

NOT ONLY WINE / CHICKPEA



CHICKPEA

PRODUCTION AREA

Vaiano - Castiglione del Lago - Lago Trasimeno

ALTITUDE

320mt s.l.m.

CULTIVAR

Cece (Cicer arietinum L.)

HARVEST AND MAKING

"Cece" (chickpea) is an herbaceous plant belonging to Fabaceae species. The seed of plant is a kind of bean used frequently in the people nutrition for its protein contribution. The farm has about 1 hectare of chickpeas. The cultivation starts on Spring, during the seeding season. At first, the farmer extirpates manually weeds appearing at the beginning of the process. Then, the weeds are naturally extirpated by the vegetative growth of chickpea. The harvest of chickpea is on July, with "trebbiatura". Then, the seeds are put under the sun, and then freeze-dried to remove the possible impurity. At the end of this process the chickpea is ready to business. To have a good cooking of this product, you have to soak on water for 12 hours. You can prepare a lot of dishes, like soup, or other ones coming from the rural tradition.

VINTAGE

2021

SIZE

500 gr

AVAILABLE