

# LE STELLE DEL SOL D'ORO

## THE WINNERS GUIDE

### 2017

CONCORSO OLEARIO INTERNAZIONALE  
INTERNATIONAL OLIVE OIL COMPETITION



organized by



VERONAFIERE



## A PASSION FOR OIL

We follow Nature's teachings, cultivating quality with passion, so that our oil may be a treasure to savour day after day.



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OLIO DI FRANTOIO

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## LE LINEE

Vinitaly iniziative  
collaterali in fiera



Eventi a Verona



Riconoscimenti  
Vinitaly



Sol&Agrifood  
concorsi e iniziative



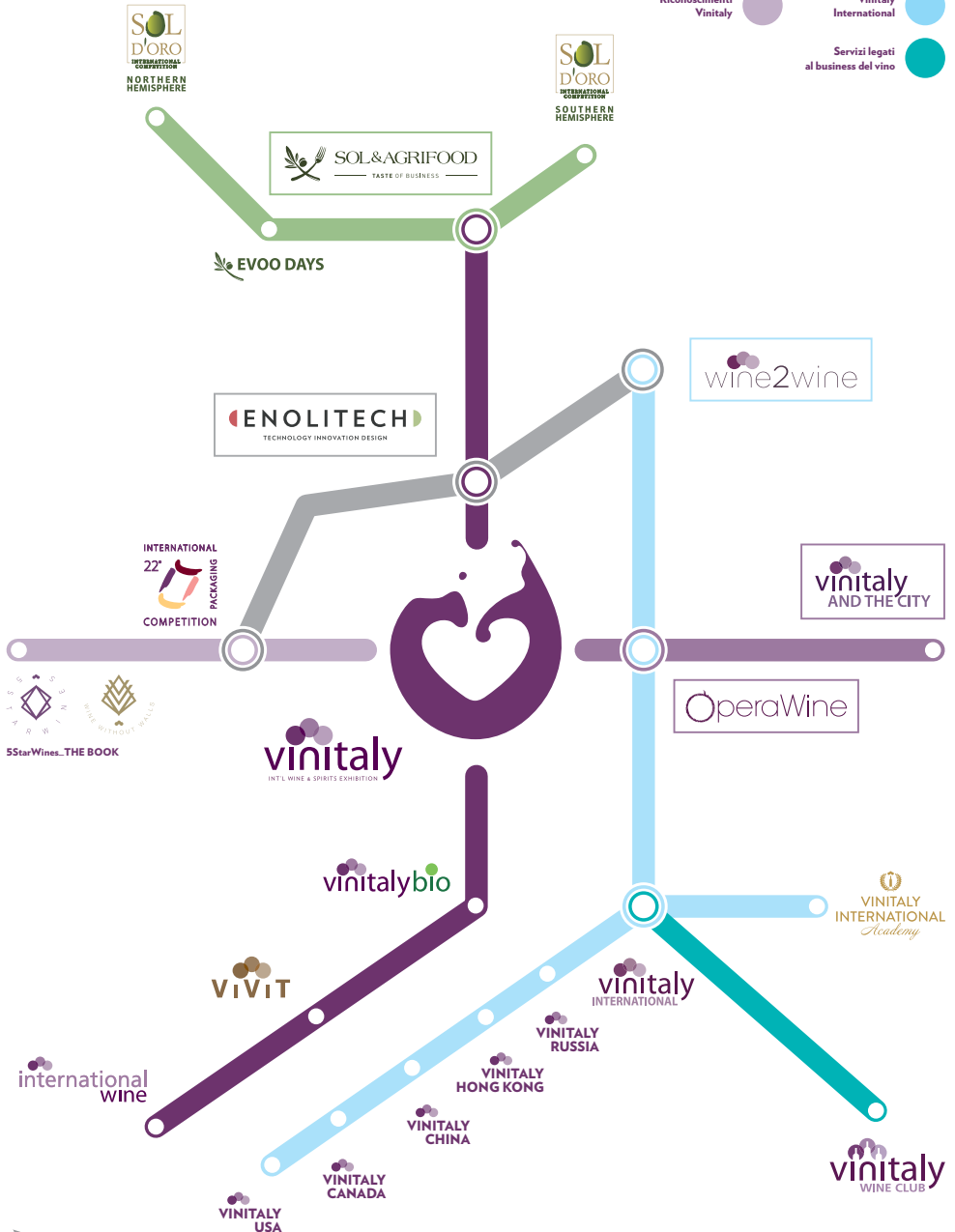
Enolitech  
Technology  
Innovation Design



Vinitaly  
International



Servizi legati  
al business del vino





## MORE THAN 4,000 EXHIBITORS

Producers, importers, distributors, restaurateurs, technicians, journalists and opinion leaders from all around the world travel to Verona to learn about market trends, discover innovations and create new business opportunities.

