

# New York City Olive Oil Coop.Com



## Are You an Olive Oil Connoisseur?

In 2004, the US-Food and Drug Administration announced the incredible health benefits of using quality extra virgin olive oil (EVOO) in ones daily diet. (A fact known by many Mediterranean's for thousands of years). Shortly thereafter, the first ever Olive Oil Cooperative was founded in New York City by artist - entrepreneur Micheal CASTALDO. A niche was created for an ever growing number of EVOO connoisseurs' desire to have a high quality, first pressing, fresh, pure and unblended olive oil at an affordable price. Thus the void was fulfilled with the bulk importation of his relatives' estate grown organic quality gourmet EVOO direct from \*Southern Italy. The regions of Calabria and Puglia in southern Italy produce more than 50% of the Olive Oil in Italy

Micheal imports the fresh harvest EVOO once a year and it normally arrives in December. He still has 1 and ½ liter bottles left (tin cans are completely SOLD out) of this fabulous EVOO for sale (while supplies last). Visit his Coop website at [www.NewYorkCityOliveOilCoop.com](http://www.NewYorkCityOliveOilCoop.com) to find out more about this fresh and robust EVOO that more than 300 connoisseur members have been raving about.

The EVOO is packaged very simply because the value is 'what's inside the bottle'. It's not sold in stores and directly available through the coop or at olive oil tastings throughout North America. If you are an Olive Oil Connoisseur then contact Micheal CASTALDO at 212-947-7271 or 917-330-7271 or [nycoocoop@gmail.com](mailto:nycoocoop@gmail.com) to sign up to receive his monthly newsletter or to host an Olive Oil tasting workshop for your friends and family.

Villetta Mimma Vittoria Private Reserve Estate EVOO...Founded in 1920's by Michelangelo Pellegrino & Maria Antonia Frisina. The Pellegrino's produce Organic Olive Oils in Italy along the Tyrrhenian coast of Calabria in the foothills of Aspromonte. Proprietors of a vast amount of olive trees some from 20 to over 300 years old. Pellegrino farming methods comply with European certification bodies. Pellegrino Certified Organic EVOO has a brilliant dark green hue, scent of green olive, a wonderful buttery texture and subtle peppery finish. Through traditional farming methods the Pellegrino's maintain a special relationship with: Mother Earth and her resources.

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