by a special process of this flour, dried figs and almonds. And 'so that starting from a proposal made by the President of the "*Associazione di Valorizzazione Castagna Alta Maremma*" (Valuation Chestnut High Maremma) and the Convivium leader of the "Slow Food Monteregio", Montomoli Bakery has created a line of **high quality products named "at zero Km"**, which are based upon the local chestnut flour and represent a niche in the best of its production.



Besides the chestnut flour, Montomoli uses in its products also the extra virgin olive oil, the cinta senese lean fat pig named *scriccioli*, seasonal fruits and vegetables for *schiacce* and cakes and local honey trying to use more and more widespread the raw materials of his territory.



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PARVUS FLOS

ORGANIC FARM

FOR THE PRODUCTION OF BASIL
AND ITS DERIVATIVES (PESTO),
AROMATIC AND ORNAMENTAL PLANTS IN
GEOTHERMAL GREENHOUSES

Created to employ people with mental illness, physical and social disabilities, the **Cooperativa Sociale Parvus Flos** (a social cooperative) based its operations in the municipality of Radicondoli, in the geothermal area surrounded by the green of the *Carline* and has a cultivable area of 35.000 m², which is divided into three operating units: **Radicondoli** (SI - 20.000 m²), **Monterotondo Marittimo** (GR - 10.000 m²) and **Castelnuovo Val di Cecina** (PI - 5.000 m²).

The **use of geothermal fluid** to heat the farm's greenhouses is both ideal for its production and also protects



the environment by reducing CO₂ emissions. All products bear the **"100% Clean Energy"** mark because even the electricity used comes from renewable sources.

The company cultivates aromatic plants, geraniums, cyclamen and poinsettias, and produces **40 tons/year of basil (and 800.000 units of basil's vases)** for large distribution channels and for the production of *pesto alla Genovese* (a basil and pine nut sauce). Parvus Flos is charter member of Renewable Energy Food Community.

Parvus Flos
1999

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PODERE PATERNO

DAIRY

FRESH, AGED AND FLAVORED

SHEEP'S CHEESE

GEOTHERMAL ENERGY, PHOTOVOLTAIC

Situated in **Monterotondo Marittimo**, a village in the Tuscan province of Grosseto, the **geothermal dairy farm Podere Paterno** hands down from generation to generation the tradition and passion for livestock farming and cheese-making. The farm extends across over 200 hectares of field. Here, more than a thousand sheep graze at 600 meters above the sea level.

Thanks to this uncontaminated environment where milk is directly processed into cheese, Podere Paterno guarantees the highest quality and genuineness.



The dairy farm offers a various range of products, from **fresh** to **seasoned cheese**, also using **raw milk** to maintain their natural flavor.



Podere Paterno, always attentive towards the environment, takes advantage of the characteristic **geothermal heat** of the area in the production process and exploits **solar panels** for the electric energy that the farm needs.



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SERRAIOLA WINE

DOC MONTEREGIO DI MASSA

MARITTIMA AND DOC MAREMMA

TOSCANA WINE, EXTRA VIRGIN OLIVE OIL

PHOTOVOLTAIC

Azienda Agricola Serraiola covers an area of 40 hectares that are owned by Lenzi Family. Wine and olive oil are the farm's preferred crops.

The vineyard extends 12 hectares of which 7 are for red grapes, mostly Sangiovese and Merlot. The remaining 5 hectares are for white grape, the classic Trebbiano and Malvasia together with Chardonnay, Sauvignon, Traminer and an experimental vineyard of only Vermentino. Since 1994, the wines produced are the **DOC Monteregio di Massa Marittima**, a Tuscan DOC that includes the area north of the Maremma, as well as those wines that belong to the **DOC Maremma Toscana**. The farm has 2.5 hectares of olive orchards where the olives are cold pressed and the oil bottles.

Estate Labels: **Violina, Lentisco, Vermentino, Fiore Viola, Campo Montecristo, Serrabacio, Shiraz**. The farm uses **solar power** as its energy source.



