

ARTISANS OF TASTE BETWEEN TRADITION AND INNOVATION

We are "Il Sogno Verde". A farm born in Forte dei Marmi, in the heart of Versilia.

We produce sauces and typical dishes of Tuscan cuisine all based on meat, fish and organic vegetables grown in our fields.

Our recipe is simple: keep the tradition of good and healthy Tuscan cuisine alive by enriching it with gastronomic experimentation and respect for a 100% sustainable and eco-friendly crop.

The "Versilia" extends only for a few kilometres, revealing a soul as varied in the territory as in the gastronomic specialties it is capable of offering.

Being a small producer in Versilia means drawing from a well-stocked local fish market and a vast selection of vegetables grown according to organic and strictly natural methods.

Our passion for authenticity and the desire to keep the traditional Tuscan delicacy alive start right here: a versatile territory capable of guaranteeing genuine raw materials of consolidated excellence.

HOW A RECIPE OF LOVE IS BORN

Nicola Federigi, the founder, begins with: "We are a young company born from an ancient tradition", when he talks about his workshop in Forte dei Marmi, a town on the Tuscan coast located in the heart of Versilia.

In 2020 Nicola decided to revive the classic recipes of Versilian home cooking, reinterpreting them with a note of taste, novelty and modern experimentation.

In just over a year, a complete menu of over 20 products that can all be combined with each other comes to light: fish or meat sauces, ready made dishes of the Tuscan culinary tradition, condiments made with zero km organic vegetables and much more.

Today Sogno Verde is establishing itself in the most varied markets of top-quality food, while remaining a Made in Italy excellence.

Nicola's dream is to spread the taste and recognition of Tuscan gastronomic excellence alongside a path of constant technological innovation and production genuineness.

Sogno Verde, Innovating Tradition





































