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## Amphora Nueva: The Oil of Champions

By Sophie Braccini



Amphora Nueva oils and vinegars, being used at the Olympics in Rio, were already at Sochi Olympic Winter Games. Photo provided

This year, Lafayette's Amphora Nueva's is participating in its second Olympic games.

After Sochi and the Olympic Winter Games two years ago, John Crisafulli, owner of Behind the Scenes Catering, brought to Rio 100 gallons of assorted oils and vinegars from the Bradley family's business.

Crisafulli will provide 16,000 daily meals to the athletes and sponsors in nine locations. The olive oils and balsamic vinegars that the Bradleys procure and create will be perfectly paired with the fresh and organic ingredients Crisafulli's team purchase locally to make healthy meals for the athletes.

"John (Crisafulli) used our products for the Olympic games in Sochi," says Nate Bradley, who manages the Lafayette store. "Apparently, our products were such a tremendous hit among the athletes in Sochi that he wanted to continue working with us for this year's games."

The San Diego-based caterer discovered Amphora Nueva's oils at a tasting in Los Angeles and reached out to the Bradleys. Bradley says that what makes this even more exciting for them is the fact that this connection was unsolicited and that Crisafulli actually went out of his way to find the highest quality oils available. He adds that some product

placement firms pay large sums to have their product in Rio, while they will be paid to do it.

Crisafulli has selected over 30 oils and vinegars to be featured in various dishes and to be used as dressings. What makes Amphora Nueva special is the many years this family has partnered with olive oil producers all over the world, making sure that they produce according to their criteria to extract the maximum benefits and taste from the olives. Procuring all over the world allows them to follow the season and to constantly sale very fresh oils. Bradley explains that the fresher the olive oil, the higher the polyphenols (anti-oxidant substances found only in very good olive oils), and oleic acids (the good fat in olive oil) that are highly renowned for their health benefits, will be. They also sell pure balsamic vinegar and have created naturally scented oils and vinegars that the athletes will be able to sample.

If the health benefits are important for the competitors, it seems that it is more the taste that Crisafulli chooses Amphora Nueva's products. He had commented during the preparation of the games in Sochi, "The oils are one of the biggest hits in the commissary. It's our first time with infused vinegars and the people have raved about them. People are trying to eat healthier and organic, and since we have fresh fruits and vegetables, it's a great compliment."

This year Crisafulli bought extra virgin oils: Italian Favavosa, Spanish Arbequina, Chilean Picual, Australian Picholine, Australian Coratina, Chilean Koroneki, Chilean Coratina. He also bought flavored oils: Wild Rosemary, Tuscan Herb, Eureka Lemon, Baklouti Green Chili, Basil, Wild Dill, Herbs De Provence, Persian Lime, Mushroom and Sage, Chipotle, Cilantro and Onion, Harissa, California Walnut Oil, Italian Truffle Oil. The balsamic vinegars he bought include: Neapolitan Herb, Blackberry Ginger, Fig, Traditional, Mango, Jalapeno, Peach, Sicilian Lemon.

Bradley says that about 75 percent of the products bought by Crisafulli are presently on tap at his Lafayette store. He is thinking of adding a small Olympic symbol on these oils and vinegars.

Amphora Nueva is located at 7 Fiesta Ln. in Lafayette.

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