Four days of major events, meetings, tastings and targeted workshops encouraging contacts between exhibiting cellars and trade operators, together with an impressive convention programme discussing and analysing topics associated with supply and demand in Italy, Europe and the rest of the world.

*Vinitaly: where business meets tradition,  
innovation and glamour*

An extraordinary variety of red, white, rosé and sparkling wines representing every part of Italy and an entire Hall - International wine - highlighting wines from the main international wine-making countries.

An important role in promoting contacts between sector professionals and producers is played by the numerous tastings scheduled over the four days of the Exhibition: guided and walk-around tastings, prestigious vertical tastings, seminars and informative events.

A particularly exclusive feature of Vinitaly is the ability to find - thanks to scheduling in conjunction with the International Sol&Agrifood event - the best wine and agro-food products, while Enolitech focuses on technologies and technical systems for the wine and olive oil world.

## SPECIAL AREAS



5<sup>th</sup> EDITION

Exhibition dedicated to certified organic wine made in Italy and abroad. In collaboration with FederBio. Stands will also be joined by the Bio Wine Bar to ensure even better visibility for companies already attending the show in other halls that have certified organic lines in addition to wines produced using conventional methods.



7<sup>th</sup> EDITION

Vivit brings together producers keen to express themselves through transparency, authenticity and individuality. The exhibition is implemented in collaboration with the Vite Association that seeks to become a point of reference for artisanal producers of wines that express the character of their homelands. Small companies yet huge quality.



### INTERNATIONAL BUYERS' LOUNGE

The International Buyers' Lounge is an exclusive area dedicated to international visitors where they can get to know and taste selected Italian wines.



### vininternational

Exhibition dedicated to international wine production. In 2017, producers attended from Australia, Croatia, Poland, Russia, Andorra, Kosovo, Japan, Argentina, Spain, France, the Usa, Azerbaijan, South Africa, Portugal, Hungary and Georgia. In addition to exhibiting companies, it hosts a tasting area dedicated to buyers and facilities for business meetings.



### THE GREAT CUISINE OF VINITALY

Prestigious restaurants where renowned chefs prepare refined menus and the Citadels of Gastronomy offering pairings of wine and typical regional produce.



### THE CITY OF VERONA AND VINITALY AND THE CITY

Verona is world famous for Shakespeare's "Romeo and Juliet" and is also a UNESCO "World Heritage Site". A city of art, business and tourism: theatres, exhibitions and a great many cultural events. During Vinitaly, the squares in the historic centre come alive with Vinitaly and The City: the Vinitaly Off-Show event for all wine lovers.





SOL & AGRIFOOD

TASTE OF BUSINESS

Verona, April 15-18 2018



## SOL & AGRIFOOD INTERNATIONAL QUALITY AGRO-FOODS EVENT

From pasta to delicatessen meats, confectionery specialties and cheese, from honey to sauces, beer and extra virgin olive oil. The exhibition is increasingly becoming a landmark for food products from Italy as well as other countries, with significant growth in foreign exhibitors. This is why Sol & Agrifood has upgraded its web site to create a flow of information, with constantly updated and useful content for all the protagonists in the various production sectors, as a way of promoting product culture in Italy and abroad.







TRAINING AND CONFERENCES

COMPETITIONS AND PRIZES

EVOO TASTINGS

BUSINESS TO BUSINESS MEETINGS

FOOD PROMOTION

ITALIAN RESTAURANT

Sol&Agrifood has developed a winning format that encourages direct contact between producers and trade operators, highlighting the importance of the production process, tradition and territory. A "new language" is born and communicates quality through the best agro-food products.

The exhibition offers, coupled with the great versatility of the "turnkey" stands, allow producers to make a tailor-made way participation.



**Facts & figures 2017**

More than 56,000 visitors  
(+4% compared with 2016)  
27% international visitors coming  
from 130 countries

**Facts and figures 2017**

295 exhibitors  
Total net exhibition area occupied:  
4,240 sq.mt

**INCOMING INTERNATIONAL BUYERS**

RUSSIA - JAPAN - GERMANY - FRANCE - MEXICO - SPAIN - SLOVENIA - CHINA - ROMANIA - USA - EGYPT - INDIA - AUSTRALIA - CROATIA - BULGARIA - LEBANON - JORDAN - GREAT BRITAIN - SOUTH AMERICA - FAR EAST - TUNISIA





**Since 1998, Enolitech has been the international appointment with innovative technology applied to the wine and olive oil value chain.**

Enolitech allows sector companies to present the best of their production to a catchment of visitors that, thanks to scheduling alongside Vinitaly and Sol&Agrifood, not only includes numerous Italian and international operators but also the exhibitors themselves of these two specialist events.

