



TERRA DI PIACERI

Food - Wine - Nature - www.terradipiaceri.com

Identity

Andrea Teglia

My pillars:

Pursuit of quality

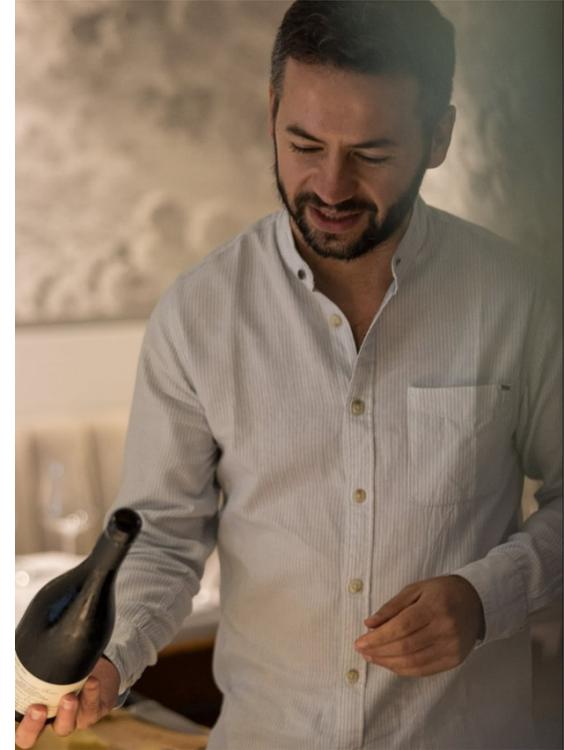
Artisanal products, made with competence, without compromises and valuing flavours, tradition and health. Aromas and taste that stand out from the crowd, enhancing the origin and link with the territory.

Relationship with partners

Personal relationship is essential for me, to express Honesty, Trust and Reliability. They belong to my character and are the foundation of my way to work. Our priority is to bring value to our clients.

Care for the Planet

Promoting and valuing those who produce and transform products with the minimum carbon footprint, safeguarding biological diversity. These values are directly passed to my clients, to become a plus for the products they offer.

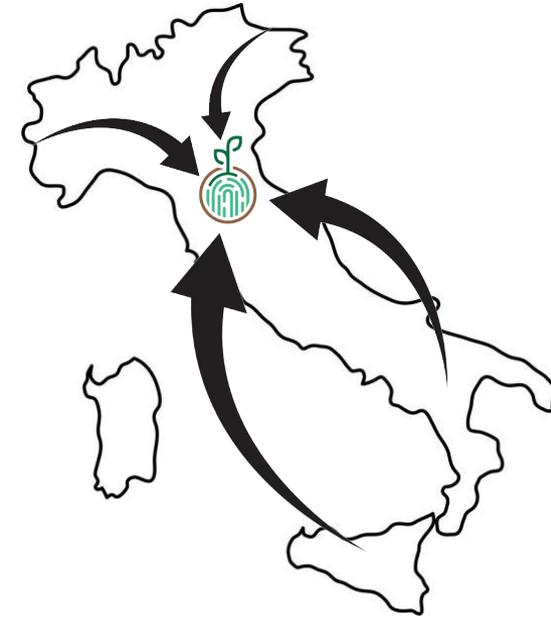




TERRA DI PIACERI

Our selection

The 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 The list is constantly evolving, however, as we seek out the best products from all over Italy.



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Parmigiano Reggiano – Vacche Rosse



His majesty, the king of Emilia-Romagna's cheeses. Organic and biodynamic certification (Demeter), obtained only from native Rossa Reggiana cow's milk, which is unique for its high-digestibility properties and its flavour. The breeding is carried out in a closed-cycle farm, taking care of the wellness of the animals, which feed only and exclusively on the products grown on the farm.

The taste and quality of this Parmigiano is outstanding: the 24 months ageing is creamy and sweet, complex and balanced. The 36 months ageing strikes for its intensity and harmony: perfect pairing with a good balsamic vinegar or the proper liquor, at the end of a meal.





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Emilia is famous for its cold cuts delicacies. Here, pork meat is a long-standing tradition.

But only a few producers do it the properly, practicing sustainable breeding, they are very careful to use only natural products and no preservatives or aromas are added, meat is stuffed in natural casings.

Pigs of native Mora Romagnola breed are fed only with organic whole grains and alfalfa cultivated in the farm, raised in open spaces so they are less prone to disease and stress which means no antibiotics!

All the efforts are rewarded when you get the amazing and unique taste...

Cured meat





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Balsamic vinegar

Aceto balsamico Tradizionale di Modena DOP produced from organic grapes, following biodynamic agriculture principles. And grape is the only ingredient used.

The must is cooked with wisdom and knowledge, keeping the key parameters under control, then aged in barrels made of the proper wood for each stage.

The Extra-vecchio is aged over 25 years, which gives an amazing density and complexity. To be tried with our finest Parmigiano, fresh fruit, ice cream, or even better, tasted alone!

The first biodynamic balsamic vinegar to be certified by Demeter.





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Aged cheese

The best cheeses are selected from all around Italy, in their vocational territory, then refined in underground cellars with fruit, flowers, spices, herbs...

Every type of cheese has a clear objective and it has been thought and crafted with experience and knowledge.

From the smell to the taste, these products are outstanding for their elegance and harmony of the aromas.



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Italian wine needs no presentation and it is well known all over the world.

