

LABADIA



Cultus Boni



Appellation

Extra virgin olive oil

Geographical area

100% from Italy

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

Acidity at origin

Inferiore a 0,29%

Vintage 2025

In a context of variable climatic conditions, with a warm summer free of extreme heat, the olive harvest recorded varying yields across the different production areas. Yields increased compared to the previous year, and the oil displays excellent aromatic profiles.

History and territory

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.

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.

Food Pairings

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

