THE GUIDE
OF THE BEST
ORGANIC EXTRA VIRGIN
OLIVE OILS
IN THE WORLD
THE ORGANIC EXTRA VIRGIN OLIVE OIL AND BIOL PRIZE

The “virginity” of an olive oil is the main parameter that represents the quality. More an olive oil is similar to that present in the pulp of the fresh and healthy olive, more the oil produced will be of excellent quality.

There are many factors that can alter this “integrity”: the late harvest of olives, a bad storage after the harvest, the beginning of fermentation processes in olives harvested, a physical stress or heat during processing, a bad separation of the oil from the residual aqueous or solids of the pulp, poor preservation of the virgin olive oil excessively exposed to light, heat and oxygen. But a product as “virgin” must be also protected from unwanted chemical residues, which easily settle in the oil, almost a sponge to odors and substances. For this BIOL Prize is dedicated only to extra virgin olive oil obtained from organic farming: an agriculture which avoids the use of synthetic chemicals, preserves the natural substance of the soil and exploits ecologically the cycles of nature.

The Guide promotes and describes the best organic extra virgin olive oils of the world selected after a great work of collecting samples from different regions of the world, of chemical analyzes and tasting selections operated by qualified “panel” of tasters according to the highest standards internationally recognized.
THE WORLD OF BIOL

The BIOL Prize, dedicated to organic extra-virgin olive oils, is a global reference point for the whole of the olive oil sector. Started in Andria, Puglia Region, located in the southern Italy, through the initiative of C.i.Bi. and the technical staff of the Programme “Oil & Quality”, the highly respected international prize has run since 1996.

Every year, 400 organic extra virgin olive oils from more than 17 different countries, and from all five continents, from 21 years submit their best oils to this important competition.

All this makes BIOL one of the few competitions, able to offer a complete panorama, reliable and updated of the organic olive oil worldwide. BIOL is also BIOLKIDS, educational programme oriented to taste and knowledge of the olive oil and its environment, which involves every years thousands of children to choose their best organic olive oil. BIOLPACK, prize to the best packaging. BIOL TERRITORY, prize to the best extravirgin of each region of the world. BIOL offers also a technical service for training, information and research. This facility serves the needs of the world’s olive growers and olive oil producers who produce a quality product, while caring for all ethical and environmental aspects.
THE BIOL GUIDE

This Guide promotes and describes the best extra virgin olive oils of the world produced in the years 2015-2016 that the International jury awarded the Extragold Medal because of excellent quality. For each sample in the race it was determined the aromatic profile and overall quality evaluation, analyzing both chemical and the organoleptic aspects, to ensure the highest reliability of the information provided. The test panel (group of expert tasters) evaluates products anonymously and through the evaluation sheet of BIOL. It is a unique tool, the result of years of experience and direct dialogue with the experts. Our sheet adds up to international standards, other relevant factors: the presence and intensity of the different flavors, harmony and persistence over time of the olfactory and taste sensations perceived.

The sheet elaborated by Alfredo Marasciulo, panel chief of BIOL, is a tool, which highlights the presence and the intensity of the olfactory and gustative characteristics of the olive oil and in particular fruity, bitterness and pungency, the three aspects that represent the pleasant qualities typical of each extra virgin olive oil.

All the extra virgin olive oils that you can find in this guide are of highly quality from which to choose on the basis of his own pleasure and curiosity.

We invite you to a journey around the world, to learn about these amazing oils and the farm that produce them. Are precious oils, the result of work done with commitment and passion, to bring to our tables and the attention of our palates, this huge wealth of biodiversity. Oil includes all these components, to the BIOL the task of choosing the best stories and tell you about.

Enjoy the reading.
OUR SERVICES

- Courses I° and II° level of sensory analysis of olive oil
- Tasting sessions of 20 meetings with hundreds of oils from around the world
- Chemical analysis and sensory profile of olive oil samples
- Promotion and communication of farmers at major international trade fairs in the organic sector
- Technical assistance for the improvement of the olive oil quality
- Counseling for labeling and product packaging
THE PROTAGONISTS OF THE 21° BIOL PRIZE

LECCE
18-21 MARCH
2016
THE BIOL INTERNATIONAL JURY 2016

From top to left:
Sandro innocenti, Maríaluz Hurtado, Vasilij Valenčič, Gianni lezzi, Anna Neglia,
Paulo Chiquini, Paola Fioravanti, Giovanni lacertosa, Alissa Mattei, Pino Giordano,
Paolo Saracino, Dean Wilkinson, Franco Matarrese, Gianfranco De Felici,
Anunciación Carpio Dueñas, Eric Akuoko, Toshihisa Suzuki, Franco Mansullo,
Kamel Ben Ammar, Euplio Vitello, Dieter oberg, Jean Seide, Dora De Santis.

Down from right:
Patrizio Gamba, Gabriella Stansfield, luana leo imperiale, Maria Paola Consolini,
Teresa D'Uva, Vasileios Kamvisis, Alfredo Marasciulo, Giulio Scatolini,
Marino Giorgetti, Raffaele Manca.
Free test of acidity and peroxides in the oil

BIOLPACK jury at work

BIOLKIDS jury 2016
CHOOSE YOUR OLIVE OIL

THE BIOL MEDALS

EXTRAGOLD MEDAL:
Awarded to all olive oils considered by the BIOL International Jury of excellent quality.

GOLD MEDAL:
Awarded to all olive oils that have received by the BIOL juries a score included between 70/100 and 74,99/100.

SILVER MEDAL:
awarded to all olive oils that have received by the BIOL juries a score included between 70/100 and 65/100 e 69,99/100.

THE THREE PERCEPTIONS OF A GOOD QUALITY OLIVE OIL*

FRUITY
Olfactory sensation typical of oils obtained from olives harvested before or during the ripening.

BITTER
Characteristics taste of oil obtained from green olives or olives turning color.

PUNGENT
Biting tactile sensation characteristic of oils produced at the start of crop year, primarily from olives that are still green.

* Reg CEE 2568/1991 e s.m.i.

SCORE BIOL

The rating is assigned by the international panel of BIOL on the basis of the evaluation sheet BIOL, which provides for a maximum score of 100, distributed as follows:

MAX 40 for the OLFACTORY LIKING
MAX 40 for the GUSTATIVE AND BACK PALATE LIKING
MAX 20 HARMONY AND PERSISTENCE
COMPANY DESCRIPTION
Castillo de Canena is a family business of old oil-producing tradition dating back to 1780. The family Vañó still today works combining tradition and innovation to get his best extra virgin olive oil. The mill is the only in Spain to be awarded the Iso 22000 certification which along with others such as BRC / IFS and Calidad Certificada guarantee the quality. The olives are harvested between late October and early November to please the most demanding palates. Among Castillo de Canena productions the products chosen for the most prestigious tables around the world: from the Ritz Hotel in London at the Mandarin Hotel in Hong Kong.

