

We cultivate following the biodynamic method to make the soil vital and to create a deep bond with nature... for us, for those that have come before us and for those who will come after us.

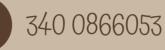


Our vision...

Making people more aware that food choices have a decisive impact on environmental sustainability and therefore on our future.

We need to return to a diet based on seasonal products, as plant-based as possible, locally sourced (0 km) and certainly organic.

()ontact us:





umileterra@gmail.com



Via Pagliarola 12/B 41014 Castelvetro di Modena (MO)

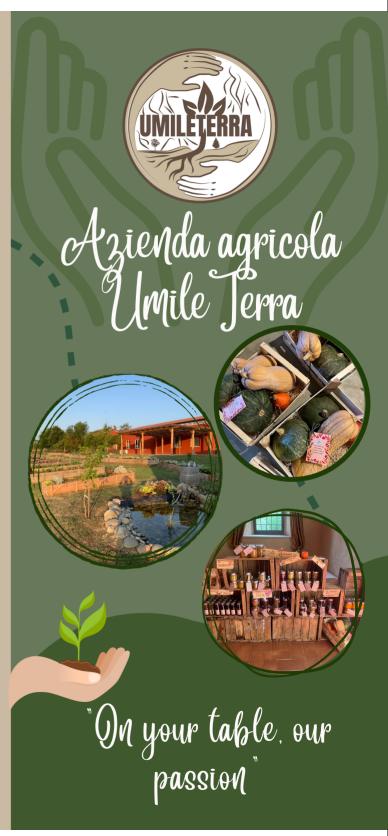
Follow us on social:



umileterra_



UmileTerra





Umile Terra was born in 2015 from the hands of Cristina, on a small family farm that had remained uncultivated for more than 25 years



In creating our farm operation we have tried to keep intact the biodiversity already naturally present in this land and we decided to use the biodynamic method What we do...

1. <u>WE CULTIVATE</u> With the biodynamic method and respecting biodiversity, we grow hazelnuts, heirloom fruits, small red fruits, mixed vegetables, with the rediscovery of ancient varieties cereals in rotation, medicinal herbs, aromatic herbs and saffron.



2. WE TRANSFORM We exclusively process the fruits and vegetables cultivated in our fields with the addition of high quality certified organic raw materials with particular attention to 0 km (locally produced) and sustainability.

3 THE END PRODUCT

Starting with the recipes of the gastronomic traditions of our territory but with an eye to the future, we produce giardiniera (pickled vegetables) and compotes to pair with cheese, hummus, tomato purees, vegetable broths, pestos to season pasta or whole grains, extra fruit preserves, sweet compotes and fruit juices. From our ancient grain flours we obtain baked products with a rustic and unmistakable flavor.

The educational farm

The beating heart of our company, where we welcome young and old in a commitment to lifelong nutritional education and environmental sustainability. It is also an opportunity to bring the agricultural world closer to the city with the aim of passing on the knowledge and customs that characterize an agri-food heritage of healthiness, tradition and culture.





Umile Terra is also you [



During the year you will have the possibility to visit us by participating in the events organized by our company. It will be an occasion to get closer to our philosophy and our work and to see our great passion up close. Each of us in our own small way, if we want we can be Umile Terra.