

LIQUORI ARTIGIANALI LEARDINI



AN EXAMPLE OF
SUSTAINABLE
PRODUCTION IN
LAZIO

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***LEARDINI** Liquori Artigianali have been handed down for four generations. The progenitor was Domenico, then Antonio, then Leonardo and now it is Mauro who manages this characteristic artisan workshop. This reality, even if small, exists thanks to the passion and tenacity that the Leardini family has maintained over time and thanks to the ability to know in depth both the properties of herbs, harvested directly, and the recipes for infusions handed down from generation to generation.*

CONTACTS

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LEARDINI LIQUORI ARTIGIANALI

Leardini Liquori Artigianali is since 1958 a small, family-owned business located in the town of **Affile**, in Lazio, about 50 Km east of Rome. The company produces high-quality liqueurs and spirits using **traditional** recipes and **sustainable** production methods.

Leardini is committed to using locally sourced, organic ingredients in its products, which are grown without the use of pesticides or synthetic fertilizers. The company also employs environmentally friendly production techniques, such as using renewable energy sources and minimizing waste and water usage.

Leardini Liquori Artigianali's commitment to sustainability and quality has earned it a loyal customer base both in Italy and abroad. The company's products are sold in specialty stores, restaurants, and bars, and have even been featured in international culinary competitions.

MONASTICISM AND LIQUEURS

The area of Affile, located in the Lazio region of Italy, has a rich history of monasticism dating back to the 5th century AD. The first monastic communities in the area were established by Saint Benedict of Norcia, who is known as the founder of Western monasticism.

Today, the monastic communities continue to attract visitors from around the world, who come to experience the beauty and tranquility of the area, as well as the rich cultural heritage of Western monasticism.

Monastic communities around Affile produce traditional liqueurs using locally sourced ingredients and time-honored recipes. These liqueurs are often made by the monks themselves and are an important part of the monastic tradition.

One of their most famous liqueurs is “Amaro”. This bitter liqueur is made from a blend of herbs and spices, many of which are grown in the monastic gardens. Amaro is typically enjoyed as a digestive after a meal and is said to have medicinal properties.

AFFILE - **SUSTAINABLE** DESTINATION

Affile, a picturesque town nestled in the Lazio region of Italy, has been making significant strides in promoting sustainable tourism in recent years. With its stunning natural beauty, rich cultural heritage, and traditional way of life, Affile has been attracting visitors from all over the world. However, with the increasing pressures of tourism on the environment and the local community, the town has been taking steps to promote **sustainable tourism practices** and ensure the long-term viability of its tourism industry.

One of the key initiatives is the promotion of **eco-tourism**. Visitors are encouraged to explore the town's natural beauty through sustainable activities such as hiking, cycling, and nature walks. Several eco-friendly accommodation options are available such as bed and breakfasts and farm stays, which not only offer a unique cultural experience but also help support the local economy.

To reduce the environmental impact of tourism, the town has also been promoting **waste reduction and recycling**. Visitors are encouraged to dispose of waste responsibly and use refillable water bottles instead of buying single-use plastic bottles. The town has also set up several recycling bins and composting facilities to reduce the amount of waste generated by tourists.

The town has also been actively promoting the use of **public transportation and electric vehicles** to reduce the carbon footprint of tourism. Visitors are encouraged to use bicycles, electric cars, or public transportation instead of private cars. The town has also set up several charging stations for electric vehicles to promote their use.

Affile works closely with the **local community** to ensure that tourism benefits everyone. The town promotes local products and services such as handicrafts, food, and wine, which not only offer visitors a unique cultural experience but also help support the local economy. The town organizes cultural events and festivals to promote the rich cultural heritage and history.

In conclusion, Affile is a great example of how sustainable tourism practices can benefit both the environment and the local community. Through its eco-tourism initiatives, waste reduction and recycling programs, promotion of public transportation and electric vehicles, and support for local products and services, the town tries to ensure the long-term viability of its tourism industry while preserving its natural beauty and cultural heritage.

PRESERVING **CULTURE** WITH **RESPONSIBLE** PRACTICES

Leardini has a rich history rooted in the **traditions of the local monastic** communities and is also committed to the **values of sustainability** which, in many cases, coincide. This includes maintaining traditional culture, to continue the ancient processing techniques, and by doing so contributing to the efforts of the local community.

For centuries, the monasteries in the surrounding hills of Affile were known for their **herbal remedies and liqueurs**, made from recipes passed down through generations of monks. These liqueurs were not only delicious but also had medicinal properties and were often used to treat various ailments.

Today, Leardini continues this tradition of **handcrafted liqueur** production using the same techniques and ingredients as the monks of old times. Each bottle of liqueur is made from a unique blend of local herbs, fruits, and spices, carefully selected for their flavor and medicinal qualities. Leardini is committed to using locally sourced, organic ingredients in its products, which are grown without the use of pesticides or synthetic fertilizers.

Leardini is also committed to sustainable and **responsible business practices**. All their ingredients are sourced locally, and they work closely with small farmers to ensure fair and ethical practices. They also use renewable energy sources, such as solar panels, to power their production facilities.

In addition, Leardini is committed to reducing waste and minimizing their environmental impact. They use recycled materials for their packaging and have implemented a recycling program for their customers.

By combining tradition with sustainability, Leardini has become a leader in the artisanal liqueur industry. Their commitment to preserving local traditions and protecting the environment has earned them a loyal following of customers who appreciate their dedication to quality and responsibility.

In conclusion, Leardini is more than just a producer of delicious liqueurs. They are a symbol of the rich history and traditions of the local monastic communities, and a shining example of a sustainable and responsible business. With their commitment to quality, tradition, and the environment, they are sure to continue to be a beloved fixture in the Italian artisanal liqueur industry for years to come.