



Colive Oil is a premium olive oil with a social mission. Working with family farms all over Cyprus, Colive Oil brings together olives and farmers from both sides of the ceasefire line to create the rarest olive oil in the world.

"Part of our mission is to find common ground," says founder, Hasan Siber. "We bring together communities in conflict in Cyprus to encourage cooperation, and in turn, peace. We work with family farms that are located on both the northern and southern parts of the island. In fact, our olives are the first to cross the border dividing the two sides." Siber adds. Colive Oil creates a single stream of premium olive oil with the signature taste of Cyprus and highlights a marker of unique Cypriot identity that can be shared across the divide.

The indigenous Cypriot/Kibrisli/Kypriaki olive cultivar that grows all over the island gives Colive its unique flavor, among the best in the olive oil flavor spectrum. These olives grow in the perfect climate, right in the middle of the Mediterranean in one of the original locations, producing a taste profile that cannot be found anywhere else. Many of the olives are cultivated from monumental trees approximately 900 years old and are marked by their rich, intense flavor. When the olives are judged to be at optimal ripeness, they are hand-picked for maximum aroma and flavor.

Getting them across the Green Line that separates the two to be processed requires careful pruning, care, and inspection. Siber first accomplished this task with the help of his family, including his 92-year-old grandmother, who helped pull off leaves and stems from 800 kilos of olives to get them to press in time. Olives must be pressed within two days of picking to produce extra virgin quality oil.

Measuring olive oil flavors is a craft not unlike that practiced by experts in wine, with its own measures of flavor and terminology. The knowledge required to measure the nuances and differences in quality and oil flavor is a specialty. In order to assure the highest quality and flavor profile, Siber himself trained as an olive oil sommelier with experts in Tuscany and while doing preliminary research for the company. He oversees the flavor and output of the oil personally.

**Pull for peace. Taste without limits**

Colive Oil is interactive even in its initial presentation, in keeping with its mission of cultivating dialogue. Their "Pull for Peace" packaging requires the consumer to tear through an olive-leaf-shaped fence to get to the golden goodness inside. Through economic cooperation, Colive and its founders hope to do the same to the boundaries separating Cyprus. They make no secret that their ultimate goal is to promote peace and reconciliation across the Green Line. Hence the Colive Oil tagline, "Taste without limits." In a world that seems to be more divided by the day, Colive wants to be an opportunity for people to defy the divisions between them.

"We want to offer real opportunities to improve people's lives," Siber says. "The livelihood of Cypriot farmers and families are also increased, making way for a self-sufficient grassroots movement where everybody involved unites for a common cause." To aid in this, the company's model requires 10 percent of all profits to be donated back into the community. Siber says growing the ecosystem of bicomunal and cross-island enterprises is central to the company's mission.

At the core of the brand-new company's mission is sharing. In their artisanal Italian glass bottles, complete with a natural wooden cork and hand-made French porcelain dipping bowl in the Signature Edition, Colive Oil begs to be shared with your loved ones as an impetus to bring everyone together around a table.

"We want people to experience the richness and uniqueness of the Cypriot terroir. Using a high-quality oil elevates your dishes, and in this case, improves the world as well. We want people to pour, and share the love." Siber says.

**Drop us a line to find out more.**

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