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SEQUERCIANI OLIVE OIL

***L'amore
per il sapore***



Sequerciani olive oil



Olive oil is a gift from the gods, a pleasure for food lovers and a spark of health. Olive oil expresses itself in wonderful fragrances that contribute to the preparation of simple, exquisite dishes.

Oil contains carotenes, tocopherols, phospholipids, and substances that protect and help the human body, such as unsaturated fatty acids and proteins. In addition to being easy to digest and absorb, it also aids digestion. The qualities of this product help the organisms of people of any age.

To appreciate and absorb its qualities, using it crude is recommended, for bruschetta, soups, pulses, salads, in condiments etc, but it is also excellent cooked and the best oil to use for frying.

There are many types, however the olive oil par excellence is "extra virgin olive oil of Tuscan Protected Geographical Indication" certified by Producers' Association (Consorzio di Tutela). There is exceptional olive oil in several parts of Italy, but Tuscan extra virgin olive oil that deserves a special mention is the one produced in the inland hills.

In this very ideal natural context, Sequerciani cultivates almost 2000 olive trees with the utmost care, passion and experience, all in a favourable position at the foot of the hills. The rich consistency of the soil and the mild climate make for ideal conditions for growing olive trees and the production of extremely high quality, 100% organic, extra virgin olive oil. The context and soil also mean that no pesticides or anti-bacterial treatments are required, and the only fertiliser used is the systematic application of manure.

Our oil

Our oils are produced in accordance with bio (Bioagricert certification) and biodynamic criteria, certified by Demeter, under the strict control of the Tuscan PGI oil's Producers' Association.

Seiquerce

These are the cultivars that are autonomously pressed and that make up the "Seiquerce" blend:

Lazzero

The olives of this variety only grow in this part of the Maremma, around the village of Tatti. The taste is reminiscent of the earth and pepper, and is much sought after due to its rarity.

Frantoiano

The taste of the oil made from this variety of olives is considered to be high quality: delicate and elegant in its fragrance, and often considered to be one of the best Tuscan oils thanks to the purity of its origins. It is a cultivar that is extremely resistant to disease and the cold.

Moraiolo

This has a delicate structure that must be harvested by hand into open crates. It is an excellent quality oil, with a harmonious fruity fragrance, green in colour with golden flecks, a delicate taste and lends a unique aroma to food.