

Azienda agricola Ciarimboli Paolo

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Organic Farming

After gaining a high school qualification in agriculture and several years work experience with conventional agricultural methods, in 1986 together with my wife, we began our experience with organic farming methods.

In 1988, driven by an awareness that the Earth is **alive**, and ready to put into action our ideas on protecting the soil's fertility and maintaining it's biodiversity, we bought the rural farm **CASE BOTTARO**: 20 hectares (50 acres) of land divided about half and half in agricultural terrain and the surrounding woodland and shrubbery, all at 530m above sea level on the slopes of Mount Catria in the Apennines of the Marche region.

From the beginning we have given precedence to saving the seeds from our own crops to replant natural selection seed vegetable varieties which are in danger of extinction. We have a small greenhouse with hot frames for this purpose.

We also experimented with crops never cultivated in our area like buckwheat, millet, and rice.

On our farm we breed local varieties of sheep *Fabrianese* and *Apennine* to favour our crop rotation and produce organic meat.

We have always been backed and favoured in the farming and selling of our products, being members of the historical organic farming cooperative **La terra e il cielo** (http://www.laterraeilcielo.it), which we are very proud to belong to. We are also members and have been since it's establishment, of the Organic Farming Association of the Marche Region **AMAB** - Associazione Marchigiana Agricoltura Biologica (http://www.amabmarche.it).

Our products are controlled and certified by the **IMC** - Istituto Mediterraneo di Certificazione (Mediterranean Institute for Certification – http://www.imcert.it) based in Senigallia (AN) whose high standards for organic farming are recognized world-wide.

In 1997 we added a lake to our farm, to allow us to irrigate our crops with sufficient uncontaminated water.

Our main products

- Cereals: barley, wheat, spelt and an ancient variety of corn for making cornmeal.
- Pulses: borlotti beans, Mexican and white eyed beans, chick peas and lentils.
- Vegetables: garlic, onions, pumpkins, carrots, and winter greens.
- Spring lamb.