

The Circle chooses VEGANOK

The innovative farm combining vertical farming and aquaponics certifies its pesto with VEGANOK

The Circle is a farm that decided to do things differently, producing top-quality salads and condiments with a method that respects nature and keeps environmental impact to a minimum. Its Oriental Vegan Pesto is now VEGANOK certified, a choice that confirms the consistency of a project built on innovation and sustainability.

Aquaponic and vertical farming

The idea behind The Circle is to grow without waste. To achieve this, the company combines vertical farming and aquaponics, creating a closed system in which more than 150,000 plants grow thanks to the nutrients produced by fish, in a continuous cycle that purifies and reuses water.

This model saves up to 180 litres of water per kilo of salad, avoids any use of pesticides or herbicides and drastically reduces CO₂ emissions (roughly 33,000 kg less every year).

The result is a farming system that is more efficient, cleaner and safer for both the people who work in it and the people who eat its produce.

From cultivation to processing

The Circle doesn't stop at growing. Its kitchens turn raw ingredients into pestos, rubs and natural condiments designed to enhance everyday dishes and chefs' creations alike.

One example is the Oriental Vegan Pesto, made with mustard greens, rocket, red and green mizuna, Japanese spinach, miso and cashews: a bold-flavoured, entirely plant-based condiment, now VEGANOK certified.

A forward-looking model

The Circle's goal is to show that quality food can be produced without polluting and without wasting resources. Its aquaponic facility not only eliminates waste, but creates a natural balance in which every element plays its part.

It is a system that goes beyond the traditional concept of "organic" and becomes a concrete example of circular, regenerative agriculture.

Discover The Circle's plant-based pesto

The Circle invites you to discover its VEGANOK-certified vegan pesto from aquaponic farming. The Circle shows that innovation and respect for the land can go hand in hand, and that behind a good pesto or a quality salad there can be a vision of a more sustainable future.

About The Circle

The Circle is an Italian agricultural Benefit Corporation specialising in vertical aquaponic farming. It grows baby leaves, aromatic herbs, microgreens and edible flowers without soil or pesticides, and produces a line of processed products – pestos, aromatic oils and rubs. www.thecircle.global