Farm Ferrari Bio





The Ferrari Bio Farm, owned by Ferrari Remigio and Goldoni Giuliana, is located in the hills of Pecorile, in the municipality of Vezzano sul Crostolo, in the province of Reggio Emilia. It covers an area of 150 hectares, 17 of which are wooded spots, at a height ranging from 350 to 500 meters



above sea level, at the foot of the historic Canossa castle.

It was founded in 1978 by the will of the two spouses, both graduated in agriculture, who together with their children carry out the activity with strict respect for the environment: they do not use pesticides or chemical fertilizers, perform agronomic rotations observing the times of nature, they allow cows to graze freely while

breathing in the air of the hills and treat them only with homeopathic or phytotherapeutic medicines. They also have a photovoltaic system for energy needs and use zero-carbon transport vehicles.

In 1992 the company acquires the BIO certification both in cultivation and in breeding and, in 2012, together with the Latteria Sociale Nuova of Bibbiano where it confers the milk produced, it obtains the same certification; thus, Parmigiano Reggiano also prides itself on BIO certification such as milk and all the company's products.

The milk, in particular, is subjected to frequent quality checks by the health authorities as required by EU, national and regional directives.



In 2014, thanks to the skill of the master cheese maker, already winner of four "World Cheese Awards", Ferrari Bio cheese won the

gold medal as the best 24 month Parmigiano Reggiano in the world and, in 2018, won the World Medal Cheese. The company annually

produces around 1,500 forms of Parmigiano Reggiano, in addition to fresh pasteurized milk, yogurt and other milk preparations.



"We are convinced that preserving and respecting nature can only bear good fruit. Our company wants to be a small family business that works to guarantee quality and authenticity of the products to our customers ".

Family Ferrari-Goldoni

