



Azienda Costa Digiano

The Azienda Costa Digiano is a small organic farm just outside the town of Cingoli in the Italian region of Le Marche on the east coast of Italy. This small Azienda is owned and run by Amy and Mirco and they farm using biodynamic practices which favour biodiversity to give fertility and health to the land.

The farm is just five hectares in size, about twelve acres and is over 350 metres above sea level on east facing hill sides with wonderful views of the surrounding countryside toward the Monte Conero and the Adriatic to the east.

Amy and Mirco's aim is to have the farm follow the design practices of permaculture so to create a balanced sustainable ecosystem which in turn benefits all forms of life within this closed system.

The Azienda Costa Digiano currently produces two types of fine extra virgin olive oil on the hillsides with 120 ancient and rare mignola olive trees and a small number of young newly planted olive trees.

They produce a single variety mignola extra virgin olive oil and also a fine blended olive oil only made from exceptional olives from varieties found in this part of the Marche region.

Mignola is a rare variety and is found in the area around Cingoli, the variety is prized for its rareness and high quality, having the unique characteristic of presenting aromas of forest berries. It also has high levels of health promoting polyphenols which are also responsible for its bold and bitter almond aftertaste.

The mignola olive variety is an endangered species, indigenous to the Marche region, and this endangered variety of olive is rarely replanted today due to the popularity of more common varieties such as leccino. One of the reasons for its rarity is that it is very difficult to harvest the mignola olive, it literally sticks to the trees so requiring 100% hand harvesting, also the trees are often subject to alternating production years which reduces the yield dramatically.

One of the main goals of the farm is to protect this ancient heritage species of olive and in the spring of 2012 Amy and Mirco began replanting mignola trees on their land, olive from these trees will be ready for harvesting in a few year from now.

Biodynamic agriculture as practised at Costa Digiano is growing in use throughout the world and the farm is one of the very few in Italy now practising this type of farming. We

have found that the positive message of the benefits of this type of agriculture, horticulture and viticulture is starting to become more widely known and we at Olivaverde and also at Vinitours are working hard to promote the biodynamic message both in Italy and in the UK.

We will continue promoting extra virgin olive oils made by both biodynamic and organic farming methods to our friends and consumers in the UK and also other parts of the world.

