

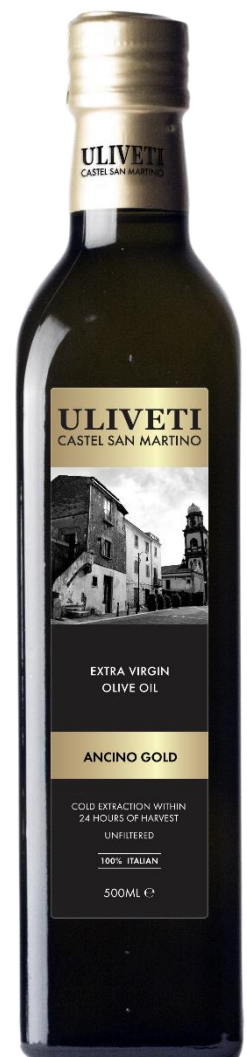
PRESS RELEASE

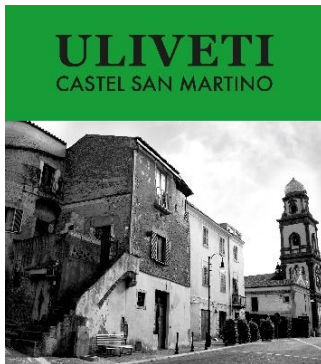
Uliveti Castel San Martino is among the Great Taste winners of 2017

Great Taste, the world's most coveted **food awards**, which celebrates the **very best in food and drink**, has announced the Great Taste stars of 2017. Out of over 12,300 products to be judged, **Uliveti Castel San Martino**, Solopaca (Italy) **was awarded a 1-star Great Taste award**, which means judges dubbed it **simply delicious** for its 100% Italian extra virgin olive oil Ancino Gold (www.uliveti.net/ouoils). The assessment of the judges for Ancino Gold was as follows: "Pea shoots and flowers on the nose, a subtle taste, sweet, almonds and cut apples, well balanced, mild peppery finish".

Judged by over 500 of the most demanding palates, belonging to food critics, chefs, cooks, restaurateurs and producers, as well as a whole host of food writers and journalists, Great Taste is widely acknowledged as **the most respected food accreditation scheme for artisan and speciality food producers**. As well as a badge of honour, the unmistakable black and gold Great Taste label is a signpost to a **wonderful tasting product**, which has been discovered through hours and hours of blind-tasting by hundreds of judges.

Giovanni Cozzi, olive farmer and Director of Uliveti, says "This is such a great achievement for our new venture. After two years of dedication and hard-work to continue my family's tradition of the production of olive oil production in Solopaca (Campania Region), we are very honoured to receive this award. We are committed to always produce the **best extra virgin olive oil** using only olives indigenous to Solopaca





such as Raciopella, Ortice, Frantoio and Femminella. We are passionate about making our product great and oversea each step of the process from the olive tree to our customers”.

There were **12,366 Great Taste entries** this year and of those products, 165 have been awarded a 3-star, 1,011 received a 2-star and **3,171 were awarded a 1-star accolade**. The panel of judges included; chef, food writer and author, Gill Meller, MasterChef judge and restaurant critic, Charles Campion, author and chef, Zoe Adjonyoh, baker, Tom Herbert, and food writer and baking columnist Martha Collison as well as food buyers from Fortnum & Mason, Selfridges, and Harvey Nichols.

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About Uliveti Castel San Martino

Uliveti Castel San Martino is run by Giovanni Cozzi, who inherited from his parents the family olive groves in Solopaca in 2015 and his partner Nils Garnes who also comes from a family of Norwegian farmers. Both are living between London and Solopaca, and take part in every step of the production. We produce two varieties of extra virgin olive oil: Ancino Gold (Medium fruity) and Ancino Green (Light fruity). All our extra virgin olive oil is cold extracted within 24 hours from harvest and unfiltered in order to retain all its nutrients and aroma. From 2017 we will also produce a new product, a monocultivar extra virgin olive oil made with the olive Ortice (a peppery and intensely fruity olive).

We currently sell our products directly to shops and private customers in the London area and are now looking for distributors to expand our sales in the country.

What is Great Taste?

Great Taste is the largest and most trusted accreditation scheme for fine food and drink. Established in 1994, it encourages and mentors artisan food producers, offering a unique benchmarking and product evaluation service leading to an independent accreditation that enables small food and drink businesses to compete against supermarket premium own label brands.