



gramigna
azienda agricola biologica

The Art of Slow Living

We were lucky enough to have been born in a corner of the world where mankind's handiwork has been able, over the past centuries, to balance the forms of nature by shaping them into the unmistakably beautiful Tuscan landscape. And it is here, in the hills east of Florence, where we decided to live and create our farm by producing exclusively organic Extra Virgin Olive Oil, wine, vin santo, legumes, vegetables and fruit.

"We cultivate beauty and produce quality", this phrase perfectly sums up our daily activity. We are committed, every day, in the work that we carry out, to the preservation of the environment, to the beautiful Tuscan landscape, to health and taste. Done well and done sustainably, we practice the oldest craft in the world with modern technologies. For us, the issue of sustainability is truly important. Aware that we are living in the midst of the anthropocene, we believe it is essential to try to reduce the increasingly nefarious effects of our environmental footprint. We, in our own small way, do this every day, implementing virtuous choices and behaviors by trying to meet more and more of the 17 goals of the UN (United Nations) Agenda 2030.

In particular, our company is committed to:

- producing healthy produce by avoiding the use of chemical fertilizers and pesticides
- reducing pollution by using clean and renewable energy
- the reuse and recycling of materials
- protecting biodiversity
- safeguarding labor rights and promoting a safe and secure working environment for all workers.

We pursue a form of economic growth decoupled from environmental degradation through an efficient management of natural resources and by sticking to the principles of a circular economy. We spread the culture of Slow Living, as a way of life that aims to re-appropriate one's natural rhythms, convinced that a life of quality is better than one of quantity.

Be Our Guest

p. 20-21 BORGIO DEI GRECI PENTHOUSE
A home in the heart of the Florentine Renaissance

Dream location, next to Santa Croce square, for groups of people touring the city or to attend events such as weddings and fairs.



GIRONE TEREZANO
Discovering the typical characteristics of the Tuscan landscape

Just outside Florence, on the hills of Fiesole, lies our 6-hectare estate, completely covered with olive trees. A stop here is recommended for lovers of the beautiful landscape and for those looking to discover the geometrically arranged landscaping designs of past centuries, the typical dry-stone walls, the religious buildings and the many tabernacles of the Tuscan countryside.



MONTELORO
Dante's paradise

This is a sublime landscape in the middle of an ideal point that has its origins based upon the homes of the families of Dante Alighieri and Beatrice Portinari. Right here, where, according to multiple historical sources, one of the world's most famous love stories may have been born, lies our 12-hectare estate, siting amidst ancient and newly planted olive trees. Walking through these olive groves is an unforgettable experience.

p. 01-15 LA GRAMIGNA FARM
Cultivating beauty and producing quality

Vegetable Garden
Oil Mill
Food&Oil Tasting
Farm
Pic-nic
Sports
Cooking Class



p. 16-19 CAFAGGIO DI SOPRA FARMHOUSE
A world out of this world

Villa located in a green paradise near Florence, a sanctuary to relax your mind, enjoy nature and embrace slow-living culture.

The ORGANIC choice was mainly dictated by our family needs: we eat what we produce in our garden, in our fields, and from our chicken coop. Of course, over time we opened up to friends and later to a small market of connoisseurs.

In addition to oil, the main ORGANIC products of Gramigna are: dried legumes (beans and chickpeas), tomato puree, peeled tomatoes, ready-made datterino tomato sauce, Florentine kale pesto, compotes of cherries, figs, plums, apricots and peaches.

OLIO GRULLO is the synthesis of all our commitment: it is the result of a year of hard work that is realized with the harvesting and pressing of the olives between the months of October and November. We have created our olive groves by recovering the old olive trees and planting traditional cultivars of the Florentine hills in the uncultivated spaces: leccino, frantoio, morellino and pendolino.

We respect the health of the olive tree in all stages of production. During pruning, we avoid any drastic actions that would, on the one hand, increase and facilitate harvesting while compromising, on the other hand, the quality of the oil. During the harvest, we gather the olives on large nets spread on the ground, which allow the olives to be conveyed naturally in the boxes, preventing them from getting bruised during transport to the mill. The olives are then pressed by the end of the day in the company's oil mill, using state-of-the-art machinery, able to fully control the processing of the olive, in order to maintain the organoleptic properties unaltered for a high quality oil rich in beneficial substances. The result is an important extra virgin olive oil awarded in many national and international competitions. A special oil with a GRULLO soul.

