

*Enrico Bariani and one of the original olive trees on the property.*

for using electricity, the Barianis make olive oil the same way it was made by the ancient Greeks and Romans. Interestingly enough, with the specially designed and imported equipment, Angelo and his sons first had to convert all of the electrical from the European system before the equipment could even be used. That was a task unto itself.

Their business success is not surprising. First there is the dedication. Then there is the education. **Luigi** is a graduate of CSUS with degrees in international business and marketing. He and his family are presently living in Germany, where they manage family properties. **Sebastian** is away at Cal Poly-San Luis Obispo completing a masters program in architecture. **Enrico and Emanuele** are graduates of UC Davis, with degrees in landscape architecture and psychology/biology, respectively.

I relayed the details of my visit and new-found knowledge of unrefined olive oil to a friend, who mused that: "Of course. Refined olive oil comes off in the distillation column just before fusil oil." He's a Renaissance man, and I found humor in the turn of his phrase. I gave him a

*Emanuele Bariani and the ancient olive tree house.*

bottle of Bariani.

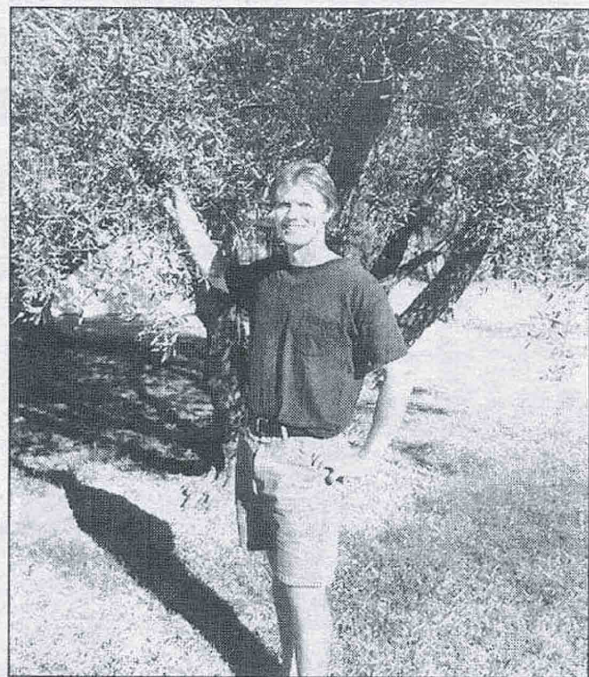
True to the wonderful Italian belief that "a crowd improves a feast," at the end of the afternoon, all of us adjourned to the family home for refreshments. The Barianis are cordial. They are close. They love what they do, and they do it well. They are happy. I was so happy to have **Rosetta** along to translate. She and **Santa** chatted like schoolgirls. The sound of Italian is so easy on the ear. But having Rosetta with me also allowed our hosts, who are polite and gracious to a fault, to leave

their fluent English behind and lapse into their native tongue. When they did, it was a new dimension. Their eyes lit up, and their whole being would come further alive.

Producing the finest olive oil is not a job. It's a passion, a lifestyle, and it was wonderful to be a part of it that day. If you can't go to Italy, a taste of Bariani will take you very, very close.

(Bariani Olive Oil is available at Corti Bros., David Berkley, Natural Foods Co-Op, Italian Mercato and local farmers markets.)

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## Bariani

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no heat; it's a cold-press. It's the first and only press. There are no solvents and no hot washings, both of which are used in factory production and which remove the essential nutrients. What results from the Bariani pressing is a combination of olive oil and vegetable water that is a deep purple, the color designers call aubergine. This combined mixture is pumped into a separator tank,

where at a very slow speed, the water drains out. True to this family's healthy respect for using wisely everything they have, the water goes back to their land to irrigate the olive trees they revere.

The final product is unrefined, first cold press, extra virgin olive oil. It sits in the tanks and is bottled fresh every month. It is simply the best oil you will ever taste. It's cloudy, not clear like the olive oils you are used to seeing. It's all-natural, and the nutrients are intact. In fact, except

