



Experience Olive Oil Like Never Before! Northern Hemisphere Tasting Event and Kit

Hand-Selected in Spain and Italy. Available Now!

For Immediate Release

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(Traverse City Michigan, MI) April 2022 – For folks looking to try the freshest olive oil in the world, Fustini's has you covered. Sign up for a virtual tasting event to learn how to taste olive oil like a professional. Choose a date that works for your schedule to join a Fustini's team member, via Zoom, to taste and discover the amazing flavor and characteristics these oils have to offer. Participants will receive a set of olive oils that will be used for the tastings. Purchase information can be found below. Contact one of the stores or email denise@fustinis.com to register for an event.

The kit will include:

- Introduction that will explain how to sign up and what to have on hand for the tasting experience
- 200ml Fustini's Arbequina SELECT olive oil from Spain
- 200ml Fustini's Picual SELECT olive oil from Spain
- 200ml Fustini's Peranzana SELECT olive oil from Italy
- 3 2-piece pourers
- Tasting cups with lids
- Tasting Reference Card

Upcoming dates are every other Tuesday, all times are 5:30 pm (EST). You can find the complete schedule [HERE](#). Zoom information is sent the day before your event.

The Northern Hemisphere 'Select' Extra Virgin Olive Oils (EVOO) that participants will be tasting are made from the very finest olives harvested. These oils have an incomparable fresh, fruity and floral flavor. In addition, these Select EVOOs have the highest polyphenol counts (the antioxidant properties in olive oil) of anything Fustini's has ever carried. It takes twice as much first harvest fruit as mature fruit to produce the same amount of olive oil. "We are extremely proud to bring Michigan the world's freshest and highest quality olive oil," said Fustini's Owner Jim Milligan. "We can't wait for our customers to experience the fresh flavor and luminescent green color of these oils."

Dressing Jar Gift Set



Be ready for any salad with Fustini's Measured Dressing Jar. Follow six unique dressings measured on the side of the bottle to create and enjoy the perfect vinaigrette. This kit includes the Fustini's ingredients to make the Honey Mustard Vinaigrette

- 375ml Iron Fish Honey vinegar
- 375ml Herbs de Provence olive oil
- 375ml Pinot Grigio white wine vinegar
- Fustini's measured dressing jar
- QR code to more ideas, recipes and inspiration using that product
- a customized gift box to secure the bottles in transit and present nicely as a gift at the final destination

About Fustini's Oil and Vinegars

About Fustini's: Fustini's, a retail olive oil and balsamic vinegar tasting room, opened its doors in Traverse City, Michigan in 2008. The business quickly grew, adding three additional three Michigan locations in Petoskey, Holland and Ann Arbor. Fustini's has expanded their products and services to include cookbooks, pantry items and a School of Cooking. Additionally, Fustini's is committed to improving community health through diet and nutrition with recent fundraising programs to support the work of various non-profits throughout Michigan. Learn more about Fustini's including their School of Cooking at www.fustinis.com.

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