Producing in compliance with human health and the natural environment is one of our fundamental commitments. We are small but aware that everyone must do their part in the search for a world that is fairer and more hospitable for all. This is why in the cultivation and transformation of our products we use only natural substances, with full respect of nature, its rhythms and balances.

OLIO GRULLO

*A new harvest
every year,
a new story
every year.*

2012-2021

The oil changes from year to year, affected by environmental factors. Hence the idea of always proposing new labels, each dedicated to significant socio-environmental issues that marked the vintage.



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OLIO GRULLO Space Oil-Run Edition

2021

The 2021 label of Olio Grullo was dedicated to this year's space race, when hordes of billionaires like Jeff Bezos, Ricard Branson and Elon Musk fought amidst the background sound of rockets to be the first to send other billionaires like them into orbit! In fact, there is a rumor that the association of olive oil sommeliers, NASA (famous for the developed olfactory senses of its members), placed its reserves of very rare Olio Grullo 2021 in orbit. Using billionaires as messengers, it allowed the three entrepreneurs spaziOli to win the extremely precious olive oil at the orbital auction! However, always remember that it's not necessary to be a billionaire and to be thrown into space to buy Olio Grullo. In fact, you can come and pick it up directly in our new oil mill that we built in "only" 10 years thanks to the collabureaucratization of the Italian public administration. Perhaps it would have taken less to build it in orbit for even us too.



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OLIO GRULLO Covid-19 Pandemic Edition

2020

The 2020 label of Olio Grullo was "dedicated" to the Corona Virus which this year forced millions of people into their homes, turning them into expert bakers and unleashing the phenomenon known as a pandemic "bread overload". The WHO, the Wholegrain Home Oven-Baking Organization, is still struggling to find a suitable vaccine (not all cheeses go well in all places). To cope with the emergency and facilitate the disposal of all that bread, the organization therefore decided to use Olio Grullo to transform it into tasty bruschetta.

OLIO GRULLO Global Warming Edition

2019

The 2019 label of Olio Grullo was "dedicated" to Global Warming, or rather the increase in temperatures caused by man (it's our fault #youknewit). The phenomenon also reached the North Pole where the polar bears had to rent out beach umbrellas to hide their precious reserves of Olio Grullo from the heat. #attention: in addition to disturbing the polar bears, Global Warming is compromising the work of small farmers like us. So, if you are unable to grab your precious bottle of Olio Grullo this year, you know who to blame!



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OLIO GRULLO Water On Mars Edition

2018

The 2018 label of Olio Grullo was dedicated to the discovery of water on Mars that happened just this year. It seems that the red planet is hiding underground lakes of water near the poles. But the most surprising news is that, in addition to water, the space probes have also picked up some traces of Olio Grullo. How the Olio Grullo has got there is still not clear even if more than one scientist claims that the probes have discovered the secret pantry of some Martian foodie.

OLIO GRULLO Martin Luther Edition

2017

The 2017 label of Olio Grullo was dedicated to Martin Luther who 500 years ago began his protest, known as Protestantism, against those bad quality olives oils made with olives of dubious origin and with unorthodox methods. It is said that on the day of the birth of Protestantism, Luther posted in public (to the sound of hammering) a poster with the list of his 95 favorite oils in which the legendary Oleum Grullum excelled, for which, it seems, the good Martin was incredibly ravenous.



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OLIO GRULLO Juno Jupiter Edition

2016

The 2016 label of Olio Grullo was dedicated to the NASA probe Juno which traveled 3 billion km in space to reach its beloved Jupiter. To win him over it, it seems she took a special gift in the hold! The Olio Grullo.

OLIO GRULLO Goodby Fly Edition

2015

The 2015 label of Olio Grullo was "dedicated" to those loathsome olive fruit flies that destroyed the production of oil in half of Italy. This year we chased them away and made an excellent oil right in their face.



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OLIO GRULLO Nippon Edition

2013

The 2013 label of Olio Grullo was dedicated to our friends Tatsuhiko, Kahoko Akane, Takahiro and Yuho who, coming from Japan, kept us company during the harvest! Domo arigato!