PICUAL BYODINAMIC

CULTIVAR
Picual

TASTE
Intense green color, filtered. Very green and intense fruity, wide and enveloping fragrance with clear plant perfumes ranging from fruity of green apple and citrus to notes of grass, leaf, tomato and vegetables. On palate complex and structured with important bitter and pungent, hint of fresh grass and artichoke and almond aftertaste. Great harmony and persistence.

Score
BIOL
85,00
FATTORIA RAMERINO

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Contact: Filippo Alampi

COMPANY DESCRIPTION
Ramerino Farm is an organic farm founded in 2000 by Filippo Alampi. 44 ha of olive groves, are located in the territory of Bagno a Ripoli. The most important varieties most are Moraiolo, Frantoio, and Leccino, typical of the central part of Tuscany. The farm pays great attention to the harvesting and pressing of the olives, to obtain a product with very high quality characteristics. Harvesting begins in late October and it never extends beyond the month of November. The oil is stored in stainless steel silos, with a steady temperature at around 14 ° - 18 ° C. The farm produces also Chianti wine grapes and summer vegetables marketed locally.

GUADAGNÒLO DULCIS

CULTIVAR
Moraiolo / Frantoio / Leccino

TASTE
Green color olive oil with light gold reflections, clear. Intense fruity and very green with vegetable scents of herbs and citrus. On palate complex and structured with bitterness and pungency of medium intensity enriched by a wide range of descriptors ranging from floral and almond notes to greener leaf and vegetables. Spicy aftertaste. Excellent harmony and persistence.

Awarded also with the selection
CULTIVAR FRANTOIO
BIOLPACK

BIOLPACK is the prize awarded to the best packaging of products with the best design and the best and most comprehensive labelling. In particular, the BIOLPACK wants to reward the ability to correctly communicate the values for organic farming in accordance with current legislation. A Jury – formed by communicators, journalists, consumer representatives and field technicians – consider only the packages that have a correct label both from the regulatory aspect and the correct information for the consumer. The jury then chooses between those that must be awarded for the best design and the most convincing ability to communicate the “organic” and the quality of the product.

The Biolpack Juri 2016 awarded the prize to the Spanish olive oil **SOLEAE Manzanilla Cacereña**.

Linear and elegant packaging and labeling which guarantees to all consumers, clarity and fairness of the information. SOLEAE is a product that overcomes conventional barriers and proposes the entire label also in Braille system, dedicated to blind and visually impaired.

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www.soleale.com - soleae@soleae.com

BIOLPACK Jury 2016

Gianni Santovito - ACU - Association of Consumers
Alessio Gloria - Product Designer
Sandro Innocenti - Product manager BioLife
Nunzio Pacella - Food and wine journalist
Jean Seide - BIOL International Jury (USA)
Richard Retsch - BIOL International Jury (GER)
Anunciación Carpio Dueñas - BIOL International Jury (SPA)
Graham Rooney - BIOL International Jury (GB)
BIOLKIDS

BIOLKIDS is the competition awarding the oil of children.

It is a path that involves pupils in primary schools who develop the skills needed to evaluate and judge impartially olive oils.

A very successful initiative that combines theoretical lessons in sessions tasting. BIOLKIDS is unique and becomes an event on the occasion of Biol Prize. BIOLKIDS is a very successful and original initiative.

Through talks and tasting sessions on organic extra virgin olive oil, primary school students develop the skills necessary to judge olive oils. The initiative becomes a real event for the occasion of the BIOL Prize. The students, following a training course run by BIOL experts, have demonstrated excellent tasting skills. These students constitute a jury, the jury BIOLKIDS, which supports the work of the International jury. For young jurors the prize represents a unique opportunity for learning and exchange with experts from around the world. The initiative is also carried out with a collective event (Educational tour) dedicated to the importance of healthy eating and environmental sustainability.

In 2015/2016, 900 students of 22 Italian elementary schools participated: 12 located in the six provinces of Puglia Region, five in Calabria and other located in Campania, Lazio, Liguria and Sardinia.

In 2016 the BIOLKIDS prize was awarded to the olive oil

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To take part in BIOLKIDS and to organize local events write to biolkids@premiobiol.it
BIOL TERRITORY

BIOL ALBANIA
SHKALLA
Shkalla Sh.
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BIOL ARABIA
NADEC
The National Agricultural Development C.O.
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Contact: Salman H. Alshamari

BIOL ARGENTINA
MIDITERRA
Miditerra S.A.
www.miditerra.com.ar
Contact: Sergio Stalman

BIOL CROATIA
CHIAVALON
OPG Chiavalon
www.chiavalon.hr
Contact: Sandi Chiavalon

BIOL GREECE
MYTHOCIA OLYMPIA PGI
Papadopoulos Konstantinos & CO
www.papadopoulosoliveoil.com
Contact: Konstantinos Papadopoulos

BIOL ISRAEL
SYNDIANNA GALILEE BARNEA
Syndianna of Galilee
www.sindyanna.com
Contact: Hadas Lahav

ITALY
BIOL ABRUZZO
TRAPPETO DI CAPRAFICO
Tommaso Masciantonio Az. Agricola
www.trappetodicaprafico.com
Contact: Tommaso Masciantonio

BIOL BASILICATA
LA MAJATICA
La Majatica di Angelo Valluzzi
www.lamajatica.it
Contact: Angelo Valluzzi

BIOL CALABRIA
LIBRANDI MONOCULTIVAR
NOCELLARA DEL BELICE
Tenute Librandi Pasquale
www.oliolibrandi.it
Contact: Lucia Librandi

BIOL CAMPANIA
VERBIO
Sole di Cajani
www.soledicajani.com
Contact: Pasqualina Gambino

BIOL LAZIO
QUATTROCIIOCCHI OLIVASTRO
ETICHETTA GIALLA
Quattrociocchi Americo Az. Agricola
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BIOL PUGLIA
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BIOL SARDINIA
LUNAVERA NERA DI OLIENA
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BIOL SICILY
TITONE DOP
Titone Az. Agricola
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BIOL TUSCANY
GUADAGNÒLO DULCIS
Fattoria Ramerino
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BIOL TRENTINO ALTO ADIGE
PREÈRA
Santuliana
www.masobotes.it
Contact: Renato Santuliana

BIOL UMBRIA
VIOLA SELEZIONE
Viola Az. Agraria
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BIOL VENETO
PERNIGO SELEZIONE DEORUM
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BIOL LEBANON
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OLIVAL DA RISCA RESERVA DA FAMILIA
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BIOL SPAIN
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BIOL TUNISIA
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COMPANY DESCRIPTION
The olive-growing tradition of Shkalla Sh family starts more than 100 years ago. Over time, the technology to support production has gradually improved the quality of the products, with a growing sensitivity to organic. In 1996, the company ranks among the leading manufacturers of extra virgin olive oil on the Albanian market. In 2003 Shkalla Sh. has been certified by Bio inspecta and began an intensive distribution at European level. The company has a few hectares of olive groves and works with local farmers groups of Tirana (Farka, Vrap) and other districts of the country as Lushnja (Dushk phenomenon) and Fier Gorishovë.

