

Our Story

At the beginning of the 20th century, our grandfather, Lawyer **Agostino Paolocci** - a passionate farmer - purchased a traditional olive *stone mill* in **Vetralla**, a medieval town located in the heart of the **Tuscia Viterbese**: a beautiful land with a centuries-old olive-growing tradition, just a few kilometers north of Rome and nestled between the Lazio Maremma, western Umbria, and southern Tuscany.

Later joined by our father **Marcello Paolocci**, he began processing olives with dedication and care, thus producing a vastly appreciated extra virgin olive oil.

In 2000, the two of us - **Fausto** and **Stefano**, sons of Marcello and the third generation of extra virgin olive oil producers in the Paolocci family - built a highly innovative milling facility along the ancient Via Cassia, a project that allowed the business to grow significantly and establish as a key point of reference in the area.



Our Production

Today, with the same enthusiasm as our predecessors, we personally run the mill - using the most advanced techniques - to produce cold-pressed extra virgin olive oils from carefully selected olives, sourced both locally and from other Italian regions with a strong olive-growing tradition.

This approach allows us to produce *monocultivar extra virgin olive oils* with distinct sensory and organoleptic profiles, as well as *blended extra virgin olive oils* of exceptional quality and character. Upon request, our professional Master Blenders are available to work closely with clients to create sensory profiles tailored to their preferences and market needs.

After chemical tests and sensory profile assessments, every extra virgin olive oil is stocked with the safest methods: stainless steel silos in a climate-controlled environment and a nitrogen-blanket system that protects it from oxidation, preserving its freshness and unique characteristics over time.

All our extra virgin olive oils are bottled directly at the mill in a variety of packaging formats to best meet specific clients' needs, and shipped throughout Italy and abroad to individual consumers, small and large retailers, distributors and private-label companies.

Quality and Passion

Care for raw materials, respect for the environment, attention to the production process, and the promotion of our territories' values and traditions constantly guide our work.

But beyond technique, **what truly makes our extra virgin olive oil 'special' is the *passion* we share with the olive growers and all our production partners: a bond of trust that results in an exceptionally genuine and nutraceutical product.**

With the same love and respect of those who came before us, we continue to produce and deliver to our customers an extra virgin olive oil of uncompromising quality - the fruit of an authentic and artisanal tradition.

Fausto and Stefano Paolocci