OLIO GRULLO Maya Edition

2012

The 2012 label of Olio Grullo was "dedicated" to the Mayans who predicted the end of the world 2000 years ago in the year of 2012. But the symbols found on new archaeological artifacts have allowed us to overturn this catastrophic prediction: the new texts say that in 2012 an oil will be produced that will be the "end of the world". Most likely the Maya are making reference to the Olio Grullo, which in this year came into being.



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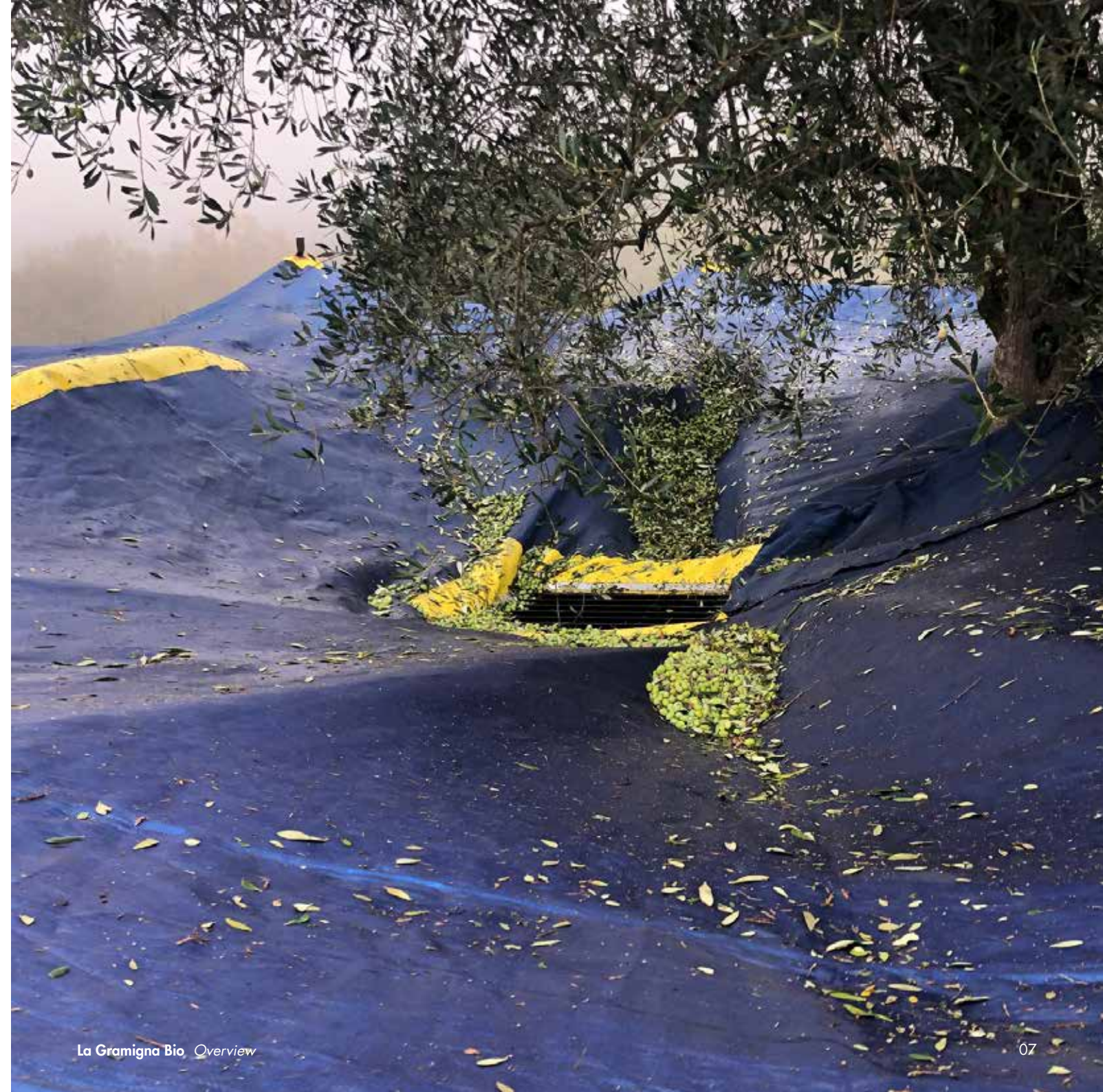
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Awards and Accolades

| | |
|------|--|
| 2021 | Selected by Slow Food as The Great Slow Oil |
| | Special mention of "Selezione ORIGINE" in the Regional Selection |
| | Selected by A.I.R.O. International Association of Olive Oil Restaurants |
| | Special Award of The 18th National Review of Monovarietal Oils, promoted by ASSAM |
| 2020 | Special mention of "Selezione BIO" and "Selezione BIOFENOLI" in the Regional Selection |
| 2019 | Il Magnifico Toscano IGP 2019 European Extra Quality Olive Oil Award |
| | FLOS OLEI Award |
| | Selected by Slow Food in the guide book to extra virgin oils |
| 2018 | Extra Gold Medal at BIOL |
| 2017 | Extra Gold Medal at BIOL |
| | Selected by BioPress among the 25 best extra virgin organic olive oils |







