

 SOLATÍA FARM

Organic Farm

We cultivate quality while respecting nature



www.solatiafarm.com

OUR STORY

OUR JOURNEY FROM SOIL TO TASTE

Solatia Farm is deeply rooted in a story that speaks of family values and passions passed down through generations. It all began with the experience of our grandfather, Antonio, who, from an early age, instilled in us his love for nature and olive growing.

We grew up with our hands in the soil, following the slow rhythms of agriculture, surrounded by the intense aroma of freshly pressed oil, embraced by the fresh breeze among the olive trees planted by our grandfather, a farmer and extra virgin olive oil producer in Sezze.

Fascinated by the olive growing tradition and led by the desire to share the excellence of our green gold both in Italy and abroad, we became organic extra virgin olive oil producers.

We have restored ancient abandoned olive groves located in the municipalities between **Roccasecca dei Volsci** and **Sonnino**, two charming villages in the Lepini Mountains, not far from Sezze. We saw in these hills the opportunity to revive a valuable territory.

After a meticulous restoration process, we have taken care of the entire supply chain, **“from land to table.”**



From these sun-kissed lands, home to centuries-old olive trees with roots deep in the rock, we produce **Solatia Farm's Itrana cultivar extra virgin olive oil.**

In 2023, we produced our very first bottle of extra virgin olive oil, the first chapter of a story that, by



learning from the past and embracing modern techniques, has allowed us to create a product of excellence.

In 2024, our dream became reality: we produced and bottled our organic extra virgin olive oil, made from the precious **Itrana cultivar**.

More than just an oil, it is a symbol of authenticity. Undergoing rigorous chemical analyses, it was awarded the prestigious **PDO Colline Pontine** certification, an achievement that fills us with pride.

Today, our oil tells a story of tradition, sustainability, and passion.

Every drop encapsulates the essence of our hills, respect for nature, and our commitment to offering a genuine and unique product.

It is more than just a seasoning - it is an experience, a sensory journey that we want to share with the world.

Discover the taste of our land. Join us on this journey.



SOLATIA FARM

THE TERRITORY

Our farm is located in the picturesque territory of **Roccasecca dei Volsci**, a charming village rich in history, traditions, and natural beauty, nestled in the hills of the Latina province.

This land has a strong vocation for olive growing, thanks to its optimal climate and mineral-rich soil.

The favorable climate, with its warm summers and the sea breeze gently sweeping over the hills, allows our olives to ripen slowly and gradually, enhancing their complex aromas and intense flavors.

Meanwhile, the mineral-rich soil provides deep nourishment, which is reflected in our oil. The result is an extra virgin olive oil that embodies the beauty and authenticity of this generous land.

The Estate

*The entire olive grove stretches across steep terrain, with slopes softened by dry stone walls, a remarkable example of heroic agriculture and primitive architecture that blends seamlessly with the surrounding natural landscape. The "Art of Dry Stone Walls" has been recognized by **UNESCO** and included in the list of Intangible Cultural Heritage of Humanity, highlighting its historical and environmental significance.*





SOLATIA FARM



OUR SUPPLY CHAIN

FROM LAND TO BOTTLE

We oversee the entire agricultural supply chain, from olive cultivation to the production of extra virgin olive oil, following the principles of organic farming.

We exclude the use of chemical pesticides and synthetic fertilizers, ensuring total quality control and the utmost respect for the environment.

The harvest takes place only when the olives have reached the ideal ripeness, using manual methods or low-impact equipment, such as combs and mechanical shakers.

The olives are immediately transported to the mill, where they are thoroughly washed to remove any impurities. The cold pressing process, carried out with state-of-the-art machinery, preserves all the oil's organoleptic properties, resulting in a product rich in aromas and intense flavors.

The freshly extracted oil undergoes a natural decantation process, which separates it from solid residues. It is then stored in stainless steel tanks under nitrogen, protected from light, heat, and oxygen.

Only after rigorous quality checks is the oil bottled in UV-protected containers, preserving its quality and sensory properties.

Each bottle is labeled with detailed information on its origin, olive variety, and production date, ensuring maximum transparency for the consumer.