SHKALLA

CULTIVAR
Bardhë / Tiranes / Kalinjot

TASTE
Yellow olive oil, clear. Fruity of medium intensity tending to green with notes of vegetable and herbs. On palate bitter and pungent of medium intensity, clear hints of vegetables, herbs, artichoke and spices. Slight almond aftertaste. Discreet harmony and persistence.

Score BIO 77.00
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Contact: Vesaf Musa

COMPANY DESCRIPTION
With an experience of over 20 years under the guidance of Vesaf Musa, the Musaj Company is now among the most important producers of extra virgin olive oil in Europe. From the beginning the company has pointed to the high quality olive oil production. It has therefore steadily improved it performance, choosing high technology equipment and acquiring the safest certifications.
Company uses only olives from the area Vlora, one of the richest of olive groves.

MUSAI
CULTIVAR
Kalinjot

TASTE
Green olive oil clear. Fruity of medium intensity with notes of green apple, grass and almond. On palate, bitter of medium intensity that slightly prevails on pungent with vegetal hints of fruit, leaf, herbs, vegetables and herbs.
COMPANY DESCRIPTION

The company has started operating in the field of olive oil since 1989, when it created one the most modern oil mill in Greece. Through the continuous improvement of its facilities and expertise, the company has managed to become synonymous with quality and it has successfully cooperated with producers who have the same philosophy. The combination of experience, competence and the natural characteristics of the territory are enclosed in an excellent production, expression of the flavour and aromatic of the land.

MYTHOCIA OLYMPIA PGI

CULTIVAR
Nemoutitana

TASTE
Green-yellow olive oil, limpid. Green fruity of medium intensity with fresh notes of leaf and aromatic herbs. On palate, at the beginning intense bitter taste that prevails on pungent enriched by hints of vegetables, spices and bitter herbs. Good harmony and persistence.

Score BIOL
78,00
COMPANY DESCRIPTION

Kyklopas S.A. is a family business operating since 1982 thanks to Argyris and Niki Kelidi who cultivate with passion more than 10,000 trees, monocultivar Makri. In Makri in the oldest olive trees in the Mediterranean, near the cave of the Cyclops of Homer was created the family mill where, normally in mid-October, the production of olive oil starts. It is a high quality olive oil that since 2008 was awarded BIOL Greece. The early harvesting, the microclimate and the subsoil make possible a high-density oil with intense flavours and fruity.

KYKLOPAS OLIVE MILL

CULTIVAR

Makri

TASTE

Green olive oil with yellow highlights, clear. Fruity of medium intensity tending to green with herbaceous scents, hints of green apple, artichoke and spices. On palate, pleasant and slightly pungent in balance with bitter, vegetal notes with aftertaste of fresh herbs, almonds and spices. Good harmony.
COMPANY DESCRIPTION
Island of Lesvos, where the olive tree is the symbol of the region and the olive oil reaches a supreme quality more than anywhere else in Greece, the olive groves of Tzortzis family are the treasure of this land. Backed by 100 years of family experience in olive growing, the company operates since 2006 in the standardization, production and marketing of both organic olive oil and conventional.

OLVIA GREEN

CULTIVAR
Adramitini / Kolovi

TASTE
Green olive oil, with yellow reflections. Intense green fruity with pleasant vegetable notes of herbs, and spices. On palate, balanced bitter and pungent of medium intensity, enriched by notes of vegetables, leaf, spices and almond aftertaste. Discreet harmony and persistence.
COMPANY DESCRIPTION
The estate Masciantonio has installed its first olive mill back in 1948 and over the years continuously introduced the latest technical improvements. Company is working with a precision and dedication, that only grows with experience and in fact, the olives are being processed right after the olives come in from the fields.
First, the leaves are removed and then the fruits are washed. Right afterwards follows the milling between granite stones and the subsequent gramolatura. The olive paste is then stratified onto filtering mats (diaphragms) to extract the oil in the presses. Our precious oil is being stored at a constant temperature of 15 to 18 Celsius in stainless steel tanks under nitrogen to protect the oil from oxidization.

TRAPPETO DI CAPRAFICO

CULTIVAR
Gentile di Chieti / Intosso / Leccino

TASTE
Green olive oil, filtered. Fruity very clear, deep green, rich and structured with hints of flowers and fruits, grass, leaf, tomato and spices. On palate, bitter of medium intensity and prevalent pungent, with large and fresh scents of flowers, almond, artichoke, green tomato and herbs. Excellent harmony and persistence.
COMPANY DESCRIPTION
From 1990 in Pianella, on the hills of Pescara, Sandro Di Giacomo and his wife Giuseppina are among the first in Abruzzo to choose the organic, in order to find again a close relationship with nature and its rhythms. Today the owned mill, with cold pressing system, allows to grind daily the olives and for third parties, obtaining extra-virgin organic olive oil and P.D.O. Aprutino Pescarese. The variety of olives is 90% of cultivars Dritta, while the remaining product is distributed among the varieties Leccino, Frantoio and Intosso. Today the farm Di Giacomo has expanded its offer through the production of bread, bakery products, processed products and pate.

DI GIACOMO SANDRO

CULTIVAR
Dritta / Leccino / Frantoio / Intosso.

TASTE
Yellow olive oil, limpid. Intense green fruity with scents of wild herbs and spices. On palate, balanced pungent and bitter of medium intensity enriched by notes of green apple, fresh herbs, flowers and spices. Great harmony and persistence.