Cooking Class with Renata _
Together with Renata you will dive into the world of ancient Tuscan peasant cuisine. During the course you will learn how to prepare a complete menu, choosing the seasonal vegetables yourself from our garden. Renata will guide you on this food and wine journey and will tell you about episodes related to life on the farm and curiosities about organic farming.

The experience will include

Company visit
Guided vegetable garden tour
Four-course cooking class (antipasto, first, second and dessert)
Four course lunch (drinks included)

General information

Two menus to choose from with seasonal products. Any intolerances and allergies must be communicated at the time of booking.

DURATION
about 5 hours

PARTICIPANTS
2-6 people

HOURS
10:00 a.m. - 03:00 p.m.
from January to September

HOW TO BOOK
lagramigna@gmail.com
T. +39 055 83 28 167
M. +39 329 05 34 213



Picnic in nature _ The desire to be outdoors and to have a special experience in complete freedom, in close contact with nature, spending a beautiful day on a lawn or in a splendid olive grove or in the shade of an oak, savoring our zero-kilometer organic products and our peasant cuisine specialties, all this will be possible for you when you visit us.

The experience will include

Picnic basket filled with our company's products
Picnic blanket to sit on

General information

Once on site, we will provide a picnic basket, a towel and all the information on the routes to reach the various areas where you can carry out the activity and start immersing yourself in the landscape. Any intolerances and allergies must be communicated at the time of booking.

The area has easily accessible and shaded areas.

In case of rain, the activity will be suspended.

HOURS

11:00 a.m. - 05:00 p.m.
from March to October

HOW TO BOOK

lagramigna@gmail.com
T. +39 055 83 28 167
M. +39 329 05 34 213



Food & Oil: discovering quality _
Oil tastings, lunches and dinners set in
our brand-new oil mill.
We enhance our zero-kilometer organic
productions by following the ancient
recipes of peasant cuisine, elaborating
them into tasty dishes rich in flavors
enhanced by our OLIO GRULLO.

The experience will include

Company visit
Olive grove visit
Olive oil mill tour
Guided olive oil tasting

General information

The tasting can be accompanied by
the company's typical products. Any
intolerances and allergies must be
communicated at the time of booking.

DURATION
about 1h30min

PARTICIPANTS
2-10 people

HOURS
Tour and tasting at 11:00 a.m. and
05:00 p.m.
Tour with lunch at 12:00 a.m.
from March to October

HOW TO BOOK
lagramigna@gmail.com
T. +39 055 83 28 167
M. +39 329 05 34 213



Sport: move how you want _
Outdoor activity is essential for our psychophysical well-being.
Whether it's a pleasant walk around our farms, a more challenging trekking, jogging on the hills, an exciting mountain bike ride, a kayak ride down the Arno, you will always find an answer to your sporting desires.

General information

Equipment necessary for the activity to be procured independently.

Routes visible at the following sites:

hiking.waymarkedtrails.org
wanderreitkarte.de
sentiericaifirenze.j.webmapp.it
piste-ciclabili.com
alltrails.com
wikiloc.com
outdooractive.com

Routes visible in the following free apps:

Oruxmaps (Android)
GPS Kit - Offline GPS Tracker (Apple)



Agriturismo Cafaggio di Sopra: a world out of this world _
A place where history is lost in time, a place where the horizon is not a border but a line to follow. Here, in an uncontaminated corner of the Tuscan countryside, just a stone's throw from the artistic riches of Florence, Siena, Arezzo, Perugia, Pisa and Lucca, you can spend your holidays, immersed in the silence of nature, surrounded by fields of olive trees and woods full of cypresses, oaks, holms and pines.