Set up in Hall F - Giulietta and Romeo Entrance - Enolitech can respond the different needs of the exhibitors with a naked exhibition space or a shell scheme.

Within Enolitech are placed: the anti-counterfeiting desk, the exhibitor's assistance point and one of the four institutional restaurants of Vinitaly.

Enolitech exhibitors can also organize workshops to present their products inside the Conference Centre of Vinitaly

The International Exhibition of technologies applied to the wine and olive oil value chain is a valuable opportunity for all companies that want to promote their best on the market and to present and introduce new applications and technologies

**FOR MORE INFORMATION**  
[www.enolitech.com](http://www.enolitech.com)  
[enolitech@veronafiere.it](mailto:enolitech@veronafiere.it)





A WORLD  
WIDE  
PASSION



52<sup>nd</sup> EDITION  
VERONA  
**15-18**  
APRIL 2018

[WWW.VINITALY.COM](http://WWW.VINITALY.COM)  
TRADE ONLY

TOGETHER WITH



**GRAND TASTING**  
FINEST ITALIAN WINES  
Verona, 14 April 2018



**5StarWines**  
THE BOOK





“The Stars of Sol d’Oro” is a guide that every year lists the best extra virgin olive oils in the world - the winners of the two editions (Northern Hemisphere and South Hemisphere) of Sol d’Oro, the most selective international competition. The regulations for the Sol d’Oro Competitions are identical, involving the same blind tasting methods ensured by an international jury of great skill and expertise. Both editions are guided by a highly experienced panel leader.

Inclusion among the Stars of Sol d’Oro is not just a matter of prestige. Over time, the publication has become a landmark for international traders interested in quality extra virgin olive oil. The Sol d’Oro, Sol d’Argento and Sol di Bronzo logo - also joined this year by winners of Special Mentions - is, to all intents and purposes, an assurance of quality held in high regard in the market.

This tool is just one of the services that Veronafiere - in keeping with its vocation as an international promotion platform - offers the winners of Sol d’Oro awards. Among the many initiatives designed to encourage trade on the international markets of companies and their olive oils, we have also attended Olive Oil Kansai International in Osaka for two years - the only trade show dedicated to extra-virgin olive oil in Asia.

This marvellous opportunity is the outcome of collaboration between the two trade fairs that began in 2016 and culminated this year with the organisation of the Sol d’Oro Southern Hemisphere competition in Osaka last September. Thanks to this agreement, VeronaFiere attends this trade fair in Japan with its own exhibition area, that in turn hosts a series of initiatives including guided tastings of the Stars of Sol d’Oro devoted to professional operators in this sector.

From a business point of view Japan, is an extremely interesting market: it has the highest per capita olive oil consumption in Asia and its imports have grown by over 1,200% in 25 years. In Japan, extra virgin olive oil is mainly used with products of high and very high quality, thanks to its nutritional and health characteristics.

Promotion activities will continue after Osaka at Sol&Agrifood, the Quality Food Exhibition scheduled 11-15 April in Verona.

This is also an opportunity to consolidate the strong bonds between Japan and Italy, Osaka and Verona, Intex Osaka and Veronafiere - countries, cities and show organisers boasting impressive culture, tradition and professionalism.

## **Maurizio Danese**

*President of Veronafiere*



Fourth edition of the Sol d'Oro Southern Hemisphere Competition - Osaka - 11/15 September 2017

This year, the Sol d'Oro Southern Hemisphere competition travelled to the Far East and, although Japan is obviously in the northern hemisphere, it nevertheless enjoys an ideal position of convergence for producers south of the Equator and was hosted at Intex Osaka, the first major extra virgin olive oil trade fair in this part of the world.

The competition alternates with the Northern Hemisphere event held in February in Verona and is scheduled in September, a few months after olives are harvested in the southern hemisphere and consequently the optimal time for quality assessment of these olive oils. As ever, the oils were tasted by an international jury - as many as three times before the final - and always using the blind tasting method and new ID codes under the watchful eye of a lawyer.

Once again this year, the competition was impressive, with olive oils from Chile and South Africa challenging for the highest number of awards, although Argentina and Uruguay in any case highlighted the special features of their own products. The quality level was very good and these oils battled to the very last "perception", especially in the medium and intense fruit categories. Although the 'vintage' was not the best from a meteorological point of view (frequent droughts), the oils nonetheless met the quality expectations of the jury of experts.