Score BIOL
78,00
COMPANY DESCRIPTION

Valluzzi Oil Mill has been working in the olive industry since 1956. The oil mill is situated in San Mauro Forte (Matera), a small town in Basilicata (Italy), which stands on a hill, about 565 metres above sea level. The area is rich in olive groves, mainly the Majatica variety. The Company, which has been handed down from father to son, keeps up-to-date with the times, using increasingly sophisticated machinery; it has a continuous cold pressing cycle. Since 2014 Majatica also has certified organic soils and products.

LA MAJATICA

CULTIVAR

Majatica

TASTE

Yellow oil, unfiltered. Intense and green fruity with fresh notes of almond, herbs and green tomato. On palate, bitter and pungent of medium intensity and decided sensations of apple and green banana, fresh grass, tomato and almond aftertaste. Good harmony and persistence.
COMPANY DESCRIPTION
Following the centuries-old family tradition, Pasquale Librandi founded his farm in 1960. Since 2012, the company takes advantage of the professionalism and the expertise of Pasquale’s five children, to which the householder has conveyed his passion and experience. The farm practices organic farming since 1997 on all its 220 hectares, 153 of which are destined to olives. The production always looks to excellent quality, as evidenced by the awards received in the last decade. Librandi is also a cozy farmhouse.

LIBRANDI MONOCULTIVAR NOCELLARA DEL BELICE

CULTIVAR
Nocellara del Belice

TASTE
Yellow olive oil with green highlights, unfiltered. Intense green fruity, deep and structured, with clear hints of green apple, tomato, herb and leaf vegetables. On palate, bitter of medium intensity surmounted by an enveloping pungent enriched with notes of grass, fruit, tomato and spices. Excellent harmony and persistence.

Score
BIOL
81,00
COMPANY DESCRIPTION
The company with 1600 olive trees on 10,000 hectares is located near Caggiano (SA), at 600 metre above sea level, within the area known as Valle del Tanagro, an unspoiled area rich in culinary tradition and surrounded by lush vegetation and forests. Our olive groves are made up of three main types of olive tree known as Carpellese, Pendolino and Picholine. These trees produce a organic olive oil of high quality pleasantly flavoured and aromatic.

VERBIO

CULTIVAR
Carpellese / Pendolino / Picholine

TASTE
Green olive oil, clear. Intense green fruity with notes of flowers and herbs on which stands out fresh almonds and fresh green tomato. On palate, intense pungent prevails on a pleasant bitter and the taste of tomato back and it is completed with herbal notes and almond aftertaste. Good balance and persistence.
COMPANY DESCRIPTION
Tradition, territory, flavors and fragrances, mixed with quality and passion: this is Romano Antico Frantoio. The company was founded in 1840 in Benevento. The experience and expertise gained by Alberto Roman, dedicated to the cultivation of olives and the production of oil allow to achieve high product quality. An oil that, year after year, acquires notoriety and credibility gaining awards and accolades that come from all over the world.

GOLD

CULTIVAR
Ortice / Raccioppella / Ortolana / Pendolino

TASTE
Green olive oil with light yellow reflections. Intense green fruity, very rich and structured, with notes of green banana, apple and flowers and with final notes of herbs and almond. On palate, intense bitter and pungent but well balanced in perfect harmony with very clear hints of fruit, flowers and grass just cut. Slight almond aftertaste. Great persistence.
 COMPANY DESCRIPTION

The company, founded in the early ‘900, is a family business for the past four generations. A job and a passion focused on the quality of the products. Fontana Madonna is the place where respect for tradition is combined with innovation, thanks to the founders.

The perfect combination of plant, soil and climate give life to a unique and exclusive oil, with clear and strong marks. In just a few years, Ravece has achieved a prestigious position in all national olive oil competitions and it is currently one of the most highly-rated olive oils in specialized guides.

REGIO

CULTIVAR

Ravec

TASTE

Yellow olive oil greenish, unfiltered. Fruity of medium intensity with hints of fresh fruit, green tomatoes and other leaf vegetables. On palate, bitter and pungent of medium intensity in balance with floral notes of banana, green apple and tomato. Good harmony and persistence.
COMPANY DESCRIPTION
The company was founded in Zungoli, small medieval village of the Irpinia area, where is located the headquarter and some of the olive groves. It was 1975, when Raffaele Caruso finds an old mill in the center of the small historic village and starts the production of olive oil. In 2002 with the entry of his children, company has focused on the sustainability and organic conversion of olive tree. In a few years, San Comaio has become synonymous of high quality oil, evidenced also by many prestigious awards.

ZAHIR RAVECE

CULTIVAR
Ravece

TASTE
Yellow olive oil with green highlights, unfiltered. Green fruity of medium intensity with hints of fruit, flowers and vegetables. On palate pungent of medium intensity that slightly prevails on bitter, with spicy hints of almond and vegetables. Good persistence.
COMPANY DESCRIPTION
The Quattrociocchi family is dedicated to the cultivation of olive oil since 1888. The company, still family residence, is located between olive trees where Americo Quattrociocchi, grandson of the founder, produces his olive oil and promotes it on the best international markets. Today the extra virgin olive oil Quattrociocchi boasts prestigious awards at world level including Ercole Olivario, Der Feinschmecker, Sol D’oro, Flos Olei and of course the International Biol Prize. Over time, the company produces other products always using ingredients of excellent quality.

QUATTROCIOCCHI OLIVASTRO ETICHETTA GIALLA

CULTIVAR
Itrana

TASTE
Green olive oil, limpid. Intense green fruity wide and embraced from a large variety by descriptors that ranging from the sweet notes of fresh fruit and flowers to the green vegetable scents of grass and leaf, artichoke and spices. On palate, a very pleasant and persistent pungent prevails on bitter. Very clear notes of fruit, vegetables and aromatic herbs and almond aftertaste complete the taste. Good harmony and persistence.

Awarded with Extragold also the selection

CULTIVAR ETICHETTA NERA
COMPANY DESCRIPTION
The company covers over 20 hectares of which 7.5 in olive grove with approximately 1,150 trees, varieties Itrana, Leccino and Frantoio. Recovered in 2000, the farm is managed organically and aims at the quality. The olive harvest is done by hand with the aid of electric rakes and extraction, within 12 hours, through a mechanical system in two phases. Biancheri is within the territory of the Lepini Mountains, inside the Polverino forest, a whole protection area.

