

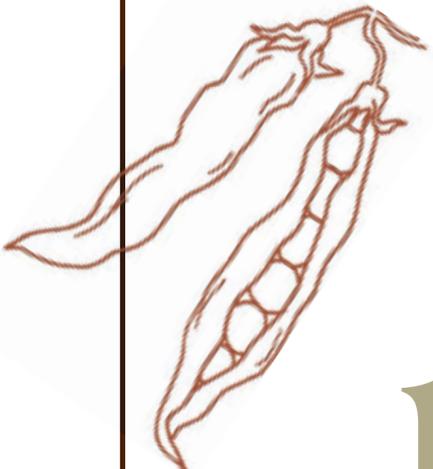
Sagra

Sagra or sa•gra, [sah-grah]

Noun, Italian

1 a local festival and feast to celebrate the harvest, often dedicated to a specific ingredient; e.g., *Sagra della Cipolla* (onion festival)

2 a celebration of nature, of earth, and its bounty



Small-scale, regenerative farms need multiple income streams to remain economically viable

1

Profit margins are extremely thin

Farms are often stuck between what consumers are willing to pay and what it costs to produce high quality products.

2

Caring for soil takes time and money

Growing in a way that cares for the soil requires farmers that remain on the land and invest in it.

3

Awareness about regenerative ag is low

While regenerative farmers put in the effort to care for the land, many consumers don't yet know how to value regenerative products.



Agritourism is a major income stream in many parts of the world

From Italy to South Africa, it is common for people to vacation on farms where guests enjoy lodging, meals, and a hands-on experience with the farm. In Italy alone there are 20,000 agriturismos (1 every 6 square miles).



Case Study - Spannocchia

Based in Tuscany, Spannocchia offers lodging, farm-fresh meals, and harvest tours on site at their gorgeous property. Guests enjoy a world-class, interactive experience while the hospitality revenue keeps the historic farm operation afloat.



Demand for nature and food-oriented hospitality is growing rapidly

People are flocking to brands that offer a “minimalist” hospitality experience, often with unique lodging, communal amenities, and limited staff (you won’t find a bell hop here).

Business	Offering	Pricing	Traction
Outstanding in the Field	250 person dinners on farms with expert chefs	\$300/person	100+ events per year Sold out months in advance
Autocamp	Luxury glamping locations featuring airstream trailers	Up to \$470/night	Booked months in advance Raised \$120M to date
Getaway	Modular, private cabins bookable outside of major cities with zero staff	Up to \$300/night	75%+ occupancy Raised \$40M to date
Collective Retreats	Concierge-level hospitality experiences in nature with tented lodging	Up to \$700/night	Booked months in advance Raised \$2.5M to date

Farms don't have the time, resources, or expertise to create hospitality experiences and need support

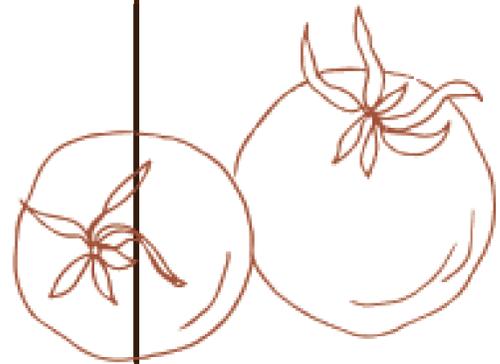
Many farmers are interested in creating agritourism experiences but don't have the resources or expertise to create them.



Our Mission

We are a hospitality business that brings awareness to regenerative agriculture and supports the farms that practice it.

We build and operate hospitality experiences on regenerative farms outside of major urban areas.



How it works

1

Partner with the Farmer

We partner with farmers who are located on beautiful land within a 2 hr drive of major cities. We lease land from the farmer and share a portion of revenue to support the farm.

2

Build Modular Infrastructure

We build beautiful, modular, capital-efficient structures for lodging, dining, and events that bridge the gap between rustic and modern.

3

Operate the Hospitality Business

We manage the key marketing, administrative, and staffing needs to operate each site and bring guests to the farm.

The guest experience



Tour

Upon arriving, guests enjoy a guided tour through the farm and harvest fresh ingredients for their meal.



Stay

Guests enjoy beautiful lodging overlooking the farm.



Dine

After a day on the property guests enjoy a farm-fresh meal.



An aerial photograph of a river winding through a vast, green agricultural landscape. The sun is low on the horizon, casting a warm, golden glow over the scene. The river reflects the sky and the surrounding fields. The overall atmosphere is peaceful and scenic.

Sagra

Thanks

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