Sol d'Oro in Japan, in addition to assessing the best products from the Southern Hemisphere, also saw welcome acknowledgment for Japan's own output, having taken part in the edition of the competition in Verona last February where five Special Mentions were earned by all five oils entered.

Further evidence, if there was truly any need, that olive growing is expanding considerably and ensures marvellous emotions, from the olive groves themselves to consumption, without overlooking the significant health benefits coming to the fore year after year.

## **Marino Giorgetti**

*Panel Leader - Technical Manager*

# PANEL OF JUDGES 2017



## MARINO GIORGETTI

Competition Panel Leader

Expert taster, professor, and panel leader for the world's most important extra virgin olive oil competitions. He has been the technical director of the Sol D'Oro Verona competition for eleven years. Marino travels the world advising olive production companies and training tasting panels. He has also written numerous publications related to olive oil tasting. In addition to Marino Giorgetti, the panel leader, other olive oil experts will come from Spain, Italy, Slovenia, and South America to determine the best oils from the Southern Hemisphere.



## GIUSEPPE GIORDANO

Expert taster. Panel leader of the Calabria Region, Italy, and Official Agronomist of the same region. He is also an instructor and trainer of tasters of virgin and extra virgin olive oil, and has been a judge in Italian and international competitions.



## JOSÉ MINGO

Commercial Engineer and businessman with a long history in the world of Chilean wine and olive oil production. He is the President of the Panel Cata Chile of Extra Virgin Olive Oil Association



## RAFFAELE DISANTI

He is resident in Japan since 2001. Importer of EVOO in Japan, he is a certified taster by ONAIO (Italian government authorized official olive oil taster). Since 2007 registered in the Italian list of technicians and experts on virgin and extra virgin olive oil, he is technical consultant for Japanese distributors since 2009. In the 2013-2014 he was a judge in JOOP (Japan olive oil Prize), organized by Italian Chamber of Commerce - Japan. Since 2016 is Vice president of JOOTA (Japan Olive Oil Taster Association) and teacher in the knowledge courses of extra virgin olive oil.



## GIULIO SCATOLINI

Giulio Scatolini - oil-maker and professional olive oil taster since 1993. He began sensory analysis of olive oils in 1987 and qualified as a panel leader after taking a course organized by the International Olive Oil Council (IOC) in 1995. In 1997, the Aprod Perugia panel under his chairmanship became the first Olive Producers Association panel in the world to receive IOC recognition. In 2007, he received recognition from MIPAF (Ministry of Agriculture) as panel leader of the Unaprol tasting group (National Union of Italian Olive Producers). In March 2014, he was also appointed panel leader at the Latina Chamber of Commerce.

# PANEL OF JUDGES 2017



## VASILEIOS KAMVYSIS

President of the Technical council of Olive oil Chemists experts of Greek Association of Industries & Processors of Olive oil. Scientific and Technical Director on Greek central oleic cooperative, certified laboratories ELEOURGIKI, he is Former Head of chemical Laboratory of Minerva, recognized by International Olive Oil Council (COI) until 2002-3. Representant in several Greek & foreign Official missions for Olive oil, he is author of scientific articles in recognised international chemical journals.



## ANUNCIACIÓN CARPIO

Biologist with a Diploma in High Specialization of Fats and Oils. Expert in tasting and sensorial analysis, judge in the most important oil competitions in the world (Italy, USA, Portugal, etc.) She works in the Consejería de Agricultura of the Junta de Andalucía in Jaén, evaluating olive oil mills to obtain high quality oils.



## RENI HILDENBRAND

Extra Virgin Olive Oil and wine producer, she is Member of SA Olive Association since 1992. Olive Oil Taster Certificate from O.N.A.O.O. Taster and Panel Leader on the SA Olive CTC Certification since 8 years



## TOSHIHISA SUZUKI

Toshihisa Suzuki was born in 1959, and received his M.A. in Agricultural Chemistry from Tohoku University in 1985. Since then he has joined the Nisshin Oil Group, Ltd. and has mostly engaged in R&D and quality assurance. In 2002, he has recognized as the 'Supervisor of the company panels' by the International Olive Oil Council. He has been a member of the international jury as taster at the BIOL prize since 2007, and at Los Angeles International Extra Virgin Olive Oil Competition since 2014.