COLLE DEL POLVERINO
MONOVARIETALE ITRANA

CULTIVAR
Itrana / Leccino / Frantoio

TASTE
Green olive oil, unfiltered. Intense and very green fruity with light hints of grass, leaf, artichoke and spices. On palate, balanced pungent and bitter of medium intensity, enriched by notes of almond and leaf and aftertaste of artichoke.
COMPANY DESCRIPTION

The passion for the oil production started at the end of ‘800. The company thanks to his father Edward grew over time: a considerable sacrifice paid off by the quality of the olive oil produced and thanks to the appreciation of a wide audience. Exposure to sun and air, soil mainly stony and its particular geographical position, makes the hills particularly suited to olive growing. The company produces only organic olive oil Itrana, the prevailing cultivar in the land. The company offers also other services as the educational farm and tasting.

ORSINI

CULTIVAR

Itrana

TASTE

Yellow olive oil with green highlights. Fruity of medium intensity tending to green with clear notes of flowers and herbs. On palate, pleasant bitter and pungent of medium intensity with rich vegetable scents of grass and leaf and almond aftertaste. Discreet harmony and persistence.
COMPANY DESCRIPTION
The Agresti family has been involved for three generations in the production of quality extra virgin olive oil, obtained directly from olives of its land. Today, the two brothers Vincenzo and Savino Agresti follow all the production phases, from harvesting to bottling, and the main goal of Agrolio is always to achieve the maximum quality of the product, testified by many awards around the world. Agresti also offers tours to olive groves and to the mill and guided tastings.

ECCELSEO

CULTIVAR
Coratina

TASTE
Green olive oil with yellow highlights, filtered. Intense green fruity, large and embracing with clear and fresh vegetable notes of leaf, peel, almonds and spices. On palate, intense and pleasant pungent prevails slightly on bitter. Clear hints of grass, leaves and vegetables are enriched with a clean almond aftertaste. Great harmony and persistence.
COMPANY DESCRIPTION

Forte Valente is located in a farmhouse surrounded by Majestic olive trees. Founded in 2010, the aim was to evaluate one of the most important food product of Puglia, the extravergin olive oil. “F’olio” wants to be the attempt to produce a high quality product guided by deep technical and agronomical knowledge, inspired by the ancient local tradition. Company uses only its olive groves managed by the owners. Fruits are harvested at the best level of ripening, when the green olives start to show light gold shade and the colour of some of them turns from green into black. Choosing the perfect timing of harvest is the most important thing to have the best outcome.

F’OLIO MONOCULTIVAR PERANZANA

CULTIVAR
Peranzana

TASTE
Green olive oil, filtered. Intense green fruity, with vegetable aromas of herbs and tomato. On palate, green notes with bitter and pungent of medium intensity. Hints of leaf, artichokes and other vegetables. Harmonious and persistent.
COMPANY DESCRIPTION

MARIA CAPUTO is located at North of Bari, into the cradle of secular olive-groves behind the Adriatic sea where the fertile lands and the mild and sweet-smelling climate of the sea give to the oil particular organoleptic characteristics.

The extra virgin olive oil from biological cultivation is obtained by a careful selection of the best olives of Coratina and Peranzana cultivar, picked up in the family running farms, from the experiences handed down from father to son, with the origin ages ago.

The transforming process is realized with a continuous cycle equipment in 2-phases with preliminary removing leaves and washing the olives.

GRAN PREGIO PERANZANA

CULTIVAR
Peranzana

TASTE
Yellow olive oil with green highlights, clear. Intense green fruity, large and deep with notes of flowers and herbs, and hints of green tomato and artichoke.

On palate, intense bitter and pungent but in perfect harmony with the pleasant vegetable sensations of grass, leaf, spices and artichoke.

Clear aftertaste of almond.
Great harmony and persistence.
COMPANY DESCRIPTION

The business of the family Galantino goes back 1926, when Vito bought a nineteenth century mill and turned it into oil mill. Since then, two generations are engaged in the milling industry brought to a very high quality. Today the oil mill uses olives from its own farm and from other trusted producers. The hand-picking and the right degree of ripeness, the careful selection, washing and the entire cold working, promote and enhance the taste and fragrance of these olive oils, all selected and certified by Mastro Oleario.

IL BIOLOGICO

CULTIVAR
Coratina

TASTE
Green olive oil, clear. Green fruity of medium intensity with fresh hints of flowers, fruit, fresh almonds, leaf and artichoke. On palate, pleasant and intense bitter and pungent, grassy notes of leaf and artichoke. Good harmony and persistence.

Score
BIOL
79,00
ADRIATICA VIVAI AZIENDA AGRICOLA

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COMPANY DESCRIPTION

Profumi di Castro is a small family business, situated between Ostuni and Fasano, in the heart of the high Salento. The fertile lands and the mild and sweet-smelling climate of the sea give to the oil particular organoleptic characteristics.
Thanks to the experience passed down through generations the farm Adriatica Vivai, offers high quality products. The oil is produced exclusively from olives grown in the 45 hectares of land, with hand collection, at the right ripeness and cold pressed.

PROFUMI DI CASTRO PICHOLINE

CULTIVAR
Picholine

TASTE
Yellow olive oil with green highlights, filtered. Intense green fruity with vegetable hints of grass, leaf, artichoke. On palate intense bitter and pungent, notes of leaf, artichoke and almond aftertaste. Good persistence and harmony.

Score
BIOL
75,00
COMPANY DESCRIPTION

The origins of De Carlo’s family in the olive oil cultivation go back to 1600, when olive oil was produced in their own oil mill, now a protected property of the Superintendence of Cultural Heritage. Thanks to its work, De Carlo received, since the early years of ’900, several national and international awards. Today the company, thanks to the passion and experience of Mr. Saverio and his family, is considered one of the best realities of the National olive oil growing.

TENUTA ARCAMONE

CULTIVAR
Coratina

TASTE
Bright green olive oil, clear. Wide and embracing green fruity of great intensity with clear and spotless notes of almond, herbs and vegetables. On palate, intense and balanced bitter and pungent. Structured scents of leaf, artichoke and aromatic herbs with a final almond. Excellent harmony and persistence.

Score
Biol
81,00
The “Tenuta Tresca Estate” began olive oil production in 1820. Mr. Domenico Cito, the present estate owner, belongs to the fifth generation of oil producers. Still today Mr Domenico Cito takes care of his olive trees with devotion and passion in order to produce oils particularly appreciated by consumers because of their organoleptic properties. The entire company has been converted to organic agriculture, in respect of health consumers and the environment.

