

Either you come to us
Or we come to you

Our products can be purchased directly at the Farm Shop or home delivered

- Meat
- Mozzarella
- Casolino
- Provolino
- Scamorza Fresh or dried
- Caciocavallo Fresh or aged in a tufa cave
- Extra Virgin olive oil Stone-milled, cold-pressed
- Wine
- Hazelnuts

Fattoria Lucciano was listed in the top 100 best farming businesses of the country in the first national "Isa - *Eurispes Italia*" report on Italian Excellence. Our products are also included in the guide of the best products of Italy edited by Slow Food, as well as in "Gambero Rosso", "Touring Club Italiano", "Golosario" and many more gastronomic travel guides.

For more information or to order call us on:
00 39 0761540464 - 00 39 3286482088

If you would like to know more about the activities and products of Fattoria Lucciano, please visit our web site.

You'll find
us easily



- Autostrada A1, exit Magliano Sabina, then follow the indications for Civita Castellana

- SS 3 Flaminia, km 60

Wherever you come from, you'll know you are there when you can see the ruins of the Castle of Borghetto.



www.fattorialucciano.com

Welcome to
our farm



120 hectares of organic agriculture

Surrounded by woods and streams, Fattoria Lucciano is set amongst approximately 120 hectares entirely dedicated to organic farming: a form of agriculture which enables us to harvest healthy and tasty products while respecting the natural resources.



At the farm, whose focus is mainly livestock production, we rear Italian brown dairy cattle which are free to roam and are fed with the farming produce.

Fattoria Lucciano is situated in the natural park of Sarapollo, which provides an ideal habitat for the reintroduction of wild birds, under the watchful eye of the imposing 13th Century Castle of Borghetto, with its magnificent ruins.



We are what we produce

In the farm orchards, we harvest hazelnuts, grapes and olives which are full of taste, smell and nutrients. As autumn draws into winter it's time for olive picking: they are hand-picked in the morning and stone-milled in the same evening. During this period, visitors can come and taste on a bruschetta the very young olive oil, extracted from the cold-pressed olive paste. Fattoria Lucciano offers tasty food combined with traditional farming hospitality: it is the result of the hard work of a family who draws on the passion and experience gained over four generations to offer products of the up most quality.



The milk produced by our placid cattle feeds the calves and is also used to produce our cheese. In the farm dairy, traditional methods are combined with state of the art techniques to produce "pasta filata" cheeses, fresh or aged, whose subtle flavor and smell reflect the variety of herbs grazed by our cattle the whole year round.



The importance of quality