Over the years, we have worked with care and love to render the house welcoming and functional and to transform our guests' stay in Cafaggio di Sopra into a truly unique, unrepeatable and unforgettable experience. The location consists of the main house, an observation tower of medieval origin, and the stone barn, finely restored and transformed into an independent suite, ideal for a couple. The sofa bed in the lounge of the barn can however offer two more beds. Our guests will be able to enjoy a relaxing holiday swimming in the private pool, cooking and eating in the barbecue area, taking a walk or a bike ride around the surrounding hills, or an excursion on horseback, using the services of the nearby riding school.

Our commitment to the environment has meant setting up solar panels to produce electricity and hot water. Our customers can buy the ORGANIC products directly from our farm.



Services included

Electric oven, microwave and pizza oven
Dishwasher, washing machine and iron
Garden
Private pool
Barbecue area
Wifi
Ping-pong table
Children's play area
Personal cook on request
Midweek cleaning on request

General information

House and barn are rented together for up to 11 guests. The minimum booking is 7 nights. Pets are not allowed.

For more information, visit the cafaggiodisopra.it website.

HOW TO BOOK
cafaggio@cafaggiodisopra.it
T. +39 055 83 28 167



Borgo dei Greci Penthouse: a mansion in the heart of the Florentine Renaissance _ A splendid modernly furnished residence located in the heart of the historic center of Florence, between Piazza Santa Croce and Piazza della Signoria, very close to the Uffizi Museum. The structure is ideal for small groups of people who want to experience the atmosphere of the historic city or are engaged in fairs, conferences or weddings.

The attic is located on the fourth floor of an ancient stone building situated in the heart of the medieval center of Florence and was built on the remains of the Roman Amphitheater of Florentia (30 BC). The location is perfect for visiting the city, close to all the major points of interest. It is spread over three levels and features a modern design enriched with antiques.

Services included

Equipped kitchen
Dishwasher and microwave oven
Large lounge
Patio
Cooking class on request

General information

The apartment can accommodate up to 10 people and is equipped with 3 bathrooms, 4 double bedrooms, 1 single and an extra bed.

For more information, visit the cafaggiadisopra.it website.

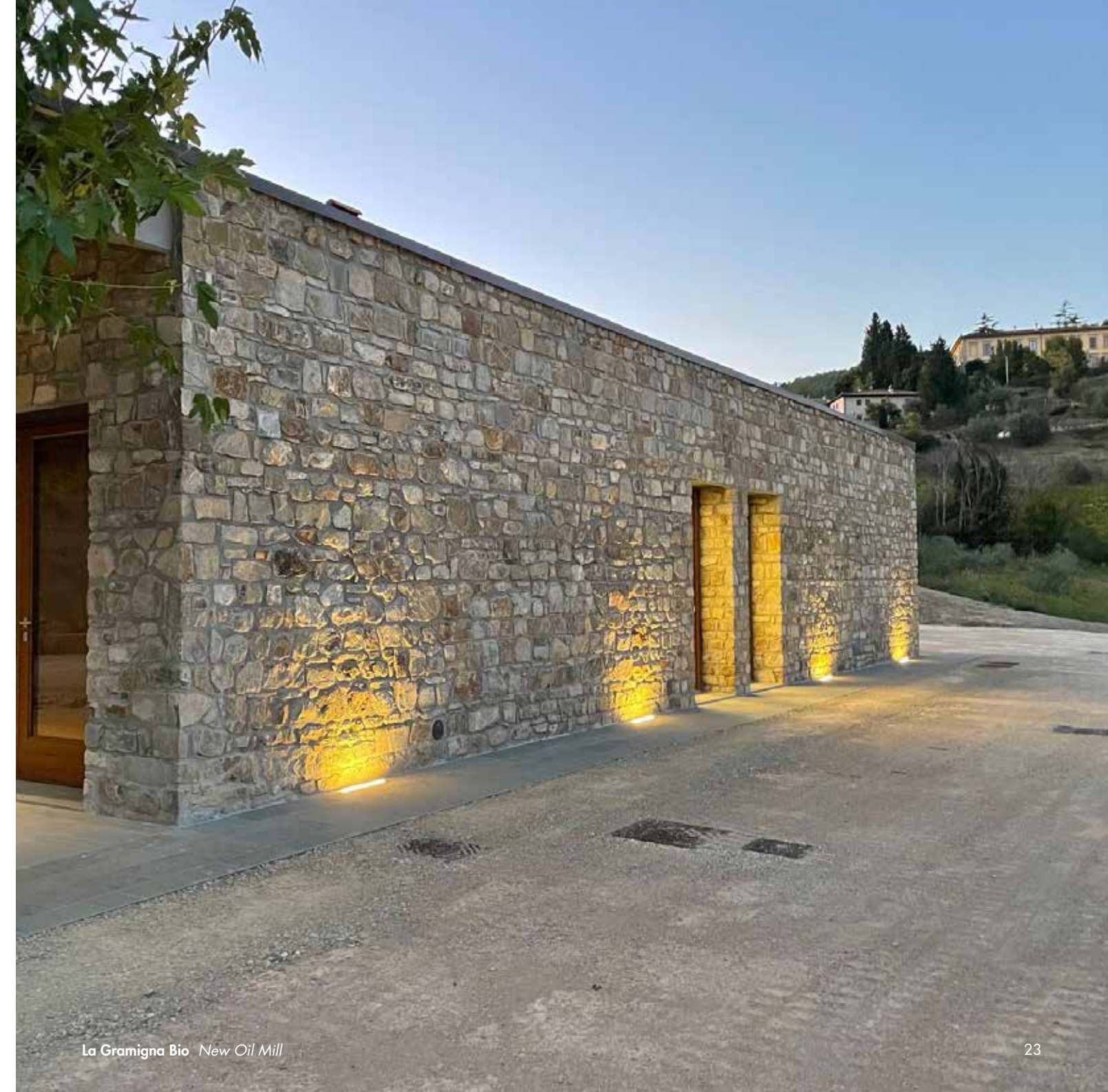
HOW TO BOOK
To check availability go to [airbnb.com](https://www.airbnb.com)