**Taste**

Green olive oil, filtered. Fruity of medium intensity with scents of fruit, tomato and spices. On palate, bitter and pungent of medium intensity and balanced enriched by hints of leaf, artichoke and almond aftertaste. Discreet harmony and persistence.
COMPANY DESCRIPTION

Founded in 1875 and conducted by Emidio Alvisi, the farm is all based on organic agricultural methods. Thanks to the special environment and to the many varieties that we grow, Villa Uva can produce both monocultivar and blended olive oil, by mixing different oil varieties. “Villa Uva” extra virgin olive oil is produced exclusively with olives harvested by hand in the unique territory of 30 hectares. For this reason our production is in limited quantity. Villa Uva is also an attractive country house. The whole villa is at the disposal of guests who wish to gratify themselves with an exclusive, original, different type of holiday.

VILLA UVA PERANZANA

CULTIVAR
Peranzana

TASTE
Green olive oil with yellow highlights, clear. Green and structured fruity with fresh scents of vegetables and herbs combined to notes of artichoke and vegetables. On palate, balanced bitter and pungent complemented by strong notes of leaf and vegetables and by a pleasant and unexpected taste of green apple. Good harmony and persistence.
SEBASTIANO FADD

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sebastiano.fadda@libero.it
Contact: Sebastiano Fadda

COMPANY DESCRIPTION

Sebastiano Fadda has 12 hectares of olive trees of the varieties Bosana and Nera di Oliena. Bosana is a cultivar rich of biophenols with a strong taste and perfumed sensations. Nera di Oliena, is a vigorous plant which gives to the olive oil a great intensity and harmony. Sebastiano Fadda’s olive oils are produced according to the principles of environmental sustainability and respect of biodiversity.

LUNAVERA NERA DI OLIENA

CULTIVAR
Bosana / Nera di Oliena

TASTE
Yellow olive oil with green veins. Green fruity of medium intensity wide and enveloping with fresh notes of grass and leaf. On palate bitter and pungent of medium intensity with notes of grass, artichoke and pleasant aftertaste of green apple. Great harmony and persistence.
GIUSEPPE PULIGHEDDU

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giu.puligheddu@alice.it
Contact: Giuseppe Puligheddu

COMPANY DESCRIPTION
The farm is located in Oliena at the foot of the mountain Corrasi, on the Cedrino River. Jumpadu is the name of the location from which comes the same olive oil and which literally means, "waded", as the company is located on the opposite side of the river respect to the Oliena village. The organic agriculture is practiced facilitated by the action of winds and by the full sun. The centuries-old olive trees produce two kinds of olives: Nera di Oliena and Bosana, worked separately or mixed.

JUMPADU

CULTIVAR
Nera di Oliena / Bosana

TASTE
Yellow olive oil, crude. On palate, bitter and spicy of medium intensity come before vegetable scents of herbs, vegetable, spice and green tomato. Good harmony and persistence.
COMPANY DESCRIPTION
Masoni Becciu of Valentina Deidda consists of 25 hectares and 5,000 plants and it is located in Seddanus, Villacidro. The olive-growing activity in this area has a long tradition, thanks to the particular soil and climate. Masoni Becciu cultivates the varieties Nera di Villacidro, Nera di Gonnosfanadiga, Bosana e Semidana from which is obtained an excellent extra virgin olive oil, bottled in the company.

SU PRIMU

CULTIVAR
Nera di Villacidro / Nera di Gonnos / Bosana / Semidana

TASTE
Green olive oil with yellow highlights, unfiltered. Deep and structured green fruity with clear vegetable notes of grass, leaf and green tomato. On palate pleasant bitter and pungent of medium intensity enhanced by hints of herbs, spice, leaf on which stands a green tomato and fresh almond aftertaste. Excellent harmony and persistence.

Awarded also with Extragold the selection

MASONI BECCIU
COMPANY DESCRIPTION

Giovanni Maria Nieddu was born in 2007 on the granite hills of Bolotana, in the heart of Sardinia. Sensitive to tradition and open to innovation, since three generations the company takes care with dedication and attention all stages of production, to ensure maximum fruit quality at harvest. Ozzastrera is the organic extra virgin olive oil who brings the soul the “valley of olive trees”, a land of ancient oil-producing tradition.

OZZASTRERA

CULTIVAR

Bosana / Nera di Oliena

TASTE

Yellow gold olive oil, clear. Fruity of medium intensity, greenish with aromas of citrus, artichoke and tomato. On palate, bitter and pungent of medium intensity balanced, with pleasant vegetable sensations, which highlight the taste of almond, tomato and spices. Good harmony and persistence.
COMPANY DESCRIPTION
The oil mill Chisu is among the most famous oil mills of Sardinia. To achieve a high quality product Chisu follows the monitoring of all production chain: from selection of the raw material to the processing. The organic production began in 2004, with the aim of a more careful environmental management of the production process and resources. The packaging of the product is directly connected to steel silos under nitrogen. The company is certified by the CDX / IT Bio 002.

S. ANDRÌÀ

CULTIVAR
Nera di Oliena

TASTE
Yellow olive oil with green highlights, unfiltered. Green fruity of medium intensity with vegetable aromas of almond, leaf, tomato and spices. On palate, strong green hints of grass and leaf, tomato notes and almond aftertaste. Good harmony and persistence.

Score
BIOL
78,00
TITONE AZIENDA AGRICOLA

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COMPANY DESCRIPTION

Since 1936, between Trapani and Marsala, the Titone family produces a high quality olive oil, good and natural. Olive growing in this area has ancient roots, now recognized by DOP Valli Trapanesi, land of the cultivar Cerasuola, Nocellara del Belice and Biancolilla. The company was one of the first in Sicily to convert to organic. Since 1992 all stages of production are controlled and certified under Reg. 834/2007. Today the company, certified according all of the organic standards, has 19 hectares of olive groves and 6,000 plants that produce about 10,000 litres of olive oil.

TITONE

CULTIVAR

Nocellara del Belice / Cerasuola / Biancolilla

TASTE

Green olive oil with yellow highlights, filtered. Green fruity of medium intensity with hints of herbs, citrus, green tomato and herbs. On palate, pungent of medium intensity prevailing on the bitter, vegetal notes of vegetables and fresh aftertaste of green apple. Good harmony and persistence.

Awarded also with Extragold the selection

TITONE NOCELLARA

Score BIOL 81,00
COMPANY DESCRIPTION
The society Agrestis operates in a small country in the hinterland of Siracusa, Buccheri at 500/600 mt above sea level, in an area where the olives represent a culture from centuries.
It was born in 2003, from the idea of two young Giuseppe and Lorenzo, and their sons: Pietro and Salvatore decided to valorise the typical product of the area of the Iblei Mountains: Tonda Iblea.
They acquire other olive groves, part of which converted in organic, while others area managed in lease.
Today the hectares of land are 30 with about 12,000 plants of olive trees and with pride and satisfaction, Agrestis has reached prestigious results.