My selection points at finding only the wines that are authentic expression of the territory to which they belong, from all over Italy, where quality is made in the vineyard and not in the cellar.

Healthy and respectful for the nature, but without forgetting the cleanliness and freshness, quality in one word, that stands out from the crowd.

True authentic wines each one living in marriage with its perfect pairings.

Wine





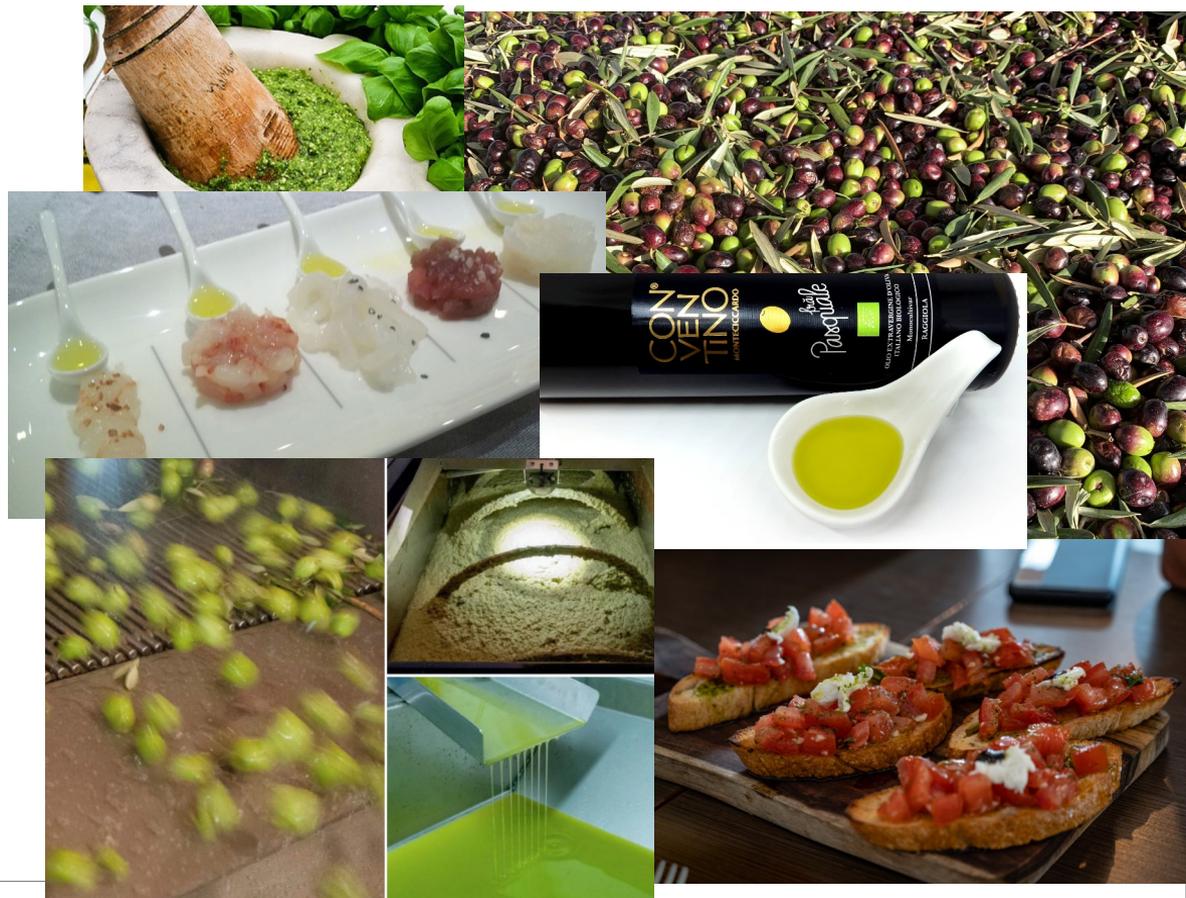
TERRA DI PIACERI

Extra-virgin Olive Oil

Produced from organic olives, in Italy's most suitable territories, these oils enhance the dishes they accompany with intense flavours.

Low temperature extraction, minimizing contact with oxygen in the whole process.

Depending on the type and spiciness, they can be used simply raw on a bruschetta, a cereal soup, or used while cooking fish, meat and more.





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Liqueurs

Made from artisanal producers, combining natural ingredients with wisdom, following traditions, but with an eye to creativity and innovative recipes.

The quality of ingredients is what makes the difference in these liqueurs, every sip is a journey through herbs, fruits, toasted aromas, spices...

Thanks to their quality, they can be paired with cheese, dessert, drunk alone at the end of a meal, mixed in cocktails or simply tasted any time of the day to help meditation!





TERRA DI PIACERI

Selection of chutneys 100% natural and handmade by an expert chef who turned into an artisan who uses the highest quality ingredient, without preservatives or aromas. Great pairings can be done with cured meat and cheese, but also used into a great dish.

The Jams and Marmalades are made only with fruit, sugar and lemon juice, without jelly. The ingredients are chosen to be in full harmony with one another.

Chutneys Jams and Marmalades





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Truffle

- **100 % Italian truffle**
- **Fresh truffle (following season)**
 - White truffle (Tuber Magnatum Pico)
 - Black winter truffle (Tuber Uncinatum Chatin)
 - Black summer truffle (Tuber Aestivum Vittadini)
- **Preserved black truffle 100% natural**