

WELCOME TO VAIANINO

The Vaianino farm was born in Tuscany between Gambassi Terme and Volterra, specialized since its origins in cereal and olive growing, which has always been conducted following the organic method.

For more than twenty years Vaianino has been welcoming guests from all over the world to its farmhouse where, in addition to staying in Tuscan hills, they can taste the farm's certified organic products such as Vaianino extra virgin olive oil, pearl spelled, spelled flour, wholemeal durum wheat pasta.

**SOCIETÀ AGRICOLA
VAIANINO**
DI BASSINI GIANLUCA E
MASO MARZIA S.S.

ORGANIC FARM



VAIANINO

Imagine Tuscany

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EXTRA VIRGIN OLIVE OIL VAIANINO

It is produced only from olives from our olive grove "organic" Tuscan, does not perform any type of chemical treatment, but with nature, territory, the climate and our work we manage to obtain an excellent pressing of healthy olives.

Cold extracted oil to preserve the excellent qualities. The varieties of our Tuscan olives that give a pleasant fruity and spicy taste are: Leccino, Frantoio, Moraiolo and Pendolino

PEARL SPELLED AND SPELLED FLOUR

Pearl Spelt comes exclusively from our hills. **Spelt is an ancient cereal** and is a natural source of vitamins and mineral salts, its consumption brings a high value of protein and fiber, as well as a limited contribution of fats and calories. **Low in gluten naturally.**

The Whole Spelt Flour is worked with stone millstones at low speeds to maintain the nutritional values of Dicocco Spelt and is excellent for all baked goods.

WHOLEMEAL DURUM WHEAT PASTA

Our Pasta is produced exclusively with durum wheat that is grown in our hills. From the **whole grinding of durum wheat in the stone mill** we obtain wholemeal semolina, a product of high nutritional quality and rich in fiber. After **bronze drawing**, our pasta **dries slowly at low temperature**, thus preserving its nutritional qualities; **rough and porous**, has **a beautiful amber color** and **an unmistakable flavour!**

