

THE TRADITION
OF QUALITY

EXTRA VIRGIN
OLIVE OIL

THE TASTE
THAT WINS



The Oleificio Secchi range of extra virgin olive oils is extensive and complete. Each area of the market is monitored carefully and our products fully meet the different demands in terms of flavour, variety, price and image. All details are attended to, product selection first of all, the product cycle right up to delivery, product image and marketing.

Oleificio Secchi is always the first choice for customers of every type.



As it flows out of the presses, the Secchi Extra Virgin Olive Oil brings something special along with it. It keeps intact those qualities which only the best cold-pressed extra virgin olive oils made with the traditional system will have at the moment of milling. Secchi is a name that means oil and olives all over Sardinia. Today, you can find this name and this trade-mark on products that are different in taste but are united in the attention given to their quality. There are today, for example three flavours of Secchi extra virgin olive oil: Traditional, which is more delicate; Fruity, which is more intense and aromatic in flavour, Organic, from organically grown olives. The best quality items, the cold pressed "Su Mastru" and the fine DOP Sardinia "Silis", complete our range of products.

Oleificio Secchi, a new generation of taste, for every taste.

