

LABADIA



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: 60.000

Acidity at origin: below 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.

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.

