

Agriicola Bianconi

From Farm
to Fork
Organic Circular
Economy Closed Supply
Chain





Agricola Bianconi

“What if a man endeavored to take root in the earth, to establish roots so profound that he could sense the very essence, the heart of the world?”

I assert that the divine individual, with his head in the heavens and his feet on the ground, already exists.

It is the farmer.

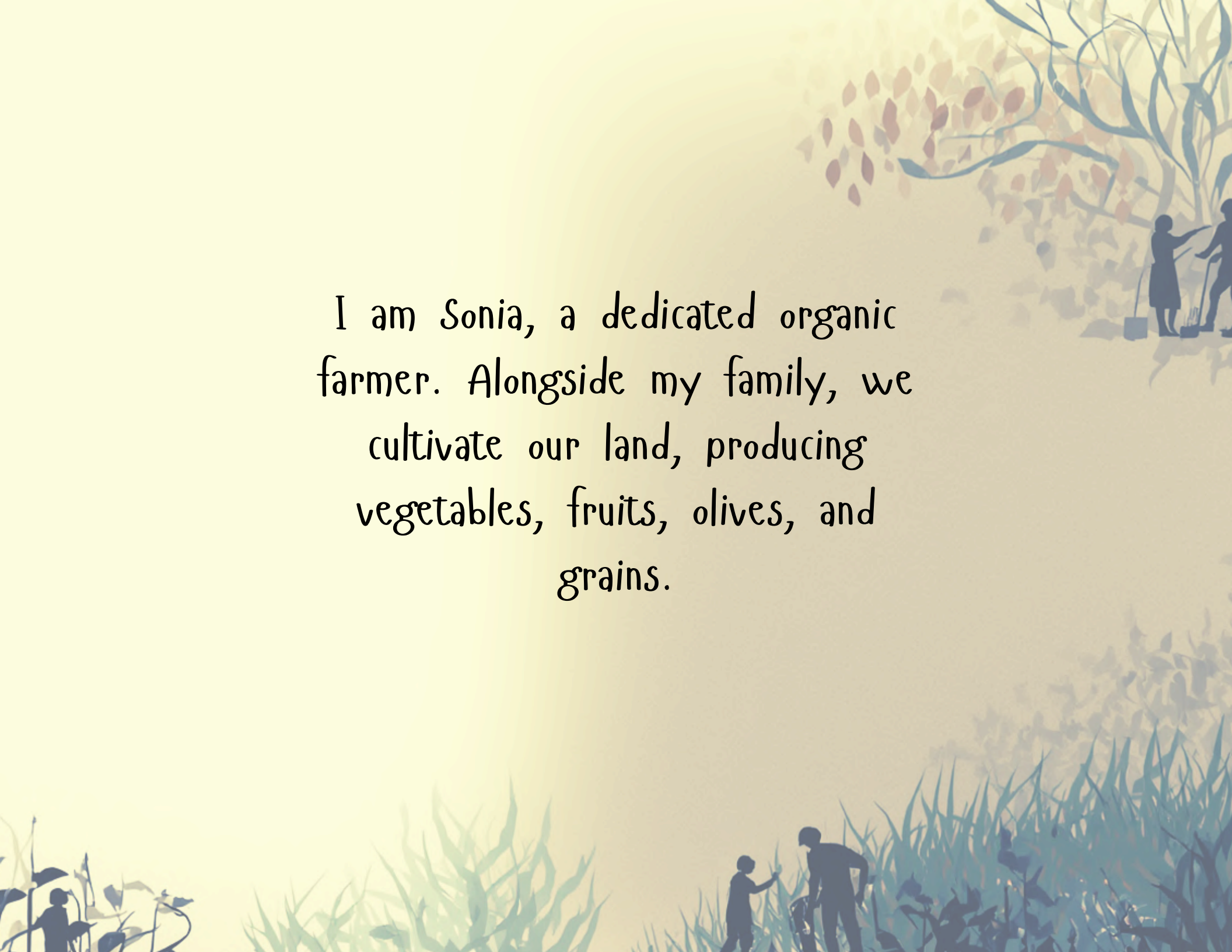
Anonymous Agriculturist

Photos by Emanuela Bianconi

Who We Are



I am Sonia, a dedicated organic farmer. Alongside my family, we cultivate our land, producing vegetables, fruits, olives, and grains.