## HIMEYO NAGATOMO

Himeyo is an Italian government authorized official olive oil taster and is President of the Japan Olive Oil Taster Association. She is an olive oil journalist and in addition to her role as olive oil expert taster, she does seminars, lectures, TV appearance and writing activities related to olive Oil and food for books, magazines and newspapers. She is the author of "Olive Oil Guidebook". Himeyo is involved in the development of tasters in Japan and also instructs chefs and food industry professionals. She has judged in Italy, New Zealand and the United States. She continues to do research of olive cultivation and olive oil at home and abroad for the dissemination of correct knowledge

# OLIVE OIL KANSAY 2017 PROGRAM



## TASTING

From 11<sup>th</sup> until 13<sup>th</sup> October

**12:00 - 12:45** Sol d'Oro Southern Hemisphere: tasting of the winnings extra virgin olive oil

*Delicate fruit*

MORGENSTER ESTATE

FEDRA OLIVE GROVE

SOC. AGRICOLA SANTA CARMEN

*Medium fruit*

MONTE LOS OLIVOS

AGRICOLA POBENA

AGRICOLA POBENA

*Intense fruit*

TRILOGIA

AGROLAND

MONTE LOS OLIVOS

## SEMINAR

13<sup>th</sup> October

**13:30-14:30** Prized olive oil tasting of international olive oil competition  
"Sol d'Oro Southern Hemisphere"

*Speaker*

Dr. Marino Giorgetti, Panel Leader & Technical Manager, Veronafiere

Dr. Claudio Valente, Vice President, Veronafiere





# THE WINNERS 2017



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*Medium Fruit* pag. 19

*Intense Fruit* pag. 23

# Morgenster Estate

huibre@morgenster.co.za - [www.morgenster.co.za](http://www.morgenster.co.za)

## Somerset West - South Africa



### Morgenster

Delicate yet ample fruit with fresh, herbaceous and especially almond notes, with a slight hint of banana. The mouth becomes slightly bitter and then a little more spicy, retaining a little persistence. In mouth closes on a sweeter note with hints of fresh grass and almond for an olive oil achieving great harmony and elegance.

## Fedra Olive Grove

accounts@kgroup.com.au - [www.fedraolivegrove.com.au](http://www.fedraolivegrove.com.au)



### Mitchell - Australia



#### Jeff's Blend

The nose opens with hints of perfectly ripe olives with slightly herbaceous and almond notes.

The initial mouth is somewhat bitter and then achieves perfect balance with spice emerging alongside with fresh, slightly herbaceous and pleasant sweet almond notes characterising an elegant and delicate oil.

# Soc. Agrícola y Avícola Santa Carmen Ltda.

claudiamoreno@qori.cl - www.qori.cl

## Ovalle - Chile



### Qori

The nose is characterised by the fruit of slightly over-ripe olives with delicate notes of field grass and scents of almond and banana. The slightly bitter mouth then reveals pleasant spice with delicious notes of grass and almond with a hint of ripe fruit to close an olive oil having delightful balance and pleasant freshness.

**COMERCIAL E INDUSTRIAL SOHO S.A.**

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Santiago del Chile - Chile  
jcfid@sohocomercial.cl  
www.sohocomercial.cl

**FEDRA OLIVE GROVE**

***First Cold Press Olive Oil***

POBOX 222 Mitchell - Australia  
accounts@kgroup.com.au  
www.fedraolivegrove.com.au

**LAS GAITAS S.A.**

***Agrovivo***

Camino Publico a Casablanca km 22  
Melipilla - Chile  
fernando.soto@haciendachorombo.cl  
www.carozzi.cl

**OLIVOS OLIMPO S.A.**

***Sol del Limari Nuevo***

Don Carlos 2939 Of t0z - Las Condes  
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david.scott@olivosolimpo.cl  
www.olivosolimpo.cl

**LA RESERVA DE LLANCAY LTDA**

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www.lareservadellancay.cl

**WILLOW CREEK OLIVE ESTATE**

***Privè***

Nuy Road - Nuy Valley  
Worcester - Sud Africa  
info@willowcreek.co.za  
www.willowcreek.co.za

**OAKHURST OLIVES FARMING LTD.**

***Oakhurst Delicate***

Waveren Street  
Tulbagh - Sud Africa  
info@oakhurstolives.co.za  
www.oakhurstolives.co.za

# Monte Los Olivos

[murmeneta@monteolivo.cl](mailto:murmeneta@monteolivo.cl) - [www.monteolivo.cl](http://www.monteolivo.cl)



## Santiago - Chile



### Longovilo Frutado Medio

Delightful fruit of green and ripe olives with hints of freshly mown grass and almond, embellished with floral notes and a dash of banana. The mouth is initially predominantly bitter followed by a more spicy sensation before blending together with herbaceous fragrances and convincing notes of bitter almond, artichoke and unripe vegetables for an oil with a fine body and pleasant persistence.