AGRESTIS NETTARIBLEO D.O.P.

CULTIVAR
Tonda Iblea

TASTE
Green olive oil with yellow highlights, clear. Herbaceous fruity of medium intensity with clear notes of artichoke and herbs.
On palate bitter and pungent of medium intensity, hints of vegetable, green tomato and aftertaste of artichoke.
Good harmony and persistence.
COMPANY DESCRIPTION
Case Perrotta is located along the flanks of Mount Etna, surrounded by vineyards and terraced olive groves on lava stone. The Perrotta olive trees look down the beautiful east coast of Sicily surrounding the oldest architectural complex (XVI sec.) of company property. This structure has been expanded over time to start with tourism and with wine and olive oil processing that can boast numerous awards.

CASE PERROTTA
CULTIVAR
Biancolilla / Carolea / Cipressino / Frantoio / Geraffa / Moresca / Nocellara Etnea

TASTE
Green olive oil with yellow highlights, clear. Fruity of medium intensity with light hints of almond and more accentuated notes of vegetables and spices.
On palate, bitter and pungent of medium intensity, enriched with floral and herbaceous notes and almond aftertaste.
Discreet harmony and persistence.
COMPANY DESCRIPTION
The family – run business Centonze Case di Latomie is located just 7 km away from Selinunte. It can count on 37 hectares of fenced land cultivated with organic method. It is one of the first places of the Mediterranean Sea, where the olive tree arrived and has been cultivated. Inside the property there are several centuries – old olive trees, one especially is over 1200 years old (Saracen Olive Trees). Some of these trees are completely melded with the tuff rock, giving unique and extraordinary shake. Centonze for years has been committed to promoting educational tours focused on the production of organic olive oil.

CASE DI LATOMIE NOCELLARA DEL BELICE

CULTIVAR
Nocellara del Belice

TASTE
Yellow and greenish olive oil. Fruity of medium intensity with notes of fruit and vegetables. On palate, slightly bitter and pungent of medium intensity with floral and herbaceous notes.

Score BIOL
75,00
COMPANY DESCRIPTION
Giovanni Cutrera, the head of the family, founded the first mill in 1979, with the help of his wife Mary. Over the years the family tradition continued with children and grandchildren who are managing the company made up of 50 hectares of olive groves. Looking ahead, never forgetting the past is the mission of the family Cutrera that reached important results. Frantoi Cutrera currently has two plants with three extraction lines, a warehouse for storage and a modern bottling plant.

PRIMO DOUBLE
CULTIVAR
Tonda Iblea

TASTE
Green olive oil, clear. Intense green fruity with clear notes of herb and green tomato. On palate bitter and pungent of medium intensity enriched from very light notes of herbes and green tomato and almond aftertaste. Excellent harmony and persistence.

Awarded also with Extragold the selection

PRIMO
COMPANY DESCRIPTION

It is the passion and love of the olive growing that drives the activity of Tenuta Iemolo. The choice of agricultural methods and the respect of natural raw materials allows to obtain a high quality olive oil. The olive farm provides systems of recovery and enhancement of natural resources, using, for example, alternative traps to catch the olive fly, which have a very low environmental impact. Fertilization of the land is made with natural substances such as the practice of using green manure and planting of legumes.

SIRÈ DOP MONTI IBLEI

CULTIVAR
Moresca / Tonda Iblea

TASTE
Green olive oil with yellow highlights. Fruity of medium intensity tending to green with large descriptors ranging from fruit to flowers. On palate, bitter and pungent of medium intensity balanced with pleasant notes of green apple, banana and fresh grass. Discreet harmony and persistence.

Awarded also with Extragold the selection

SIRÈ TONDA IBLEA

Score
BIOL
75,00
COMPANY DESCRIPTION

Terraliva located in Buccheri among the century-old olive trees in the heart of the Iblei Mountains, a few kilometers from the most beautiful and famous art cities of eastern Sicily. From these ancient olive groves Terraliva produces with great passion, only olive oils certified from organic farming - Dop - Kosher - Halal. The company organizes guided tours, tastings and hosts every year people from around the world who appreciate not only its products but also the charm and attractions of this land.

TERRALIVA CHERUBINO D.O.P.

CULTIVAR

Tonda Iblea

TASTE

Green olive oil with yellow highlights, clear. Wide and embraced green fruity of medium intensity with notes of citrus, vegetable and tomato leaf. On palate it appears complex and structured with bitter of medium intensity and prevalent pungent. Very clear hints of green tomato, herb and spices with at the end a very clean taste of almond. Good harmony and persistence.

Awarded also with Extragold the selections

TERRALIVA CHERUBINO RED, BLACK

Score BIOL 77,00
COMPANY DESCRIPTION
Ramerino Farm is an organic farm founded in 2000 by Philip Alampi. In its 44 hectares, there are mainly olive groves in the territory of Bagno a Ripoli. The varieties most present are Moraiolo, Frantoio and Leccino, typical of Tuscany. The company pays great attention to the harvesting and pressing of the olives, to obtain a product with very high quality characteristics. Harvesting begins in late October and it never extends beyond the month of November. The olive oil is stored in stainless steel silos, with temperature constant at around 14 °- 18 °C.
The company produces also wine grapes from Chianti and summer vegetables marketed locally.

GUADAGNÒLO DULCIS

CULTIVAR
Moraiolo / Frantoio / Leccino

TASTE
Green olive oil with gold highlights, clear. Intense and very green fruity with vegetable scents of herbs and citrus. On palate it appears complex and structured, with bitter and pungent of medium intensity, enriched by descriptors ranging from floral and almond notes to green leaf and vegetables. Spicy aftertaste. Excellent harmony and persistence.

Awarded also with Extragold the selection

CULTIVAR FRANTOIO
**LA PODERINA TOSCANA**

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Contact: Davide Borselli

**COMPANY DESCRIPTION**

The company was born in 1996 from an idea of Fausto Borselli, who starts to cultivate olive groves and vineyards according to organic farming internationally certified, to satisfy fully the high quality standards which requires the market. The oil mill has been modified to satisfy both the quality of the product and the mechanization of processes and to produce by cold extraction, always within the 27°C. In the production prevails the Seggianese cultivar typical of Amiata Mounts.

