

ECO FATTORIA IL SOGNO VERDE

REGENERATIVE ORGANIC AGRICULTURE IN THE SERVICE OF ENVIRONMENTAL
PRESERVATION AND SMALL PRODUCTIONS WITH HIGH QUALITY CRAFTSMANSHIP



ORGANIC
EXTRA VIRGIN
FROM CENTURIES OLD OLIVE TREES
CULTIVAR CANINESE

DOP CANINO
OLIVE OIL



IT BIO 009
AGRICULTURE ITALY



Slow Food®
Presidio



100% MADE IN ITALY



WHY IS ORGANIC DOP CANINO EXTRA VIRGIN OLIVE OIL FROM CENTURIES-OLD OLIVE TREES MONOCULTIVAR CANINESE BY ECO FATTORIA IL SOGNO VERDE A VERY HIGH QUALITY EVO OIL?



WITH ORGANIC CERTIFICATION YOU ARE SURE OF BUYING A HEALTHIER, MORE NUTRITIOUS PRODUCT WITH A MORE INTENSE TASTE AND YOU ARE HELPING TO RESPECT NATURE BY SUPPORTING ORGANIC FARMING THAT DOES NOT USE CHEMICAL PESTICIDES.



WITH THE PDO CANINO CERTIFICATION YOU ARE SURE THAT YOU ARE BUYING A 100% ITALIAN PRODUCT, COMING FROM AN AREA SUITED TO OLIVE GROWING ALREADY IN ETRUSCAN AND ROMAN TIMES, A PRODUCT TRACED, ANALYZED AND TASTED BY A PANEL OF EXPERTS WHO CERTIFY CERTAIN ORGANOLEPTIC AND CHEMICAL CHARACTERISTICS, INCLUDING AN ACIDITY OF LESS THAN 0.5%.

OUR EVO OIL IS OBTAINED BY PRESSING ONLY OLIVES PRODUCED FROM CENTURIES-OLD OLIVE TREES OF THE PRIZED CANINESE CULTIVAR, NATIVE TO THE CANINO DOP AREA AND PARTICULARLY RICH IN POLYPHENOLS AND ANTIOXIDANTS THAT ARE PRECIOUS ALLIES FOR OUR HEALTH.

WE ARE A SLOW FOOD CENTURIES-OLD OLIVE TREES PRESIDIO AND WE ARE REGULARLY FEATURED IN GUIDES TO THE BEST EVO OILS, INCLUDING GAMBERO ROSSO, SLOW FOOD, FLOS OLEI, AND BIBENDA.



INTENSE GREEN IN COLOUR, IT HAS A STRONG AND FRUITY FLAVOUR FROM WHICH HERBACEOUS, BITTER AND SPICY NOTES EMERGE. ON THE NOSE, THE HINTS OF THISTLE, FRESH GRASS AND ARTICHOKE ARE STRIKING. IT GOES RAW ON BRUSCHETTA, SALADS, HOT SOUPS, COOKED VEGETABLES, LEGUMES, MEAT AND FISH. IT IS ALSO INDICATED FOR FRYING, MEDIUM-LONG AND HIGH TEMPERATURE COOKING.





I AM EMANUELE MOSCINI, I CULTIVATE THE ECO FARM IL SOGNO VERDE, THE LAND OF WHICH HAS BELONGED TO MY FAMILY SINCE 1847, WITH CRAFTSMANSHIP, PASSION AND LOVE FOR NATURE.

I PERSONALLY TAKE CARE OF ALL THE PHASES OF OLIVE PRODUCTION WITH ATTENTION TO DETAIL. IT TAKES PLACE EXCLUSIVELY IN MY SIX-HECTARE CENTURIES-OLD OLIVE GROVE IN CANINO, IN THE PROVINCE OF VITERBO, ON THE BORDER BETWEEN LAZIO AND TUSCANY.

THE 388 MONUMENTAL OLIVE TREES AROUND 400 YEARS OLD, THAT EVEN REACH OVER 10 METERS IN HEIGHT ARE INTERSPERSED WITH LARGE GRASSY SPACES THAT PRESERVE BIODIVERSITY AND ARE A SOURCE OF NOURISHMENT FOR BEES.

WE COMBINE TRADITION WITH INNOVATIVE AGRONOMIC PRACTICES THAT REUSE PROCESSING WASTE IN FAVOR OF THE FERTILITY AND HEALTH OF THE SOIL WHICH, TOGETHER WITH THE TREES, CAPTURES CO2, HELPING TO COMBAT CLIMATE CHANGE.

THE MILLING OF THE OLIVES OF THE “CANINESE” CULTIVAR, SMALL AND MOSTLY GREEN AT THE TIME OF HARVEST, TAKES PLACE WITHIN THE DAY, THE OIL IS COLD PRESSED IN AN ARTISAN-SIZED MILL, WHICH MANAGES TO ENHANCE THE PROPERTIES OF THE RAW MATERIAL.



WE PAY GREAT ATTENTION TO SAFETY AT WORK, WE USE ELECTRIC EQUIPMENT, SAFER AND NOT POLLUTANTS, THE AGRICULTURAL WORKERS WHO WORK ALONGSIDE ME ARE TRAINED AND EMPLOYED UNDER A NATIONAL COLLECTIVE AGREEMENT.

I INVITE YOU TO VISIT MY CENTURIES-OLD OLIVE GROVE BY WRITING TO ME ON WHATSAPP AT +39 371 48 37 315





Grand Tru 400 anni

(SECOND MECHANIZED HARVEST, MEDIUM FRUITY)

100 ML BOTTLE: 4,00 EUROS + 4% VAT

500 ML BOTTLE: 11,50 EUROS + 4% VAT

5 L CAN: 69,00 EUROS + 4% VAT

Primo Olio Grand Tru 400

(FIRST HAND PICKING, INTENSE FRUITY)

100 ML BOTTLE: 5,00 EUROS + 4% VAT

500 ML BOTTLE: 14,50 EUROS + 4% VAT



Grand Tru 400 anni

500 ML CERAMIC BOTTLES HAND MADE AND
HAND PAINTED BY APULIAN MASTER POTTERS:
24 EUROS + 4% VAT

250 ML CERAMIC BOTTLES HAND MADE AND
HAND PAINTED BY APULIAN MASTER POTTERS:
19,20 EUROS + 4% VAT





ECO FATTORIA IL SOGNO VERDE BY MOSCINI EMANUELE

-

WWW.SOGNOVERDE.BIO

VIA DELLA FERROVIA 40, 01100 VITERBO (VT), ITALIA - EMAIL INFO@SOGNOVERDE.BIO - TEL. +39 371 48 37 315

VAT NUMBER IT02225590567 - TAX ID CODE MSCMNL82T29G716Z - SDI CODE E06UCUD - ORGANIC CODE P66W