

Cusmai 1925: vintage harvests from Apulia

Extra virgin olive oil, table olives, tomato preserves and oil-packed specialties from a family business in Andria with roots going back to 1925.

Cusmai 1925 is a family business from Andria, in Apulia, that makes extra virgin olive oil, table olives, tomato preserves and oil-packed specialties. Its claim is “Vintage harvests”, and its idea of “clean” is one the company backs up with certifications, not slogans.

THE STORY

It all starts in 1925, when great-grandfather Salvatore bought a farmstead from the early 1800s, with the land around it, in contrada Croce, Cerignola. He called the olives of his grove “golden bells”. That story goes on today in a family business that owns olive groves between Cerignola and Andria and processes its vegetables fresh in its own cannery, which is also the family home.

Each generation has added something and taken nothing away. Grandmother Grazia opened the business to vegetables and still keeps the family recipes. Nicola Cusmai, the owner, joined the company in 2011. A food technologist, lead auditor and olive oil and wine taster, he oversees production, quality and packaging. His inspiration, he says, is “my grandmother’s pantry, always full of seasonal produce”.

VINTAGE HARVESTS

The claim comes from a simple idea: no two vintages are alike. Sun, rain and wind leave their signature on the harvest, and you can taste it in the jar and in the bottle. As with a great wine, every vintage has its own character and has to be gathered with care. The harvest is when a whole year of work becomes product, and a vintage, once lost, never comes back. Vegetables are processed fresh in the family cannery; olives become oil and table olives in their own time.

THE RANGE

Extra virgin olive oil and olives. Two extra virgin olive oils with different characters: Intense Fruity, from Coratina and Peranzana, and Organic Light Fruity, from organically grown Ogliarola. Alongside them, the table olives Bella di Cerignola, Peranzana, Sant’Agostino and pitted Leccino.

Tomato preserves and oil-packed specialties. Artisanal and organic passatas, including yellow tomato, yellow datterino and red cherry tomato varieties; peeled tomatoes and tomato fillets; and specialties in extra virgin olive oil such as lampascioni, sliced aubergines, yellow dried tomatoes and peppers “alla crudaiola”.

A “CLEAN” YOU CAN PROVE

For Cusmai 1925, “clean” is a commitment that can be checked. The company is ISO 22000:2018 certified, the food safety standard. On plant-based products it applies a 100% reduction of the maximum residue limits of plant protection products, backed by a dedicated certificate, and some products are nickel free, also with their own certification. An organic line, from extra virgin olive oil to tomato passata, completes the range.

Each year the company produces about 50 tonnes of extra virgin olive oil and nearly 300,000 jars of preserves and oil-packed specialties, which reach Italy, Japan, Thailand, the United States, Austria, France, Switzerland and Germany.

A FAMILY, A TERRITORY

Cusmai 1925 also takes its craft beyond the company walls. On Sunday 13 September 2026 it organised the first Salsa Fest at Terre di Traiano, the gateway to the Alta Murgia National Park: a celebration of

tomato passata and of the country ritual of making sauce at home. It had the patronage of the Municipality of Andria, the Rotary Club Andria-Castelli Svevi and LILT (the Italian League for the Fight Against Cancer). The day included a workshop for children, tastings and a talk on health and prevention, moderated by Vincenzo Rutigliano of Agrisole-Il Sole 24 Ore, with Professor Francesco Schittulli, national president of LILT, Professor Barbara La Gatta of the University of Foggia and farmer-chef Pietro Zito. For Nicola Cusmai, Salsa Fest is “an occasion to give new life to this ritual and to defend good food and good cooking”.

The company also talks about its craft with students in schools and works with higher technical institutes (ITS): one student has already joined the team.

CUSMAI 1925 AT A GLANCE

Based in	Andria (BT), Apulia, Italy
Roots	Family business with roots going back to 1925, in Cerignola and Andria
Products	Extra virgin olive oil, table olives, tomato preserves, oil-packed specialties
Production	About 50 tonnes of extra virgin olive oil and nearly 300,000 jars of preserves and oil-packed specialties a year
Certifications	ISO 22000:2018 · 100% reduction of maximum residue limits of plant protection products (certificate) · some products nickel free · organic line
Cultivars	Coratina, Ogliarola, Peranzana
Markets	Italy, Japan, Thailand, United States, Austria, France, Switzerland, Germany

ABOUT CUSMAI 1925

Cusmai 1925 is a family business from Andria, Apulia. Its story begins in 1925, when great-grandfather Salvatore bought a farmstead from the early 1800s in Cerignola. The company owns olive groves between Cerignola and Andria and processes its vegetables fresh in its own cannery. It makes extra virgin olive oil, table olives, tomato preserves and oil-packed specialties, is ISO 22000:2018 certified and is led by Nicola Cusmai, with the company since 2011. Its claim is “Vintage harvests”.

Cusmai 1925. Vintage harvests.

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High-resolution images available on request.