



OLIO EXTRAVERGINE D'OLIVA DA OLIVA STRA SEGGIANESE

Synonyms: Seggianese, Seggianina, Olivastro di Seggiano, Olivo dell'Amiata. Origins, distribution, importance: it originated on Monte Amiata and can be found in some inland areas of the provinces of Grosseto and Siena.

Agronomical characteristics: it does not self-pollinate but "Frantoio", "Moraiolo", "Correggiolo", "Leccino" and to a lesser degree "Pendolino" are good pollinators. Maturation is quite early and productivity is good though variable. There is a good yield after pressing and the oil has special organoleptic characteristics.

Tree: very vigorous, tall tree with a broad crown and foliage of medium density.

Adult leaf: elliptic lanceolate shape, plain curve, flat surface, sometimes helix shaped, dimensions medium sized.

Fruit: black when harvested, it has a spheroid, symmetrical shape. The fruit is quite small. The ripening process starts early.

Organoleptic characteristics: it has a golden yellow colour with shades of green and a pleasantly fruity aroma and flavour. Its slightly sweet flavour is atypical of Tuscan extra virgin olive oils which have a well balanced bitter and spicy taste. The main characteristics of this olive oil are the presence of unsaturated fatty acids (the ones that are good for your cholesterol), a degree of acidity which, at the moment of production, is often below 0.15 and the fact that it can be preserved for long time. You can appreciate its fragrance particularly on vegetable and green-leaf salads, legumes, cooked vegetables and first courses accompanied by greens. It is a must with game and is also recommended with sea fish. Interestingly, it can also be used to make mayonnaise and ice-cream.

