



Masseria San Iorio

Azienda BioAgrituristica



biological small fruits



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MASSERIA SAN IORIO FARM-HOUSE

San Iorio farm-house is situated in Castel di Sangro (province of L'Aquila), between the National Park of Abruzzo and the Majella Park.

It is a little farm managed by Juliette Grosso, who grows biological small fruits.

In 1985 Juliette decided to start a new life in a house entirely built with natural materials as wood and stones, following the notions of the bio-building.

So she knew her husband Tullio, a promoter of the ecological architecture, who assisted Juliette in the house project.

In 1998 the whole family, following the ecologist vocation, started the production and sale of biological fruits.

Juliette says "Since we grew the first raspberries, ribes and blackberries, our aim has always been the regeneration and the increase of the abandoned land, by growing with biological methods, typical mountain products, and genuine food of the Abruzzo's ancient tradition. Following the old farmers' receipts we cook the fresh picked fruits directly on the flame, we mix fruits only with sugar and honey, and we cook the fruits until we have the right jam consistence.

A "NATURAL FAMILY"

Masseria San Iorio (elevation of 1000 feet), is a little farm-house built and managed by Juliette Grosso, an Internal Medicine Doctor, diabetic and metabolic diseases skilled. She built this farm following the desire of living with her family in a natural area, far from the industrial food market.

She started with the first garden and the poultry and she changed her usual way life having breakfast with fresh milk and eggs, making jams from the old grand-mother and mother receipts and producing the Ratafia, a local liquor with mythical origins (the receipt was written from Argene).

Since then, she spends her free time taking care of the garden and the rosary.

In 1998, the family started the production of food following the grand-mothers Ida and Clara and the grand-father Levino suggestions, all ancient farmers. They also solved many doubts regarding the growing and in general the production of fruits and vegetables.

Juliette is always looking for rare plants and old receipts, to offer guests a wide range of local biological foods.

Many dancing bands that show and teach ancient Italian Regions dances, are hosted during the farm-house feasts (Spring feast, Shearing feast, Harvest feast, Pork feast)





PRODUCTION

JAMS:

- ribes,
- raspberries,
- blackberries,
- gooseberries,
- strawberries,
- dog roses,
- elders and other fruits.

In syrup fruits

Jelly fruits

In Alcohol fruits

In oil vegetables

Bitter Sweet sauce

Liquors and Grappa



THE BIOLOGICAL FARM-HOUSE

A 60mq flat (sleeping room, large rest room with sofa-bed, bathroom, equipped cooking corner, large balcony), is available in the main building, where both furniture than power sources are ecological.

In the kitchen, together with the cooking equipment, home made jams are available and guests have the chance to pick in the garden fresh fruits and vegetables. A room for 2 people is available in the main building, without private bathroom and a wooden cottage for 2 people, is available in the garden.

PICNIC AREAS – OBSERVATORY – LITTLE LAKE – MOUNTAIN DEW- GUIDED TOURS - BIOLOGICAL PRODUCTS SHOPPING POINT



THE ECOLOGICAL ARCHITECTURE

The ecological architecture is not a fashion business or an ecologist mere idea. The eco-housing is an important way of living, suggested by builders to find an alternative and salutary place to live in harmony with the nature.



Bio Agriturismo Masseria San Iorio
Natural life

