



LA SEGGIANESE



La Seggianese

DATA SHEET

Altitude a.s.l.: 450-500 m

Average age of plants:
averagely secular

Pruning and training
inverted cone

Olive varieties:

Olivastra Seggianese (100%)

Harvesting time: 15 Ott - 15 Nov

Harvesting method:

manual with electric or pneumatic
facilitators

Pressing:

cold continuous method with
disc crusher

Fruity: medium

Organoleptic quality:

intense aroma with hints of arti-
choke and cut grass, fresh fruity

Biophenols: 402 mg/kg



La Seggianese Società Cooperativa Agricola was born in Seggiano, a small village lying on the slopes of the Monte Amiata and center of the homonymous Dop, with the will to create an “heart” of olive oil production. Immersed in the postcard Tuscany, the Cooperative aspires to become a real center of aggregation of all the participants in the supply chain, from the olive harvest to bottling the finished product.

The ultimate goal is to bring back to the village the ancient breath of who in the past worked and lived thanks to the olive trees, that form an integral part of our landscape, of no common beauty.

The founding members of La Seggianese are proud to be able to finally see their dream come true, with passion turns into reality, enclosed in a simple bottle. For La Seggianese, the 2018, is the first production of extra virgin olive oil Seggiano D.O.P.

The future is all to be written.

AGRICOTURAL COOPERATIVE
SOCIETY

LA SEGGIANESE

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