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VAPORI DI BIRRA

CRAFT BREWERY
GEOTHERMAL ENERGY

Vapori di Birra is the **first brewery** in Italy that uses **geothermal steam** as primary source of energy, with respect of the environment and with the knowledge that the ecological feeling is a value that must be protected. The company, founded in 2014, is located in **Sasso Pisano** in the town of **Castelnuovo Val di Cecina** in full geothermal area, right in the middle of the characteristic natural endogenous manifestations and is made up of a production unit and a brewpub where you can taste the beers and where they are served exclusively



with local products of *Comunità del cibo a Energie Rinnovabili* (Renewable Energy Food Community). In the era of globalization of food, the return to handicrafts, which brings to the foreground the natural raw materials, is a challenge that rethinks the traditional manufacturing processes with the blueprint of individual creativity. Use of steam also provides a **saving on energy consumption** allowing to reach



rapidly the temperatures necessary for the production. **The Beer.** Brewed exclusively with water, malt, hops, yeast, is an exclusive, high-quality drink, fermented in the bottle and, to preserve the organoleptic qualities, not filtered nor pasteurized, according to the techniques of craftsmanship. The company currently produces **six types of beer** with evocative names: the **Geyser** (Pale Ale), the **Sulfurea** (Weiss), **Magma** (amber lager), the **Thera** (flavored with local chestnut honey), **Lokomotiv** (blanche with aromas of bitter orange peel) and **Ipagea** (India Pale Ale Style).



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RISTORANTE IL TINAIIO
COOP. SASSO PISANO
MULTISERVICE
RISTORANTE PIZZERIA
COTTURA A LEGNA
PIZZA RESTAURANT
WOOD-FIRED OVEN

Il **Tinaio**, ristorante pizzeria del borgo medievale di **Sasso Pisano**, è un caratteristico punto di ritrovo anche per le zone limitrofe in cui degustare piatti tipici, accompagnati da ottimi vini per i palati più esigenti, o per farsi stuzzicare da una pizza o da un calzone farcito durante le serate. Il tutto in un ambiente finemente arredato e ristrutturato.

Il ristorante Il Tinaio **adotta la mentalità "Km Zero"** e **prodotti biologici e biodinamici provenienti dalla nostra zona**, prodotti naturali con i quali vengono soddisfatti i palati più esigenti.

In questa ottica produciamo tortelli "caserecci" completamente realizzati dalle sapienti mani della nostra cuoca, che utilizza grano di assoluta provenienza della Toscana e ricotta e bietole dalla nostra zona, lavorazioni manuali utilizzate anche per produrre i nostri pici, gli gnocchi, le lasagne e le pappardelle. I sughi per condimento che quotidianamente proponiamo provengono da **antiche ricette ed antiche tradizioni** della zona di Sasso Pisano, quali ad esempio il ragù, il funghi (mescola in certa

quantità di ovuli, porcini e cantarelli) o le salse di verdure. Per secondo, proponiamo, a seconda della stagionalità, cinghiale con olive, bistecca e tagliata di chianina locale, agnello di pecora pomarancina, trippa, fegatelli al finocchio selvatico, fegato alla veneziana, polenta realizzata con grano macinato a pietra ed arista al forno. Delizieremo il vostro palato anche con i dolci "caserecci" che quotidianamente produciamo, con i nostri vini, con i nostri aperitivi, come il ponce "alla sasserrina". Pizze ed arrostiti sono realizzati nel forno a legna.



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LE BOLLI
AZIENDA AGRICOLA BEATA
PIERANGELO
AZIENDA BIOLOGICA
OLIO EXTRAVERGINE DI OLIVA E IGP
TOSCANO
BIOMASSE

ORGANIC FARM
EXTRA VIRGIN OLIVE OIL
PGI TUSCAN VIRGIN OLIVE OIL
BIOMASS (wood chips)

L'azienda agricola **Beata Pierangelo**, presente sul mercato dal **1996** si **sviluppa su 197 ha**. Oltre alla ricettività le attività principali sono:
- produzione di **olio extra vergine d'oliva biologico** di cui una parte a marchio IGP Toscano
- **frangitura delle olive** (dal 2014 anche conto terzi)
- **produzione di energia elettrica** e termica attraverso **gassificazione del legno proveniente dai propri boschi**.

Grazie a un terreno favorevole ed a **3700 piante** distribuite su 15ha suddivise nelle qualità **Moraiolo, Frantoiano, Leccino e Pendolino** coltivate rigorosamente con metodo biologico, produciamo un eccellente olio extra vergine d'oliva con una **bassissima acidità** dovuta al minimo tempo intercorso dalla raccolta alla frangitura (< a 6 ore per l'IGP) dovuto al fatto di possedere un **frantoio aziendale a ciclo continuo** Pieralisi che ci permette anche di produrre una

piccola quantità di olii monocultivar per i palati più fini.



