



IDLER

SLOW DOWN. HAVE FUN. LIVE WELL.

JAN-FEB 2023

RICHARD COLES

"I'm happiest when I'm by the sea"

TROUBLED WATERS

How the oceans were privatised

ON THE ROAD

I quit my job to live in a van

PLUS

Seaweed Foraging Guide,
Stewart Lee, Beekeeping,
Arthur Smith

NO.88 £9.00

ISSN 1351-5098



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The Good Stuff

Our regular register of inspired indie businesses
by **Victoria Hull** and **Julia Lasica**

Tuscan Treats

In the heart of Tuscany, Fattoria La Vialla is a family-run farm and wine estate that for over 40 years has been respectfully cultivating the land. While you can stay in one of La Vialla's farmhouses, luckily for us they also sell their biodynamic and organic produce online. On the list is every Tuscan delicacy you can dream of: new-season olive oils, wines, pastas, artichoke hearts,

olives, fennel sausages, pestos, salsas and sauces. All the sauces are cooked within hours of harvesting the vegetables at the height of their ripeness and all come from the fattoria's vegetable patch. Use a jar of Sugo Bombolino – spicy cherry-tomato sauce, £3.65 – on your pasta and you'll think you've gone to the River Café for supper.

laviolla.com/en-GB/ 

