

AGRILATINA

RETE DI IMPRESE

BIO-DYNAMIC KIWI GOLD FRUIT AGRILATINA

FRUIT OF THE SUN



demeter

HIGH QUALITY

FROM BIO-DYNAMIC CULTIVATION

PROPERTIES

Contains: potassium, phosphorus, calcium, magnesium, iron, zinc, dietary fibers, vitamin A, (high quantity) and vitamin C (very high quantity). Consuming one kiwi a day covers RDI (recommended daily intake) of vitamin C and boosts the immune system.

AREA OF PRODUCTION

Bio-dynamic kiwi gold fruit AGRILATINA is cultivated in the fertile area of Pianura Pontina (Lazio) in Italy, close to the ancient VOLCANO **LATIUM** that for 500.000 years has made the soil rich of substances and energies from the heart of our PLANET. This region was inhabited by the ancient population of Latins, founders of ROME and creators of the LATIN alphabet, nowadays used all over Europe.

HENCE "AGRILATINA" MARK

The kiwi gold fruit Agrilatina grows close to Parco Nazionale del Circeo, near the Tyrrhenian Sea and three coastal dune lakes (Fogliano, Caprolace, and Monaco). Temperate climates and an adequate environment support this **HIGH QUALITY** product. **BIOLOGIC-DYNAMIC** and professional method of cultivation, applied with love and care, exalts the **PROPERTIES, ENERGETIC VALUES** and **UNIQUE TASTE** of this fruit.



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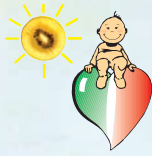
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Kiwi gold Agrilatina is grown in lands certified as bio-dynamics since many years and full of humus and vitality that exalt its natural taste and healthy nutritional contents

THE COLOR AND THE SHAPE OF BIO-DYNAMIC KIWI GOLD FRUIT AGRILATINA, CUTS IN HALVES, RESEMBLES THE FIGURE OF THE SUN AND ITS ENERGIES.

(It is suggested that one observe this likeness each time before savouring the kiwi gold fruit)

In order to accelerate the maturation, store the product in a bag with other fruit (apples, pears, bananas) for 2-4 days.



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