Attenti all'ambiente e agli effetti che ha su di esso la produzione di energia, dopo anni di studi e ricerche abbiamo deciso di **puntare sulle rinnovabili e rivalutare le nostre risorse boschive** (~160ha) installando un **gassificatore a cippato di legna** col quale produciamo oltre ad **energia elettrica** anche **energia termica** per riscaldare tutti gli edifici aziendali.



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AGRITECA

RESTAURANT, WINE BAR

Agriteca can be found nestled in the heart of the true Tuscan village of **Radicondoli**, surrounded by the beautiful landscape scenery of the countryside and the distant towns of Casole d'Elsa and San Gimignano.

Seated at the tables in the shade of the ancient collegiate you can choose from a variety of daily dishes, the local **Cinta senese meats, the hand made cheeses and freshest vegetables** all gathered from **the local biological and organic poderes** (farms), recipes that are handed down from generation to generation are **prepared and served with passion.**

We aim to make your visit a gastronomic event, try our finest **wines, beers and olive oil**, when you leave us we would like you to leave as friends that have shared our table.



agriteca

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CONSORZIO AGNELLO POMARANCINO

CONSORTIUM OF BREEDERS

Pomarancina is a **native sheep breed** saved from the risk of extinction by a group of farmers coming from the **Alta Val di Cecina** area.

Those farmers then decided to institute the **Consortium** situated in **Pomarance** (province of Pisa).

Bred in a semi-wild state, Pomarancina is a **meat breed** for the production of heavy lambs that are fed with sheep's milk and natural fodder. A **rigid regulation** concerns the farming techniques, the collective mark and the meat processing.

The farms are mostly placed in the **province of Pisa** and, in particular, in the municipalities called "of origin" for the Pomarancina breed (Pomarance, Montecatini Val di Cecina, Castelnuovo Val di Cecina and Volterra).

The Consortium, established in 2008 and composed of 15 companies, guarantees the meat traceability up to the final consumer.

It also manages the production and sale of **sausages and sauces**, further enhancing the meat quality.

The farmers passion, their attention to the **animal's well-being** and a **natural alimentation** make the **Pomarancino lamb meat** appreciated in the best restaurants and butcher shops of the area, from the coasts of Bibbona to the hinterland of Pisa and the Chianti hills.



Slow Food recently set up the **Comunità del Cibo dell'Agnello Pomarancino**. In a modern laboratory meat is processed, preserved and seasoned.



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PROFUMI DI TOSCANA

PASTICCERIA ARTIGIANALE

"PAOLO RAGGHIANTI"

TYPICAL SIENESE PRODUCTS

Paolo Ragghianti Patisserie opened in **1985**, pursuing the tradition of an old uncle who had managed a wood-oven bakery since the fifties.

Following the **Sieneese tradition**, it has rediscovered **ancient recipes**, which experience and choice ingredients have turned into exquisite, **exclusively handcrafted patisserie**.

Our products include: **Ricciarelli Biscuits** and **Siena Panforte Cake**, almond, chocolate and raisin **Cantuccini Biscuits**, Rustic Biscuits with walnuts and brown sugar.

The artisan workmanship that distinguishes our products is uniquely characterised by a manual dexterity handed down through ancient methods and compliant with European Community health directives.

Profumi di Toscana is located in the medieval village of **Chiusdino** (province of Siena).



A stone's throw from the village, history recounts the famous legend of the sword in the stone.

Today, thousands of tourists come to visit the awe-inspiring grandeur of the **Abbey of San Galgano**.



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TERRE CALDE DI TOSCANA

SMALL LOCAL FARMERS' ASSOCIATION

Terre Calde di Toscana is a **non-profit association** situated in **Pomarance** (province of Pisa) and composed of **small agricultural producers** sharing the aim of **promoting the Alta Val di Cecina area and its products**, with a particular attention to its **extra virgin olive oil**.

Development of **short supply chain approaches**, **revival of culinary heritage** and **local olive cultivars protection** are only some of the Association's goals, always **encouraging the use of renewable energies** in the production processes.

