



Company's Profile

Company Name	Azienda Agricola Cielo Terra Mare		Production Region in Italy	Sicily	
URL	www.cieloterramare.bio				
Product Category	Pasta made by ancient Sicilian grains, Sicilian cheese, tomato sauce, Olive EVO, salad deserve				
Export Country	USA, Canada, Germany and France		Export Experience in Japan	No	
International Exhibition	☐ Cibus/Tuttofood ☐ Sana ☐ Vinitaly ☐ Sigep ☐ Others:				
Target	☒ Retail ☒ HoReCa ☐ Industries ☐ Others:				
Certificate	☒ Organic ☐ Gluten-free ☐ Halal ☒ Vegan ☐ Others:				
Presence of Export Manager	YES	Spoken Language	English	Number of Employees	3/10
Presentation, Proposals (max 100 words)	We are pleased to introduce you to Cielo Terra Mare, an innovative family-run company based in Catania. The company presents as a Sicilian organic farm that cultivates ancient low-gluten wheat "Timilia" to then transform it into pasta and flour. Cielo Terra Mare also produces sweet and savory preserves, artisanal tomato sauce, double tomato concentrate, organic evo oil, five artisanal Sicilian beers (with a gluten-free option included), and many traditional Sicilian DOP cheeses. Cielo Terra Mare is rooted in the rich culinary and agricultural heritage of the region and is deeply committed to sustainability, biodiversity, and the zero-kilometre philosophy. All raw materials are cultivated directly on the family farm or sourced from trusted organic producers in the immediate vicinity. Indeed, their products cater to a diverse range of customers, not only health-conscious consumers looking for nutritious, organic, and sustainable food options, but also restaurants interested in high-quality versatile ingredients. What sets Cielo Terra Mare apart is its circular agricultural model, which minimises waste and maximises nutritional value, making each product not only delicious but also environmentally responsible. Every ingredient is selected with care, processed at the peak of ripeness, and preserved using traditional methods that enhance both flavour and shelf life.				

Main Product Information

Name of Product				Name of Product			
Pasta Ardita – Ancient Sicilian Timilia				Pasta LVX – Ancient Sicilian Perciasacchi			
							
EX-Works Price	10 euro/Kg	Shelf Life	2 years	EX-Works Price	8 euro/kg	Shelf Life	2 years
Unique Selling Point				Unique Selling Point			
1)	Uniqueness of a grain present only in Sicily in the 4th century BC			1)	Uniqueness of a grain present only in Sicily		
2)	Low in gluten and useful for gluten intolerant people			2)	Consistency and uniqueness of the product		
3)	Vegan and Organic certificated product			3)	Vegan and Organic certificated product		

Name of Product				Name of Product			
Othila Oil EVO organic				Deserve Fruit and Patè			
							
EX-Works Price	15 euro	Shelf Life	18 years	EX-Works Price	8,00 euro	Shelf Life	2 years
Unique Selling Point				Unique Selling Point			
1)	Produced with Nocellara Etnea, a plant that grows on the slopes of the Etna volcano.			1)	Artisanal products made only following seasonality without forcing nature		
2)	Cold pressed within a few hours of harvesting, preserving the scents and aromas of Sicily			2)	Organic jams and preserves		
3)	Produced in limited quantities only 1000 pieces of 250 ml			3)	Olive patè, dried tomato patè, tomato sauce and concentrate, typical Sicilian sauces and gravies		