



TERRA DI
PIACERI



IDENTITY

*O*ur product range is hand-selected, and reflects our passion for quality, genuine food. We believe in true artisanal production methods that combine tradition, knowledge and a delicate touch. The people who make them are extremely passionate about what they make, and dedicate their lives to creating outstanding products that best reflect the local territory.

We always meet the producers in person, to get a real sense of their craftsmanship first hand. They are dedicated artisans who work with passion and care, using age-old wisdom and deep respect for the natural rhythms of nature to produce the finest possible quality products time and again.





OUR SELECTION

***T**he best products are selected from the most suitable territories. What we choose needs to be the perfect expression of the terroir, have exceptional flavour and aromas, be good for you and for the local ecosystem, and stand out from the crowd. What's more, all of our products are made using natural processes, which have been passed down from generation to generation, without ever compromising on quality.*

Our current product selection includes some real gems from Emilia-Romagna, our home region. Think: Parmigiano Reggiano, balsamic vinegar and cured meats. The list is constantly evolving, however, as we seek out the best products from all over Italy. Scan the QR Code to download the list of what is available right now. If you have any special requests, do not hesitate to ask!





WHAT WE DO

SELECTION

We seek out the finest products for you, from well-known classics to promoting new trends and young producers that comply with our quality standards. We travel around Italy, always on the hunt for products that are in line with our philosophy: they must be artisanal, sustainable, and offer great value for money.

TASTING

We want you to taste our products with us, so that you can see, taste, smell and feel their quality for yourself. We will take you through a guided tasting, telling you where the food comes from, how it is produced, and also suggest some suitable pairings.

DISTRIBUTION

Distribution is managed directly by us, thereby ensuring greater efficiency. In terms of logistics, we take care of every step for you, from refrigeration and temperature control, to reliable transport and exact timing. Based in Italy, we use local hubs in the country where you are to make sure our products always arrive at your door fresh.





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www.terradipiaceri.com