The Association also organizes events of different kinds, including wine and olive oil tastings, with the purpose of promoting the products and values of these lands. Because of all the previously mentioned characteristics, Terre Calde di Toscana is perfectly in **harmony with the *Comunità del Cibo a Energie Rinnovabili* principles.**



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www.terrecaldebitoscana.eu

PODERE BAZZINO IL QUADRIFOGLIO

The **cooperative Il Quadrifoglio** was set up in the 1990s, having a steady increase in its activities, mainly working in the territory of the **Monte Amiata (on both sides: the Grossetano and the Senese one)** and in the municipalities of Pitigliano and Sorano. It has an organisational structure made by **150 employees, 120 of which are partners**. After fusing with a cooperative B can develop new projects, in addition to the **social assistance activities of sector A**, from which new sectores come, like **Creactivity ADV that deals with creativity, advertisement and communication**. One of the last projects conducted by the cooperative is the **social farming, developed in Podere Bazzino**, located near the village of Castel del Piano. Podere Bazzino has been entirely modernised by Quadrifoglio and works as an **intermediate path in order to make the psichiatric subjects** residing in the foster home “La Faggia” in Santa Fiora **to reach their autonomy and independence**. Podere Bazzino has an external area of one hectar used as agricultural land, as well as **four residential places for subjects who live social and working reintegration paths**. During the summer it is the ideal place where people with handicap from the **Centro Diurno L'Aquilone of Arcidosso** can experience social farming laboratories.

We are working on educational paths to do in the farm. **The mission of Il Quadrifoglio is to increase the agricultural production (vegetables, fruits...)** in order to provide not only for its own structures (nursing homes, rehabilitation center...) but also to have the chance to adress to an **external market that appreciates the production of genuine products grown in a local farm**, valuing the work done by underprivileged people not easy to be placed again in the world of employment. The house is also inhabited by Massimo Bazzino, from whom comes the name of the house and Patrizia, his wife; together they manage the external areas and the **farm animals**.



CONSORZIO TURISTICO VOLTERRA VALDICECINA VALDERA

The **Volterra and Cecina Valley Tourist Consortium**, with its 112 partners and the synergy with the territory, has been actively working for **20 years for tourist promotion and hospitality** in fostering a travel philosophy that wants to enhance quality tourism and the nature of local products.

Managing 4 important **info point** in Val di Cecina (Volterra, Pomarance, Castelnuovo Val di Cecina and Sasso Pisano), we noticed that more and more frequently tourists look for **authenticity and tend to be sensitive to eco-friendly practices of the tourist industry and to the food origin**. This is why tourism and the quality food and wine industry should go hand in hand. Our purpose is to **promote places, flavours, traditions of our land** because it is only when we will be able to highlight our uniqueness, our great quality products and our people's genuineness that we would be able to stand out in a world that is more and more globalised and homologated. We are aware of the risks that tourism could bring to the territory, this is why all our actions and holiday packages' connecting thread is the respect of the environment with the cultural and gastronomic identity of the places we live and work in.



To the extent of the renewable energies' use the Cecina Valley is progressing very fast, and for us being part of the Renewable Energy Food Community, as active members, is a way to motivate new.



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AZIENDA AGRICOLA LA CINTA DI SANT'ANNA - DEL SARTO PAOLO

FARMING AND PROCESSING "CINTA SENESE" PORK

Son of tuscan shepherds Paolo Del Sarto created "**La Cinta di Sant'Anna**" farm with the intent to maintain traditions and flavors of his life.

Cinta Senese is an ancient pig breed reared in Tuscany since Etruscan times. In the 50's the pink pig was introduced because its faster growth (6 months) and lower production costs. The Noble Race Cinta Senese was almost totally replaced facing extinction. **They grow slowly – at least two years – and live in semi-wild large bush alternating with open fields.** They feed on what the land offers complemented with a selected cereal dietary.

Paolo Del Sarto produces: **prosciutto crudo, raw ham, finocchiona, loin, capocollo, sausage, bacon, rigatino, soppressata, lardo and salami.**

Why Cinta Senese is so unique?

