

A large, stylized leaf graphic in a lighter shade of green, positioned behind the text. The leaf has a prominent central vein and several smaller veins branching off, creating a sense of organic growth.

TERRENICOLAZZI

WE GROW ORGANIC

— ABOUT US



Terre Nicolazzi Italian Organic Farm

Nicolazzi's organic farm is dedicated to the cultivation of oil, legumes, cereals and oranges in the highlands of Calabria

Terre Nicolazzi is an organic certified farm that boasts nearly 600 hectares of property located in the valleys of the Marquisate, between the municipalities of Petilia Policastro, Mesoraca and Marcedusa. The company intends to transmit a strong identity: family, experience, quality and attention to the future while respecting tradition.

Since 1870 we have always worked the land, we take care of organic farming and the distribution of genuine food throughout Italy and around the world.

We, as a family business, want to enhance:

1

ABOUT US

Health Protection

Only naturally occurring substances are used. Synthetic chemicals for fertilization and soil treatment (fertilizers, herbicides, insecticides) are therefore excluded.



2

ABOUT US

Environmental Protection

The tillage includes a superficial turning and crop rotation. We intend to conserve and improve the soil for a development model that can last over time.



3

ABOUT US

Unique microclimate

From 200 to over 400 meters above sea level, 50 km away from the Ionian coast of Calabria. The organoleptic properties of the products are extremely characteristic.





— OUR PRODUCTS

Extra Virgin Organic Oil

300 hectares of our lands are dedicated to the production of oil

Terre Nicolazzi oil is characterized by a low acidity which on average varies between 0.2 and 0.3%, therefore a product of excellent quality. Yellow in color with green reflections, with a very delicate scent and scent in which you can feel an almondy and very harmonious taste.

Production at 0 km

The short supply chain allows the company to produce olives and to be able to transform them into extra virgin olive oil while maintaining direct control over the planting, harvesting and processing phases of the product. All this guarantees the final customer full traceability and certainty of the origin of the oil. We typically speak of 0 km production. Every production of extra virgin olive oil contains the same value that 50 years ago allowed the Nicolazzi's family to be able to make love for their land a job and to be able to live on what nature has to offer.

— OUR PRODUCTS

Oranges

30 hectares dedicated to the cultivation of oranges and mandarins

There are 30 hectares dedicated to the cultivation of organic oranges of the navelina variety, navel nane late (which is a mutation of the navel and is a very valuable high quality citrus fruit since late is highly sought after in the market), clementines, "tarocchi" and other varieties that are sold on both the local and national markets. In ordinary conditions, the quantity of oranges and clementines collected in the funds in question is on average around 200 quintals per hectare, the citrus groves have a sixth 4m x 5m and the harvest takes place in December/January.

The Mediterranean climate

The climate of our South is typically Mediterranean with a tendency to dry heat and relative humidity, this microclimate and the strong temperature range gives the oranges fullness, color, quality and flavor. The organic method respects the environment, the earth and the tree without resorting to the use of pesticides and chemical fertilizers. Only fertilizers and pesticides found in nature, compatible with the natural cycle of plants, are used. The organic cultivation process is more delicate but gives the fruits superior characteristics. The oranges and mandarins are harvested on the same day as the delivery date; they are natural as they are not washed after harvesting, to prevent humidity from compromising their natural fragrance; they are opaque because they are not polished with wax to preserve the natural characteristics of the products.



— OUR PRODUCTS

Cereals

200 hectares of our lands are dedicated to the cultivation of barley and wheat

The cultivation of barley and wheat interchange with legumes to ensure the cyclic rotation of organic crops. The months dedicated to preparing the land for sowing are from September to November, while the harvesting takes place in the summer (June) with the help of our company combine. The freshly harvested product reaches the storage centers of our customers. For each campaign, an average of 30 quintals of cereals are produced per hectare.

We love our work and we prove it with facts, selecting the best grains, the most natural and simple cereals, combining the experience of the past with today's technology to deliver to the consumer products that guarantee their well-being, high quality and simplicity. Because simplicity has a completely different flavor.

— OUR PRODUCTS

Legumes

200 hectares of our lands are dedicated to the cultivation of chickpeas and lentils

More than 200 hectares of our lands are dedicated to the production of organic legumes, or to the cultivation of lentils and chickpeas that are interchanged with cereals to ensure the cyclical rotation of organic crops. The months dedicated to preparing the land for sowing are those of spring, while the harvest takes place between July and August with the help of our company combine. Leguminous plants, being nitrogen-fixing agents, bring nitrogen from the air into the soil, therefore no organic fertilizers are used. For each campaign, an average of 20 quintals of legumes are produced per hectare. Currently, mainly lentils and chickpea are grown.

Lentil is the queen of legumes, grown in the traditional way and without herbicides, it has a thin skin. It is rich in iron, phosphorus, fiber, protein and vitamin B1, as well as a source of mineral salts, in fact it is the first legume included in the diet of newborns. The vegetable origin makes them particularly suitable for vegetarian and Mediterranean diets, while the ease of cooking allows them to be used in the most disparate variants, from lentils with cotechino, to velvety, to fresh summer salads.

The chickpea is a food with a high protein content and rich in fiber that often acts as a protagonist in the creation of first and second courses, one of the oldest recipes of our gastronomic tradition is precisely the "pasta e ceci", now known in all areas of Italy. The chickpea is also grown in the traditional way and without herbicides.



— OUR CERTIFICATIONS

ORGANIC PRODUCTIONS

Certificate of conformity n. 18-27900



100% Grown and processed in Italy

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