## Agricola Pobena s.a.

mmolina@alonsoliveoil.com - www.alonsoliveoil.com



### Santiago - Chile



### Alonso Obsession

The nose has distinct bouquets of fresh olives set off by milder notes of almond and ripe fruit. The taste is initially rather bitter and then blends with piquant and persistent nuances accompanying an aftertaste or sour vegetables and green almonds. Agreeable freshness and pleasant aromatic flavour close the mouth of this finely structured olive oil.



## Agricola Pobena s.a.

mmolina@alonsoliveoil.com - [www.alonsoliveoil.com](http://www.alonsoliveoil.com)



### Santiago - Chile



#### Alonso Coratina

The nose immediately captures precious scents of fresh olives with notes of ripe almond and field grass set off by milder hints of fruit. The mouth initially has a long, delightful hint of bitterness, followed by spice alternating in agreeable harmony against hints of fresh grass almond and unripe vegetables. Overall, this olive oil has a strong body and embracing aromatics.

**MORGENSTER ESTATE**

***Don Carlo***

Vergelegen Avenue  
Somerset West - Sud Africa  
huibre@morgenster.co.za  
www.morgenster.co.za

**WILDEKRANS**

***Keerweer***

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www.wildekrans.com

**VEST ACTIV FOUR LTD.**

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info@riolargo.co.za  
www.riolargo.co.za

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agrassan@terramater.cl  
www.terramater.cl

**AGROLAND S.A.**

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carolina.gama@colinasdegarzon.com  
www.colinasdegarzon.com

**PORTERVILLE OLIVES LTD.**

***Andante Intenso***

Porterville - Sud Africa  
andante@iafrica.com  
www.andanteoliveoil.co.za

**GABRIËLSKLOOF**

***Gabriëlskloof***

N2, Swartrivier Road  
Botrivier - Sud Africa  
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# Trilogia

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## San Juan - Argentina



### Trilogia

Harmonious sensations open the nose with notes of perfectly ripe olives and hints of herbs, almonds and tropical fruit. Bitterness and spice are well blended on the palate, expressing a fine, fresh and herbaceous mouth with notes of almond and unripe vegetables with a touch of dry fruit, for an elegant and harmonious oil that closes with a slightly sweet mouth.

## Agroland s.a.

carolina.gama@colinasdegarzon.com - www.colinasdegarzon.com



### Montevideo - Uruguay



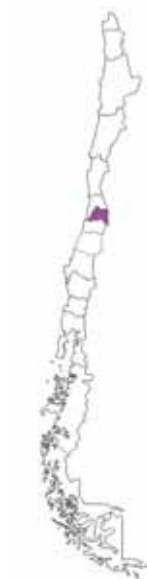
#### Colinas de Garzon Olio Novo 2017

The bouquet of this olive oil opens with herbal scents especially characterised by almond and perfectly ripe olives. Harmony between bitterness and spice ensure a fresh mouth with a hint of grass, almond, unrope vegetables and a touch of artichoke for an intense, ideal and agreeable aromatic impact characterised by the long persistence of the spicy note.

# Monte Los Olivos

[murmeneta@monteolivo.cl](mailto:murmeneta@monteolivo.cl) - [www.monteolivo.cl](http://www.monteolivo.cl)

## Santiago - Chile



### Montevecchio Premium Blend

Agreeable hints of green olives, field grass, almond and a dash of tomato characterise the fine and fruity nose of this oil. The mouth expresses excellent balance between initial hints of intense bitterness with subsequent lively spicy notes, followed by a return of slightly bitter almond, herbs and unripe vegetables for an olive oil with a big body and elegant persistence.

**OLIVOS RUTA DEL SOL S.A.**

***Deleyda Premium***

Huerto La Marquesa, Ruta 78 km  
Leida, San Antonio- Chile  
igonzalez@deleyda.com  
www.deleyda.com

**VEST ACTIV FOUR LTD.**

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www.derustica.co.za

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Worcester - Sud Africa  
info@willowcreek.co.za  
www.willowcreek.co.za

## PANEL 2017 - NORTHERN HEMISPHERE



<b>Marino Giorgetti - Capo Panel</b>	<i>Italy</i>
<b>Giulio Scatolini</b>	<i>Italy</i>
<b>Giuseppe Giordano</b>	<i>Italy</i>
<b>Claretta Siccardi</b>	<i>Italy</i>
<b>Simone De Nicola</b>	<i>Italy</i>
<b>Vasileios Kamvysis</b>	<i>Greece</i>
<b>Milena Bucar Miklavcic</b>	<i>Slovenia</i>
<b>Anunciacion Carpio</b>	<i>Spain</i>
<b>Selin Ertur</b>	<i>Turkey</i>
<b>Alberto Martino</b>	<i>Italy</i>
<b>Carlotta Pasetto</b>	<i>Italy</i>
<b>Orietta Pavan</b>	<i>Italy</i>
<b>Madhi Fendri</b>	<i>Tunisia</i>