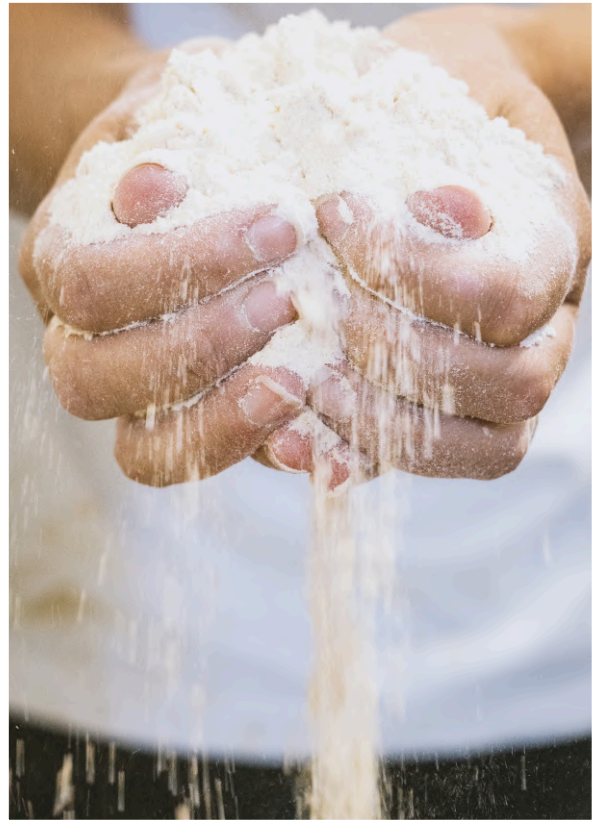


Matter Primacy

We cultivate our own grains, beginning with seeds. By implementing crop rotation, we honor the natural cycles of the soil.

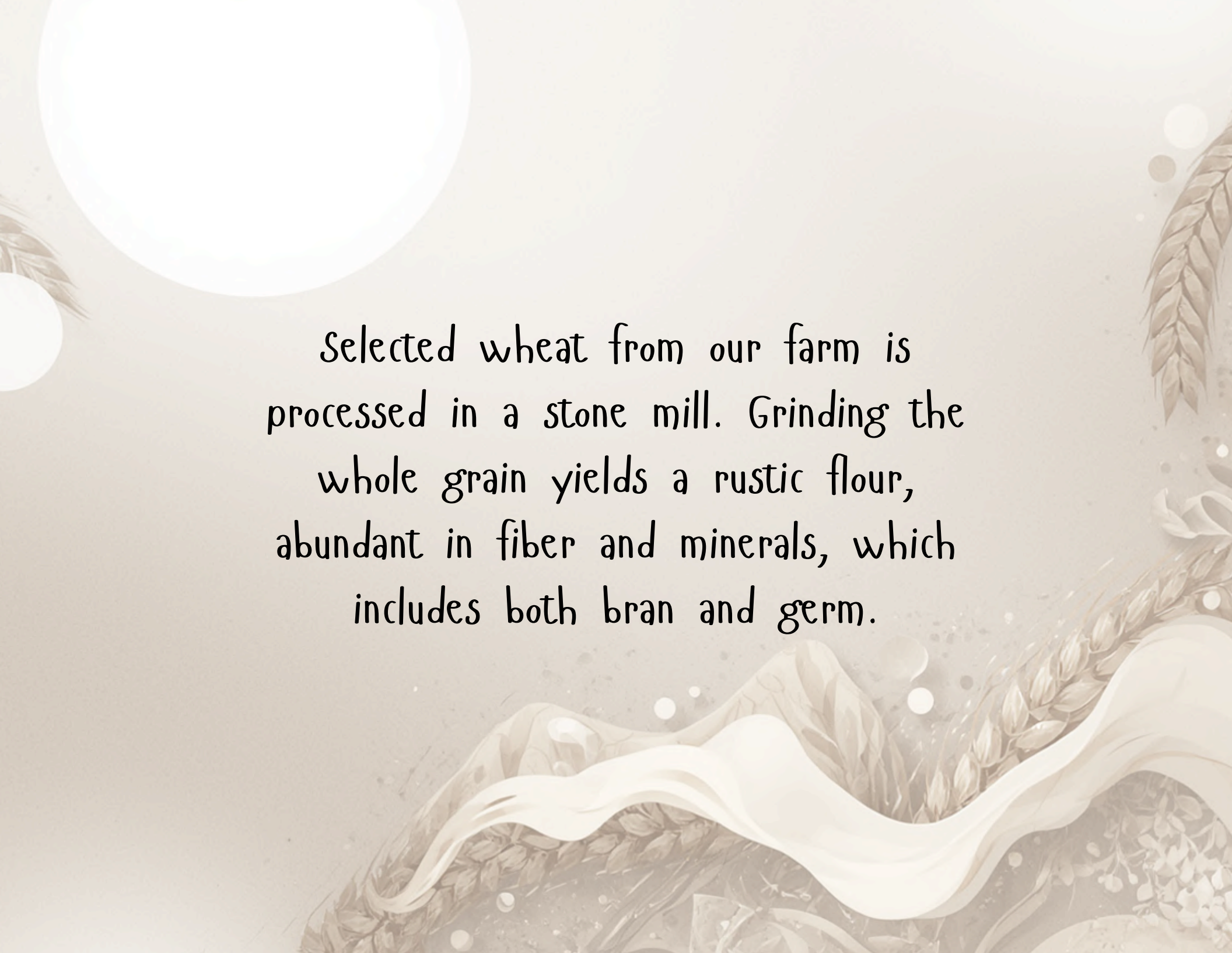
The grains are harvested, sorted, and stored for both internal processing and reseeded in the subsequent season.