TRACEABILITY

GUARANTEED QUALITY AND SUSTAINABILITY



We monitor every stage of our production to guarantee an extra virgin olive oil of the highest quality, with a traceability system that ensures food safety and total transparency.

Our EVO oil comes from the Itrana cultivar, a variety historically cultivated on the hills of southern Pontine. The olive grove, spread across 20 hectares, is located between 200 and 300 meters above sea level, in an area characterized by calcareous soils and the ideal climate for producing a premium oil.

Solatia Farm overlooks the Pontine coastline, with a breathtaking view stretching from Monte Circeo to the Caprolace lakes.

Each batch of olives is traced from cultivation: we record the variety, agronomic techniques, phytosanitary treatments, as well as the method and harvesting conditions. Once the olives arrive at the mill, they are cataloged with a unique code, tracking weight, date, and time of arrival.

The processing takes place under strict supervision, with parameters such as temperature and extraction time carefully monitored.

The resulting oil is stored in identified tanks and undergoes laboratory tests to verify acidity, polyphenol content, and organoleptic quality.



Only after passing these rigorous tests can the oil be bottled.

Each bottle clearly displays the batch number, production date, and olive origin, allowing consumers to trace the product's origin. The **PDO Colline Pontine** certification guarantees adherence to the highest standards.

Moreover, we trace the distribution and sales channels, ensuring that every bottle of Solutia Farm extra virgin olive oil is synonymous with excellence and authenticity.

The Itrana Cultivar

The oil obtained has a deep green color with golden reflections. It features a medium to intense fruity aroma, with notes of tomato, fresh grass, and almond. The taste is well balanced, with a perfect harmony between bitterness and spiciness. While the yield is not particularly high, it is compensated by the exceptional quality of the oil produced.

RADICI

ORGANIC EXTRA VIRGIN OLIVE OIL MONOCULTIVAR ITRANA



Radici is a certified **PDO Colline Pontine** and **Organic** extra virgin olive oil, exclusively obtained from the precious Itrana cultivar. This product represents the pinnacle of our passion and dedication guaranteeing the highest standards of authenticity, sustainability and environmental respect.

Radici embodies the excellence of our production, celebrating the deep connection with our land and offering a unique sensory experience, characterized by intense aromas, perfect balance, and a taste that tells the story of our hills.

This extra virgin olive oil is the result of a meticulous production process that combines traditional and modern techniques to preserve and enhance the unique characteristics of the Itrana cultivar.

Every phase, from the olive harvest to the immediate crushing, is carefully planned to enhance the aromatic profile, balanced taste, and the rich content of polyphenols, powerful antioxidants, and monounsaturated fats, considered heart-healthy, along with other essential nutrients like vitamins E and K.



RADICI

BIOLOGICO

Radici Organic PDO Olive Oil

Colline Pontine

Organoleptic Notes:

A pure Itrana, characterized by herbaceous aromas with notes of artichoke, tomato, and almond, typical of this cultivar.

An intense fruitiness with a hint of bitterness and spiciness gives it great structure and elegance on the palate. This product is the flagship of Solatia Farm, the starting point of our journey.

A high-quality extra virgin olive oil with unique organoleptic characteristics and special care throughout the entire supply chain to protect the environment.

Culinary Use:

Excellent when used raw as a dressing for salads, bruschetta, and legumes. Ideal for cooking and grilled meats.

A popular choice for those who appreciate bold and intense flavors.

Bottle Sizes: 0.5L and 0.25L



Autentico PDO

Organoleptic Notes:

Our extra virgin olive oil, obtained from the Itrana cultivar, has a color ranging from bright green to golden yellow.

On the palate, it offers a fresh and aromatic profile, with subtle hints of grass and tomato, accompanied by a delicate almond aftertaste.

A well-balanced flavor with a light note of bitterness and spiciness makes this olive oil elegant, bold, and persistent.

Culinary Use:

Excellent when used raw as a dressing for salads, bruschetta, and legumes.

Ideal for cooking and grilled meats.

A perfect choice for those who appreciate bold and intense flavors.

Bottle Sizes: 0.5L and 0.25L





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