## THE WINNERS 2017



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*Medium Fruit* pag. 33



*Intense Fruit* pag. 37



*Single Varietal* pag. 41



*Organic* pag. 45

## Moli d'Oli Gabriel Alsina

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olidecastello@gmail.com - www.olicastello.com



### Caretera De Balaguer Castello De Farfanya - Spagna



#### Oli Castello Arbequina

Agreeable hints of green olives, field grass, almond and nuances of tomato characterise the bouquet of this fine, delicate fruit oil accompanied by excellent balance in taste between sweet and bitter followed by slightly more vivid notes of spice, barely bitter almond, grass and a touch of tomato. Elegant freshness with superb balance between taste and bouquet.

## Leone Sabino

T. / F. +39 339.299.20.06

info@sabinoleone.it - www.sabinoleone.it

### Contr. Cefalicchio Canosa di Puglia (BT) - Puglia



#### Io Voglio

The bouquet opens with delicate hints of grass and almonds embellishing the impressive fruitiness of this oil, as well as hints of unripe olives. The mouth has a distinct sensation of bitterness followed by a slightly more intense spicy character with hints of grass again as well as balanced nuances of almonds with suggestions of sour vegetables. Imposing structure and agreeable freshness.

## Batta Giovanni

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giovanni.batta@tin.it - [www.frantoiobatta.it](http://www.frantoiobatta.it)

### San Girolamo - Perugia - Umbria



#### Olio Extravergine di Oliva Italiano

The nose is characterized by the fruitiness of green, almost unripe olive by fresh and almond nuances. The first impression in the mouth is of distinct bitterness, followed by delicious and slightly persistent spice. The aftertaste of herbs and green almonds complete the agreeable aromatic impact and good persistence.

**CASALE SAN GIORGIO*****Maestrale***

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**OLEIFICIO STASI*****Arciprete***

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**AZ. AGR. LA SELVOTTA*****Electum***

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**AZ. AGR. BONFIGLIO*****Cunzatillu***

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## Az. Agr. Cosmo Di Russo

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[dirussocosmo@yahoo.it](mailto:dirussocosmo@yahoo.it) - [www.olivadigaeta.it](http://www.olivadigaeta.it)



### Gaeta - Latina - Lazio



#### Caieta

Green olive fruit accompanied by fresh, delightful scents of green tomato, freshly mown grass and almond. The flavour is initially sweet followed by delicate bitterness and slightly more pronounced spice, with herbaceous fragrances and seductive hints of tomato and almond that define this balanced and elegant oil with pleasing aromatics.

## Az. Agr. Donato Conserva

T. / F. +39 393 1858748  
info@oliomimi.com - www.oliomimi.com

### Modugno - Bari - Puglia



#### Mimi

There is a distinct perception to the nose of lush grass, green almonds and fresh vegetables. The mouth opens with sweetness that immediately erupts into fine bitterness before merging with piquant and persistent hints accompanying a finish of unripe vegetables, almonds and thistle. Agreeable freshness and pleasant aromatic flavour close the mouth of this finely structured olive oil.

## Aceites Oro Bailen Galgon 99

T. / F. +34 953 548038

export@orobailen.com - www.orobailen.com



### Vva de la Reina - Spagna



#### Oro Bailen Reserva Familiar Picual

The bouquet of fresh grass, tomato and almond is offset by mild floral notes. The mouth initially has a long, delightful hint of sweetness, followed by bitterness and spice alternating in agreeable harmony against hints of fresh grass and tomato. Overall, an olive oil with an elegant structure and impressive aromatic impact.



**OLIO DI DIEVOLE****100% Italiano**

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BERARDENGA (SI) Toscana  
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Tel. 0583395349  
info@villa-santostefano.it - www.santo-stefano.it

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Tel. 080 3944722  
orodirufolo@hotmail.it - www.orodirufolo.it

**AGR. CASSINI PAOLO****Extremum Gran Cru Monocultivar Taggiasca**

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## Tenuta Zuppini

T. / F. 377 2303586  
tenuta.zuppini@virgilio.it



### Torricella Sicura - Teramo Abruzzo



#### Veneranda 19

Harmonious aromas with vigorous hints of grass, green olives and fresh almonds open the nose this olive oil and its marvellous, intensely fruity character.