Flour



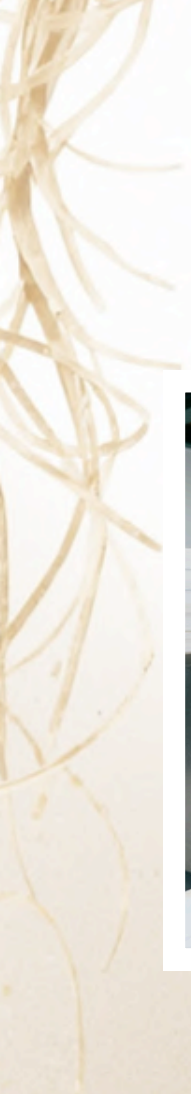


Selected wheat from our farm is processed in a stone mill. Grinding the whole grain yields a rustic flour, abundant in fiber and minerals, which includes both bran and germ.




Dried Pasta

Dry pasta crafted solely from Senatore Cappelli durum wheat cultivated on the farm. The pasta is produced routinely to guarantee a consistently fresh product.
100% Bronze wire drawing, slow-drying.



Extra Virgin Olive Oil





Extra Virgin Olive Oil crafted solely
from olives harvested on the
estate.

The olives are harvested and
processed promptly.

48 hours post-harvest.

Cold Extraction.

Transformation Laboratory

Where technology
converges with
craftsmanship.

In our processing facility, we manufacture preserves and semi-preserves utilizing the raw materials sourced on-site. This approach enables us to effectively mitigate food waste and complete the production cycle.

Third-party service

We offer our laboratory for use by anyone interested in developing their own product line.

Tailorable recipes with no minimum order quantity.



Dinners and Events



If you seek a venue for dining with friends or hosting intimate events, we offer the ideal solution for you.

Exclusive reservation of the venue, including service personnel for both the dining area and kitchen, along with a fully customizable menu.



Experiences

Tasting Experience

The experience encompasses a comprehensive tour of the company, a visit to the production laboratories, and a tasting of our products alongside other local offerings.

Provide your guests with an experience that creates a memorable impact.

Services tailored for the Ho.Re.Ca sector.



Grain Expertise



Following a brief introduction to our grains, the tour will commence with the initial stage of processing, sifting, and will then proceed to the stone mill. Here, you will observe the grinding process and gain firsthand insight into the distinctions among the various types of flour.

The visit will culminate in a tasting of our products. Provide your guests with an experience that creates a memorable impact.

Services tailored for the Ho.Re.Ca sector.



Gallery











Aggicola Bianconi

Explore the
Company Events
Calendar

Our events arise from the aspiration to showcase
our region.

An innovative approach to networking.



Agricola Bianconi



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Operational
Headquarters
Voc Scopeto Macereto
Piegara (PG).

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