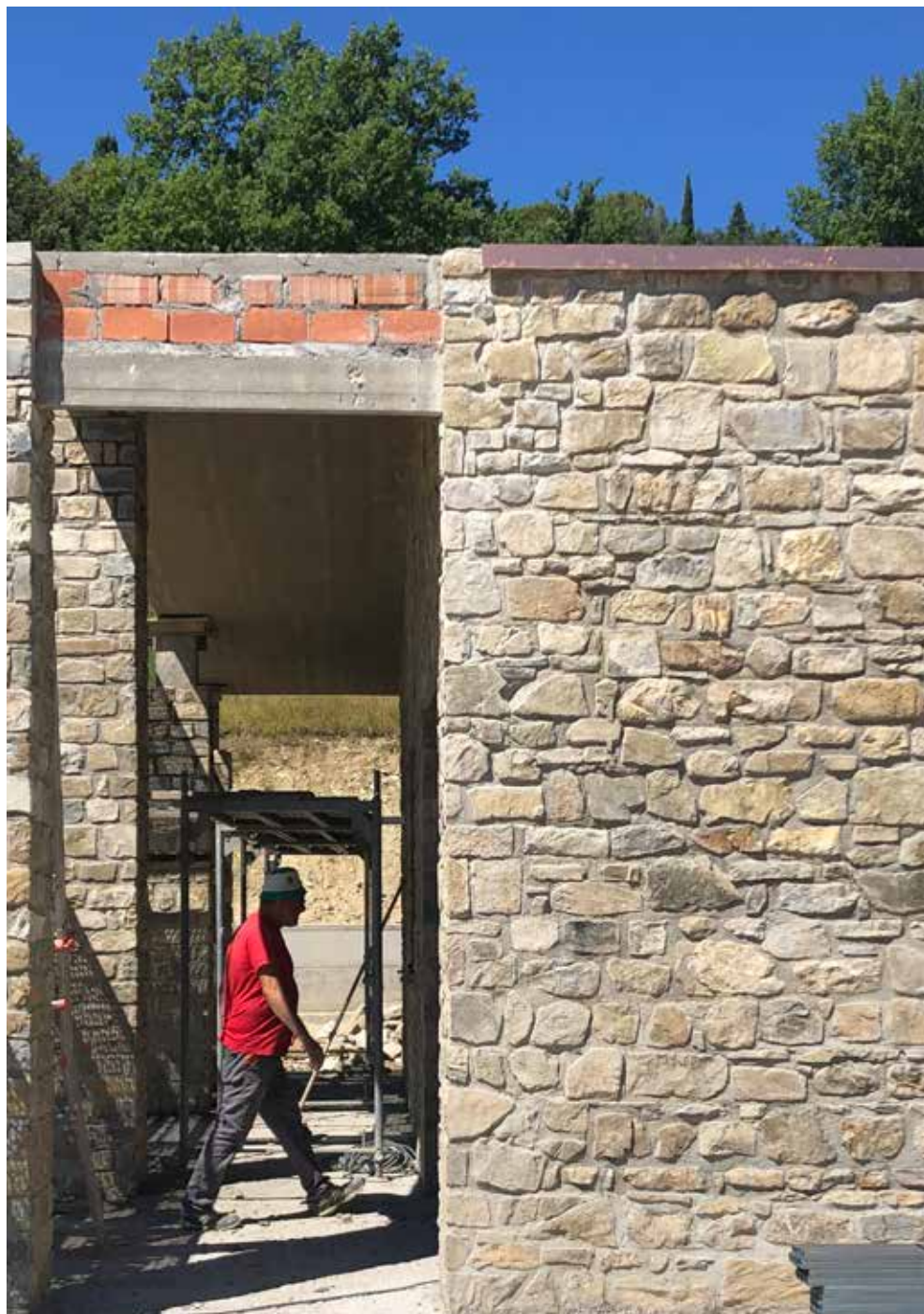
The project for the New Oil Mill of the La Gramigna farm was developed in close connection with the surrounding landscape, thus the clear reference to traditional rural farm buildings and dry-stone walls, both characterized by an architectural aesthetic cleanliness almost with a minimal-contemporary design. The panoramic and dominant position on the valley on which the new building stands was one more reason to try to merge into the landscape in the most organic and less invasive way possible. Consequently, the main façade of the building was conceived as a blank stone front almost like a stretch of dry-stone wall in the vegetation. The monolithic appearance was also conditioned by multiple functional factors since it is not only an accommodation facility but mainly a building linked to production.