The intense, bitter and spicy flavour is very well-blended for an excellent, fresh and herbaceous mouth with a distinctive hint of almond and artichoke alongside an impressive structure and pleasing persistence.

## Az. Agr. Quattrococchi Americo

T. / F. +39 0775 435392

[info@olioquattrococchi.it](mailto:info@olioquattrococchi.it) - [www.olioquattrococchi.it](http://www.olioquattrococchi.it)



### Mole S. Maria - Alatri Frosinone - Lazio



#### Classico

The bouquet of this olive oil opens with herbal scents especially characterised by tomato and almond in a perfect olfactory balance. Astonishing harmony between bitterness and spiciness for a fresh mouth with a strong hint of grass and almond and suggestion of tomato and thistle for an intense, fine and impressive fragrance.

## Frantoio Pruneti

T. / F. +39 055 8555091  
frantoio@pruneti.it - www.pruneti.it



### San Polo in Chianti - Firenze Toscana



#### Equilibrato Dop Chianti Classico

Fresh herbaceous and almond nuances alternate with pleasant notes of thistle to characterise the bouquet of this olive oil. The mouth opens with a distinctive bitter taste before being joined by equally intense spiciness, supporting a fresh flavour in an oil with a big structure with evident and embracing freshly mown grass and almond.

**AZ. AGR. LAURA DE PARRI**

***Cerrosughero DOP Canino***

LOC. CERROSUGHERO - 1011 CANINO (VT) Lazio

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# Leone Sabino

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info@sabinoleone.it - www.sabinoleone.it

## Contr. Cefalicchio Canosa di Puglia - Puglia



### Don Gioacchino

The fragrances of this olive oil especially reveal fine and fresh green almonds with hints of artichoke and field grass. Taste opens with fine, intense and sustained bitterness, followed by a sensation of rather persistent spice with almond, herbs and hints of artichoke. Fine structure and freshness close the mouth of this olive oil with excellent aromatic persistence.

## Az. Agr. Quattrococchi Americo

T. +39 0775 435392

info@olioquattrococchi.it - www.olioquattrococchi.it

### Mole S. Maria - Alatri - Frosinone Lazio



#### Superbo

Full-bodied sensory impact with hints of tomato and green olives alongside aromatic field herbs and a nuance of almond. Hints of bitterness in the mouth give way to more intense spice with balanced notes of almond, grass, delicate artichoke and highly agreeable tomato. A big body and harmonious freshness close this oil in the mouth.

## Aceites San Antonio

T. / F. +34 953 236 146

jms@aceitessanantonio.com - www.cortijolatorre.com

### Jaen - Spagna



### Cortijo La Torre

Medium fruit with delightful fragrances of green tomato with hints of freshly mown grass and a nuance of cardoon. Sweet and bitter tastes are well combined and then give way to a pleasant and persistent spice, followed by a fragrant aroma dominated by notes of artichoke and elegant freshness with traces of tomato.



**AZ. AGR. DEPALO*****Danae***

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# Az. Agr. Tommaso Masciantonio

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## Caprafico - Casoli - Chieti Abruzzo



### Trappeto di Caprafico

Rich, herbaceous, floral and green-olive aroma, accompanied by hints of tomato, almond and delicate artichoke for the marvellous sensory profile of this organic oil. The opening bitter taste is enhanced by fine hints of spice for an oil with a rich texture and fresh, herbaceous aftertaste returning lively nuances of tomato, artichoke and almond highlighting an elegant structure.

# Az. Agr. Quattrococchi Americo

T. +39 0775 435392

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## Mole S. Maria - Alatri - Frosinone Lazio



### Olivastro

The bouquet opens with delightful fruit of green olives and fine hints of field grass, almond and distinctive tomato. The initial fine bitterness is followed by more distinctive yet well-balanced spiciness before closing nuances of almond and grass, accompanied by a dash of tomato and more evident artichoke ensuring persistent freshness.

## Frantoio Franci Snc

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info@frantoiofranci.it - www.frantoiofranci.it

### Montenero - Grosseto - Toscana



### Frantoio Franci Bio Igp Toscano

The nose opens with hints of fresh, all but unripe olives with notes of herbs, almond and delicate cardoon. The distinct mouth has intense yet well-balanced bitterness and pungency embraced by very agreeable hints of medicinal herbs and almond that fill the mouth for an olive oil with an impressive structure and fine linearity between bouquet and taste.

**Frantoio Pruneti s.r.l****Monocultivar Moraiolo Bio**

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info@oliolibrandi.it  
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A close-up photograph of a hand wearing a blue nitrile glove pouring a golden olive oil from a green glass bottle into a clear glass. The background is softly blurred, showing other glasses and bottles.

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