

# SKIN Good Practice Recording Template

Torre Colombaia	
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Insert photo or any visual image or diagram e.g. SNA diagram/Word or Image Collage (Optional)	
Choose relevant 'Hot Topics' below:	
SKIN good practice 'Hot Topic(s)*' CATEGORY 1	<p><u>Quality attributes: values - social, economic, environmental sustainability:</u> connection between producers and consumers; trust and sense of community, community education, Well-being; generating local employment, synergies with the tourism sector and the territory maintenance; GHG emissions, energy use and carbon footprint, ecological soundness of production methods, food miles, food waste</p>
SKIN good practice 'Hot Topic(s)*' CATEGORY 2	<p><u>Efficiencies:</u> management of small product quantities</p>
SKIN good practice 'Hot Topic(s)*' CATEGORY 3	<p><u>Internal:</u> Decision-making structures, Group Spirit</p>
SKIN good practice 'Hot Topic(s)*' CATEGORY 4	<p><u>Connection:</u> Collaborative hubs, bringing together supplies from multiple small producers, Reconnection and relationships</p>
EIP Practice Abstract Format: Short summary for practitioners in English on the (final or expected) outcomes (1000-1500 characters, word count – no spaces). This summary should be as interesting as possible for farmers/end-users, using a direct and easy understandable language and pointing out entrepreneurial elements which are particularly relevant for practitioners. Research oriented aspects which do not help the understanding of the practice itself should be avoided.	<p><b>Short description of the 'good practice':</b> The farm produces several products adopting biological practices. The mentioned products are: sunflowers, pharaoh wheat, buckwheat, flax, spelt, lentil, barley, manitoba wheat, fava bean, soft wheat and millet. The farm is a multifunctional organization. Terre Colombaia is also an agritourism. It supplies its production to visitors hosted in agritourism rooms, through a bio-canteen that prepares plates with traditional recipes using bio-products. There is a social farm as well, where schoolchildren and interested groups can get around for visiting the land and learning traditional cultivation techniques. To this extent, Torre Colombaia has 100 hectares of lands used as a naturalistic museum. The biodiversity is preserved by these activities returning benefits to the territory. Finally, in order to make known how the activities are delivered, Terre Colombia organizes public thematic events.</p>

**Main results/outcomes of the activity (expected or final):**

A multifunctional system increasing the value for the stakeholder in terms of environmental and social sustainability. It preserves natural resources and underpins the biodiversity reproduction. Stocking their activities with renewable energy, it puts in practice another initiative for making more and more green the farm profile.

**The main practical recommendation(s): what would be the main added value/benefit or opportunities to the end-user if the generated knowledge were implemented? How can the practitioner make use of the results?**

Puts in practice different actions together for increasing the value of the farm and reduces the distance between producers and consumers. It should be put together multifunctional concerns with what you want to develop. Hence, experts could avoid making mistakes in choosing the right farm framework taking into account that each territory is different from each other.

**Further information/Reference:**

<http://www.torrecolombaia.it/it/#>

**Short summary for practitioners in native language on the (final or expected) outcomes (1000-1500 characters, word count – no spaces).**

This summary should be as interesting as possible for farmers/end-users, using a direct and easy understandable language and pointing out entrepreneurial elements which are particularly relevant for practitioners. Research oriented aspects which do not help the understanding of the practice itself should be avoided.

**Short description of the 'good practice':**

L'azienda produce alcuni alimenti adottando pratiche biologiche. Cosa produce: girasoli, grano del faraone, grano saraceno, lino, farro, orzo, lenticchie, grano manitoba, fagioli, grano tenero e miglio. Si tratta di un'azienda multifunzionale. Terre Colombaia è anche un agriturismo. Utilizza i prodotti delle loro coltivazioni per venderli agli ospiti dell'agriturismo. Inoltre, con gli stessi prodotti riforniscono il ristorante dove vengono preparati piatti utilizzando ricette tradizionali del posto. L'azienda ha anche una masseria didattica, dove scolaresche e gruppi di individui interessati possono visitare i campi e apprendere le tecniche di coltivazione. A questo proposito, Torre Colombaia ha cento etteri di terreno dedicati usati come Museo Naturalistico Diffuso. L'azienda, infine, organizza eventi aperti al pubblico per mostrare come vengono portate avanti le attività.

**Main results/outcomes of the activity (expected or final):**

L'approccio multifunzionale aumenta il valore per i portatori di interesse in termini di sostenibilità ambientale e sociale. La biodiversità viene preservata e le riproduzioni delle specie vengono supportate. L'azienda riduce al minimo l'impiego di risorse non rinnovabili, infatti l'approvvigionamento energetico viene quasi totalmente da energie rinnovabili.

**The main practical recommendation(s): what would be the main added value/benefit or opportunities to the end-user if the generated knowledge were implemented? How can the practitioner make use of the results?**

È necessario mettere insieme azioni differenti per aumentare il valore delle aziende agricole e ridurre la distanza tra produttore e consumatore. Dovrebbero essere messi insieme gli aspetti fondamentali della multifunzionalità con cosa si vuole sviluppare. Gli esperti hanno un ruolo importante per minimizzare gli errori nella scelta del giusto modello di azienda agricola, avendo considerazione che ogni contesto territoriale è diverso da un altro.

	<b>Further information/Reference:</b> <a href="http://www.torrecolombaia.it/it/#">http://www.torrecolombaia.it/it/#</a>
<b>Pearls, Puzzles, Proposals?</b>	
<b>What needs did the 'good practice' respond to?</b>	Needs of recovering tradition and preserving the land for improving and strengthening the territory identity. Increasing the quality of the products supplied to the consumers.
<b>Methodology Used:</b>	interview, desk-based research
<b>Actors/Stakeholders:</b>	Actors: primary producer, processors (mill, artisan baker). Stakeholders: consumers
<b>Relevant SKIN Innovation Challenge Workshops(s)? Please specify</b>	3 - Processes
<b>Sectors</b>	Processed Other
<b>Region, Country</b>	Marsciano, Umbria (IT)
<b>Media attachment (e.g. video) or other attachment (e.g. benchmarking data)?</b>	

*\*See SKIN Good Practice 'Hot Topics' Directory*

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