



AGRICOLA  
*Maraviglia*



MONTE SAN SAVINO, TUSCANY  
HEIRLOOM, ORGANIC, ESTATE-GROWN INGREDIENTS



## Handcrafted in Tuscany

Agricola Maraviglia's mission is to explore, grow and produce a varied range of goods, all with one thing in common: a holistic, regenerative approach.

# Agricola Maraviglia

Already a SLOW FOOD Presidia for its award winning Olive Oil, derived from the restoration of previously abandoned ancient Tuscan groves, Agricola Maraviglia is now focusing on becoming an example for soil regeneration. All the grains and legumes that we use for Miso, Tamari and Shoyu are grown on our 6 hectare property. They are part of a specific rotation program that aims at re-establishing a healthy and balanced soil by providing the correct microbial balance in the first layer of our grounds. Some of our practices include no tilling, no introduction of external fertilizers, selective composting and brewing humus teas from our 2 hectares of pristine forest area.



# Restoring Abandoned Olive Groves



With our oil, we are leading a collective effort to restore small family-owned olive groves that are abandoned season after season.

WE ARE COMMITTED TO:

## **The Heritage**

We reclaim the knowledge and techniques of our ancestors to revive the culture and legacy of Tuscan olive oil.

## **The Land**

We work for the environment and beautification of our lands first—always.

## **The People**

We partner with local family farms affected by the unsustainable olive oil economy and hire local workers who care about our lands.



# Heirloom Legumes & Grains.



Driven by the desire to use local ingredients and after experimenting with every grain and legume combination we could get our hands on, we settled for our flagship product, a Mediterranean miso, or shall we say a Tuscan miso..! We selected unique varieties of chickpeas and barley, specifically “Cece Fiorentino” a local heirloom chickpea that dates back to the Florentine Renaissance times and a Tuscan pearl barley. All grown organically on our farm, needless to say it is OGM free and has no preservatives.



# Breaking the grounds of Tradition.



Our interest in Miso began more than ten years ago, driven by this passion we traveled to Nagano prefecture in 2009 to learn their techniques. Indeed this is considered the most famous area in Japan for its miso breweries.

Our Miso is essentially made through a natural double fermentation process: cooked chickpeas are mixed together with Mediterranean sea salt and with cultured barley, called Koji. This mixture is then fermented in barrels, in our case for at least a year.

## Ancient Roots, Modern Delicacy.

There are many different types of miso, the range of colors, textures, and aromas is as varied as the ingredients used. Our Exquisite Tuscan Miso has a distinct hearty texture which is very different from the pasty industrial one. Nutty, spreadable and packed with a delicate Umami flavor, this condiment will make you rethink the boundaries of gourmet contemporary Italian products. Our Miso is especially enjoyable also when paired with the simple foods of our daily life.. Spread it over bread and butter, make an avocado toast, mix it in your rice bowl, and prepare to be amazed by its enhancing qualities.

# Miso

## ANCIENT ROOTS, MODERN DELICACY

We selected unique varieties of chickpeas and barley, specifically “Cece Fiorentino” a local heirloom chickpea that dates back to the Florentine Renaissance times and a Tuscan pearl barley. All grown organically on our farm, needless to say it is OGM free and has no preservatives. Our Miso stands out for its aromatic, nutty and savory flavor from our sweet chickpeas and caramelized barley.

### SINGLE BARREL - AGED ONE YEAR

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### INGREDIENTS:

Ingredients: Filtered Water, Organic barley, Organic chickpeas, Mediterranean sea Salt, Koji culture (*Aspergillus Oryzae Spore*)

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### HEIRLOOM VARIETIES:

Cece Fiorentino & Orzo Perlato

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### HANDCRAFTED IN TUSCANY



# Tamari

## ANCIENT ROOTS, MODERN DELICACY

Each batch of our signature Miso yields a very small amount of this delicate, inebriating Tamari. For each kilogram of Miso, we extract only 180 ml of Tamari. We therefore invite you to experience this precious liquid as a testimony of time working its magic. Slow fermentation creates an elegant flavor complexity and allows you to elevate your dishes with this rare condiment.

### SINGLE BARREL - AGED ONE YEAR

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### INGREDIENTS:

Ingredients: Filtered Water, Organic barley, Organic chickpeas, Mediterranean sea Salt, Koji culture (*Aspergillus Oryzae Spore*)

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### HEIRLOOM VARIETIES:

Cece Fiorentino & Orzo Perlato

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# Shoyu

## ANCIENT ROOTS, MODERN DELICACY

Shoyu, or *Soy Sauce*, was developed over centuries in Asia by culturing a mixture of legumes and grains with koji spores. We start with growing and harvesting fresh whole chickpeas and wheat koji. Our koji is then mixed with a brine of sea salt and water and slowly aged to develop complexity and depth of flavor before being pressed, pasteurized and bottled.

### SINGLE BARREL - AGED SIX MONTHS

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#### INGREDIENTS:

Ingredients: Filtered Water, Organic Wheat, Organic chickpeas, Mediterranean sea Salt, Koji culture (*Aspergillus Oryzae Spore*)

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#### HEIRLOOM VARIETIES:

Cece Fiorentino & Grano Senatore Cappelli

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#### HANDCRAFTED IN TUSCANY



# Extra Virgin Olive Oil

## ANCIENT ROOTS, MODERN DELICACY

Our EVOO hits the nose with an explosion of freshly cut grass, tomato, unripe almond and artichoke notes. On the palate, it has a vibrant and complex herbal taste, with hints of apple and unripe almonds. Its intense freshness soon evolves into a pleasant bitterness and a striking spiciness, an indication of the rich presence of polyphenols.

Vibrant, intense, fragrant. A burst of greenness, one taste and you'll understand why this is a masterpiece of Tuscan Extra Virgin Olive Oil culture.

### HAND-PICKED OLIVES:

Pressed within the first 12 hours

### EARLY HARVEST:

To secure high-quality olives, rich in polyphenols, flavor, and antioxidants, we opt for a lower-yield, more challenging harvest, ensuring unquestionably superior quality.

### HEIRLOOM VARIETIES:

70% *Moraiolo*, 30% *Frantoio*, 30% *Leccino*

### SINGLE ESTATE ORIGIN





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