



Papaoli Alfonso Farm-House

The Papaoli Alfonso Farm-house major activity is the saffron production, in addition to the spelt, barley and legumes growing. *“Since 1800, my grandfather, than my father till the Navelli land using the strength of their hands .*

Their lives were entirely dedicated to the care of the land: the water and the climate to check, the rain and the plants to protect.

Nowadays this great care and the tradition are still the same .

Flowers have to be picked one by one, than on a large table the pistils are separated from the flowers by expert hands. This manual and fruitful work result is the Navelli saffron world known for its good quality”

**ABOUT 15 DAYS ARE REQUIRED
FOR THE FLOWERS PICKING**

**TO PRODUCE 1 KG OF SAFFRON,
200.000 FLOWERS
AND 500 HOURS OF MANUAL WORK
ARE REQUIRED**

Our Process

The Crocus Sativus grow starts with bulbs which are hosted in flower-beds formed by 2 or 3 lines, at a distance of 20 cm the one from the other.

By the middle of October, flowers are picked the morning before the rising of the sun. Than in the laboratory the flowers fading takes place (the flower is opened and the stemmas are removed). The stigmas are dried by putting them above a wooden fire (made with oak or almond tree) and this is the most delicate operation as if the stigmas stay too long above the fire they burn, if they stay shortly they can go bad.

When fingers can break the stigmas into small pieces, the drying process is ended.

The saffron has a pistil form to maintain all its properties and a deep colour.

The land where the family grow saffron rests (without any grows) the year before the picking.

Also the bulbs grow in the same piece of land once in 10 years, to preserve the product quality and to follow the ancient farmer tradition.



Azienda agricola Papaoli Alfonso

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