- Livelier color and flavouful than other porks meat
- Higher concentration of unsaturated fatty acids:

Omega 3 (decreases blood fats), **Omega 6** (antithrombotic activities)

- Richer in Oleic acid
- More fluid and pleasant fat to the palate



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ROCCALBEGNA SAVORY BISCUIT. PRODUCERS ASSOCIATION. SLOW FOOD PRESIDIUUM.

The origins of this **Savory Biscuit** are lost somewhere in the Middle Ages.

The biscuits were traditionally prepared at home, the recipe jealously guarded by the women of the village of **Roccalbegna (Grosseto)** and passed down from mother to daughter.

The recipe uses **locally available ingredients** (flour, extra-virgin olive oil, aniseeds, white wine, salt), and the biscuit tended to be prepared for special occasions because the main ingredient, olive oil, was very precious. Their preparation involves mixing a dough of flour, extra-virgin olive oil and salt, then adding the aniseeds, which are soaked overnight in white wine. **After a quick boiling they are ready for baking in the oven.**

Production of this biscuit, common in other small towns in the Amiata area, is prevalent in Roccalbegna.

This is thanks in part to the promotional work done since 1982 by the village's local tourism association, which has organized a festival dedicated to the biscuit, held in August.



The Slow Food Presidium (supported by Municipality of Roccalbegna and Conad Grosseto) unites **one local bakery** and **two restaurants** that continue to produce the biscuit, following the traditional recipe (and the Presidium production protocol) using raw materials only from the Roccalbegna area.

Preservatives and food colorings are not used in making the biscuits.



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ASSOCIAZIONE FILIERA CORTA DEL VOLTERRANO

L'**Emporio del gusto** in Via San Lino 2 a **Volterra** è la storica sede dell'**Associazione Filiera Corta del Volterrano**. L'Associazione è nata nel 2009 con il contributo della Regione Toscana e del Comune di Volterra a seguito del Bando Regionale sulla Filiera corta per la valorizzazione dei prodotti agricoli toscani.

E' uno spazio in cui una **trentina di aziende associate commercializzano prodotti agricoli del territorio** in una ampia gamma di scelta: dal **vino** all'**olio**, dai **salumi** ai **formaggi**, **prodotti da forno**, **pasta**, **confetture** e **miele**, **birra artigianale** e soprattutto **frutta e verdura fresca di stagione a Km zero**.

I soci si sono proposti l'obiettivo di favorire l'accesso ad una alimentazione sana ed al cibo di qualità, promuovendo la conoscenza e la diffusione dei prodotti locali a sostegno anche delle piccole realtà agricole locali.

L'Emporio del gusto è l'opportunità concreta per la spesa quotidiana, per acquistare prodotti freschi e di stagione **degli agricoltori e degli allevatori della Val di Cecina e della Val d'Era**.



La natura e la storia del territorio volterrano qui parlano attraverso la varietà dei prodotti offerti, nati dal rispetto di questa terra. L'Emporio del gusto è una opportunità anche per le piccole aziende locali che qui hanno avuto modo di crescere e veder valorizzate le proprie produzioni. Il contatto diretto con il cliente, la degustazione guidata, la conoscenza diretta della merce offerta sono i punti di forza di questa realtà.

**Emporio
del Gusto**
Filiera Corta agroalimentare

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AWARDS AND COLLABORATION

In **2014**, the community participated in a Tuscan Regional Government Competition for the presentation of innovative ideas and good practices already implemented and operating in Tuscany consistent with the theme of Expo Milano 2015 (Feeding the Planet, Energy for Life). The **Renewable Energy Food Community** was among the **10 proposals ranked in the “good practices” section** presented at EXPO Milano 2015 by Tuscan Regional Government.

In **2012**, it received the **“Eco and the City” Giovanni Spadolini** prize for the “redevelopment of agricultural land”.

In **2014**, CoSviG was also, as a promoter for the project, named as being one of the top 10 companies in the “Agriculture and Agrifood” sector as part of the **Award For Sustainable Development**.

Of note is the **collaboration between CoSviG and the University of Gastronomic Sciences (Università degli Studi di Scienze Gastronomiche di Pollenzo - CN)**, the brainchild organization of Carlo Petrini, president of Slow Food Internazionale, whose students annually hold educational visits and themed tasting at **Food Community** farms and factories, which are recognized **teaching sites** for the University.



“Good Practices” Prize



“Eco and the City”
Giovanni Spadolini Prize





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