

Harvesting of Aglio di Voghiera DOP about to start

Detail Introduction :

The garlic campaign is about to start. "The past year was characterized by slow consumption, as we sold out in January. This means that we will not have availability problems until the new product becomes available in January. Garlic sowed in open fields had to deal with the lack of rain, which is becoming a challenge for this crop. This means that, where we could manage to replace nature with emergency irrigation and traditional or innovative agronomic interventions, we will manage to combine yields with our usual product quality," explains Ettore Navarra from Le Aie.

Ettore Navarra and Alessandro Evangelisti during harvesting operations in 2021

"Like all other producers, we have been living with higher production and energy costs for almost one year. We have tried to reabsorb them by reorganizing the company, yet we have also had to deal with the shortage of labor. Sales prices will have to be changed so the company can survive while making it possible for consumers to keep preferring the Italian produce."

As for the 2022/23 campaign, Ettore Navarra and Alessandro Evangelisti report that "the early garlic is currently being dried, which needs to be eaten first as it has a shorter shelf-life. Yields are lower than in previous years, and we think those of Aglio di Voghera Dop will also be lower."

This year, Le Aie is continuing with its procedure to obtain the "Zero Residue" certification for the new end production of "Aglio di Voghera DOP," a testament to its healthiness, respect for the environment, and economic sustainability for producers.

"This year, we are cultivating around 40 hectares, ten of which of early garlic while the rest is Aglio di Voghera Dop which will be dried, graded, and cleaned before being placed in nets."