



ROSEMARY

The rosemary we cultivate was grown in a greenhouse at the agricultural Azienda Carmazzi in Versilia.

The plants arrived in the first half of May, about 15 centimeters tall. The ground had been prepared in winter, with ploughing, hoeing, leveling: in April, more hoeing and enriching with organic fertilizer in pellets.

In May 2007 we put about 2500 plants in the field spaced at 70/80 centimeters between them and about 45 centimeters between rows. The rows are equipped with drop by drop irrigation. We tried to use plastic sheets to protect the plants and control weed growth, but this proved almost impossible. We risked damaging the cultivation and now only a part is mulched.

All our goods are produced by hand through biological agriculture, IMC certified.

The rest is cared for by hand and maintained grass-free close to the plants except where the earth is hoed at regular intervals until the foliage grows large enough to impede the growth of weeds.

The plants are perennials, although after 7 or 8 years production yield drops, requiring their substitution.

The species we chose has a strong scent and the leaves are particularly thick, perfect for drying and a high quality yield

There are two harvests, one in late Spring and the other at the beginning of Autumn; this is done immediately after the plants have flowered.

USES AND PRICES

To be decided