The complete project will see two buildings with a shared loggia, one facing the reception, complete with kitchen and laboratory, while the other is intended for the production of olive oil with a state-of-the-art technological system.

The company's sensitivity to environmental issues meant investing in a building that could be as self-sufficient and efficient as possible from an energy point of view. For this purpose, thanks also to the optimal sun exposure, a photovoltaic system has been provided while the thickness of the perimeter walls and the provision of ventilated facades guarantee excellent thermal insulation, minimizing consumption for indoor air conditioning. Home automation LED lighting, integrated with presence sensors and brightness regulators, allows both fuel efficiency and the best comfort for the people who are living or staying in the spaces. Outside, in the draining square surrounding the building, new

The New Oil Mill, between tradition and technology _ No tree is as rich in symbols as the olive tree. Olive trees are also a distinctive and characterizing element of the Mediterranean as well as the Tuscan landscape. For all this, over the years, as in the lines of a beautiful poem by Nazim Hikmet, we have felt the need and desire to plant olive trees and to process and press their fruits in our own oil mill, open to all those who, just like us, believe in the wonder of oil.







trees and other typical vegetation of the area have been planted. The new irrigation system draws from the company's rainwater tanks. Great attention was also paid to the choice of materials, preferring traditional local products and the most kilometer-zero ones available. This is the case of the stones of the cladding of the building and of the external paving both coming from a quarry in the area, as well as

the Tuscan wood of the window frames. For the interior, in the building used for olive oil production, easily washable and resistant materials were chosen such as resin which, used both on the floor and on the wall, creates a surface continuity and which perfectly combines formal and functional cleanliness. The project, which is still in progress, was the result of a successful combination of many professionals that we would like to thank.

ARCHITECTURAL PROJECT

Concept & Art Direction: Martina Ruini Architect

Technical Project: Progeo Network Studio

Technical Coordination & Works Management: Aldo Cavicchioni Surveyor

SPECIALIST PROJECT

Structural Project: Matteo Ruini Engineer

Landscape Project: Dimensione Verde srl

Thermotechnical and hydraulic Project: Cieffe snc

Electrical Project: Protek srl

EXECUTION OF THE WORK

Construction company: Raggi Costruzioni srl

“It’s okay to not be busy.
Seriously,
take some time to
yourself and...
go slow”

Enzo and Renata, La Gramigna

La Gramigna Farm
Via di Gricigliano, 43, 50065 Sieci FI
gramignabio.com

 la_gramignabio  LaGramignabio

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