



# Cultusboni

## Cultus Boni Extravirgin Olive Oil

100% From Italy

Known and appreciated since ancient times, Extra Virgin Olive Oil is one of the healthiest vegetable fats.

Excellent for both seasoning and cooking. Numerous studies on the beneficial effects due to the presence of vitamins and antioxidants.

Extra Virgin Olive Oil is one of the basic components of the Mediterranean Diet and is obtained by centrifugal extraction from the olive paste, without further chemical-physical manipulations.

In Italy the olive tree arrived through the Greek and Phoenician colonies and in ancient Rome the therapeutic virtues of olive oil were appreciated. Over time, the improvement of production processes has improved the quality.



The extraction takes place at low temperatures and the oil is protected from light and air to keep it in optimal conditions.

**Olives and Pressing.** Extra Virgin Olive Oil is produced with the best quality olives. According to European law, an "Extra Virgin" oil must have an acidity lower than 0.80%. Cultusboni Extra Virgin Oil has one of the lowest acidity on the market.

**Annual production in bottles:** 70.000

**Acidity at origin:** below 0.29%

**Vintage 2023:** Abundant spring rains affected fruit formation. Even in 2023, the average production of olives was generally low but with an increase in the quality of the oil produced.

**Tasting notes:** The Extra-Virgin olive oil has a golden yellow color with green reflections. It is light yet tasty, with an intense fruity bouquet of olives. The slight peppery sensation that can be noticed at the back of the palate is typical of an oil produced using olives harvested and milled at the perfect moment.

**Pairing.** Excellent for salads, bruschetta, and to finish the classic Tuscan soups.

