Azienda Agricola Tognan Erik



The production of the **Erik Tognan** farm business now includes a number of different elements, such as apples, potatoes and walnuts. The farm also processes and produces fruit juices, particularly apple juice, and vinegar (again, from apples).

APPLES
The company invests a lot in apple production, with organic and natural methods. The quality and genuineness of the product is particularly produced by the place in which it is produced: the altitude, the uncontaminated terrain and the climate. The main varieties farmed are: Golden Delicious, Jonagold and Renetta.

POTATOES
Potatoes are produced in three varieties: Agria, Desirée and Primura.

WALNUTS
Grown at 1000 metres, with the help of organic fertiliser and

without the use of insecticides. The common walnut and the Lara and Franquette varieties are grown, which give an excellent yield once shelled and maintain a traditional tasty flavour.

FRUIT JUICES
The juice obtained remains rather cloudy, it maintains the most delicate part of the pulp which brings out the flavour of the fruit and stays through to the palate. Nothing except for squeezed fruit is added during production – including sugary water or any kind of preservatives – so as not to change the state of the raw material.

- Renetta apple juice
- Golden Delicious and Blackcurrant juice
- Martin Sec pear juice
- Mixed juice of three apple varieties

APPLE VINEGAR
Various varieties

The points of strength of the company are:

- Organic certification
- Production of raw materials and processing directly by the firm
- Quality of the products is partially a consequence of the place where they are produced

Operating headquarters:
Loc. Saint Benin, n. 23/B
11020 Pollein

Company Figures

Turnover: < 500.000 €

Number of Employees: < 10

Features

CERTIFIED PRODUCTS

CERTIFICATIONS

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