**ARGENTO**

**CULTIVAR**

Olivastra Seggianese / Frantoio / Leccino / Correggiolo

**TASTE**

Green oil, clear. Intense green fruity with notes of green apple, citrus and leaf.
On palate strong bitter and pungent with floral and fruit hints; final taste of almond and artichoke.
Excellent harmony and persistence.
COMPANY DESCRIPTION

Cesare and Cesara Buonamici farm is located on the beautiful hills of Fiesole, a territory characterized by climatic and geographical conditions ideal for the quality of the olive oil. The cultivation of olive trees is handed down for generations and the choice to produce according organic farming methods was not due to the market but for the passion and the love of the land. The olive groves host the most famous Tuscan varieties: Frantoio, Moraiolo and Leccino cultivated and processed to obtain high quality extra virgin olive oils. The olives are cold pressed in the modern oil mill, within 6 hours from the harvesting. The oil is filtered immediately after extraction, to keep its properties.

CESARA E CESARE BUONAMICI

CULTIVAR
Moraiolo / Frantoio

TASTE
Green color, clear. Intense and deep green fruity with fresh vegetable scents of artichoke leaf and grass. On palate intense bitter and pungent with notes of leaf, artichoke and spices and fresh almond aftertaste. Great harmony and persistence.

Score BIOL 79,00
COMPANY DESCRIPTION

Frantoio Franci continues to select only the best olives, healthy, still harvested green and processed with respect to obtain the maximum quality. Passion, commitment and steady improvement in manufacturing techniques, allowed Franci's family to offer its customers a wide range of high quality products: from the Standard olive oil selection to cru selection, exclusive products with different kind of fruity. From a small company a big story, crowned by more than 300 awards around the world. Franci is now the destination and the reference for all those who want to better understand and learn about the world of the extravirgin, a valuable product, tasty and healthy.

FRANZIOIO FRANZIBIO

CULTIVAR
Frantoio / Moraiolo / Olivastra / Seggianese

TASTE
Green olive oil with yellow highlights, clear. Intense green fruity, complex and structured with descriptors ranging from citrus, grass, almond to vegetables. On palate fresh and wrap with bitter and pungent of medium intensity with marked notes of grass, artichoke and green apple and aftertaste of husk almond. Great harmony and persistence.

Awarded also with Extragold the selection

FRANZIOIO FRANZIBIO TOSCANO
COMPANY DESCRIPTION

Fattoria La Maliosa is a 160-hectare farm in the Maremman hills made up of arable lands, vineyards, olive trees and forests. It produces natural wines, extra virgin olive oil and honey.

The mild climate nurtures both the Mediterranean plants and the beauty and vigour of our old olive tree trunks, as well as their notable variety. Typical Tuscan cultivars such as the Leccino, Frantoio, Leccio del Corno, Pendolino, Olivastra Seggianese and some Canino plants, cultivars typical to the lower Maremma areal, as well as some other varieties that are still being identified.

The farm has held both organic and biodynamic certifications since 2010 reflecting a continued commitment over time with complete respect for the territory and its originality.

LA MALIOSA LECCIO DEL CORNO

CULTIVAR

Leccio del Corno

TASTE

Green olive oil with yellow highlights, clear. Fruity of medium intensity greenish with floral, herbaceous and citrus notes. On palate bitter and pungent of medium intensity, notes of vegetables and almond leaf. Good harmony and persistence.
COMPANY DESCRIPTION
Tenuta Altomena expands across the hilly area dominating the Arno, at above 300 metres the sea level. The olive farming covers a hilly area, which is the ideal microclimate for the cultivation of the olive groves. Altomena practises the organic farming and its extravirgin olive oil is certified from authorised bodies. The olives are handpicked from the trees quite early and immediately pressed, to preserve the intense fruit aromas and the lively taste and pleasantly spicy. Since 1995 the company started a quality improvement program to relaunch also the company production of Chianti D.O.C.G., D.O.C. and table wines.

LEGNO D’OLIVO

CULTIVAR
Moraiolo

TASTE
Green olive oil with yellow highlights, clear. Intense and enveloping green fruity with clear floral scents, of green apple, banana and tomato. On palate complex and structured bitter and pungent with important notes of herbs, tomato and spices and fresh almond aftertaste. Great harmony and persistence.

Awarded also with extragold the selection MAIUSCOLO
BUONI O DEL BUONO MARIA PIA AZIENDA AGRICOLA

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COMPANY DESCRIPTION

The farm “Ricavo” is placed in the countryside within the hills of Cetona (Siena), 350 mt above the sea level, the area of DOP Terre di Siena”. The firm takes care of the natural and organic cultivation of the olive trees. During the several phases of cultivation, harvesting and processing, the traditional processes that have always featured the product remain intact, although integrated by agronomic innovations that, since they recognize through a chemical-physical process the optimal harvesting moment, determine the great quality of the final product. In the farm several kinds of olive trees such as: Moraiolo, Correggiolo, Frantoio, Leccino and Minuta are cultivated.

PODERE RICAVO DOP

CULTIVAR
Moraiolo / Correggiolo / Frantoio / Leccio / Minuta

Score BIOL
80,00

TASTE
Green-yellow olive oil, clear. Intense green fruity with clear hints of citrus, green apple and mown grass. On palate, bitter and pungent of medium intensity with notes of flowers, herbs, artichoke and green tomato. Excellent harmony and persistence.
COMPANY DESCRIPTION

For over a century Azienda Agricola Pruneti had been farming its own land in San Polo, in the heart of Chianti Classico. The most important product has always been the Extra Virgin Olive Oil, alongside the cultivation of the Iris or “Giaggiolo” (demanded from the most important and famous French perfumeries), wine and saffron.

Now in the fourth generation, the company continues the family tradition which sees a heritage to be preserved and built through the rediscovery, on the one hand, of customs and working methods now forgotten by most and, on the other, by the addition of technological resources and new scientific discoveries. Our objective is to continually increase the quality of the products, while respecting nature, traditions and culture.

PRUNETI

CULTIVAR
Frantoio

TASTE

Green olive oil, clear. Intense and very green fruity with fresh floral and herbaceous aromas and green apple at the end. On palate, bitter and pungent of medium intensity, with hints of almond and delicate notes of mown grass and leafy vegetables.

Good harmony and persistence.

Score
BIOL
75,00
COMPANY DESCRIPTION
The farm Maso Bòtes di Renato Santuliana was founded in the early 90’s, grows with a biological method, 3 hectares of olive trees of Casaliva variety and 200 of hives. In the oldest part of the the olive grove of Arco has been created the new farm headquarter with laboratories for the honey, the mill and the agritourism. The harvesting is performed by hand and pneumatic tires, in early October. The olives stored in small boxes come in the olive mill, and they are defoliated, washed and pressed at the end of the day. Since 2014 it is using a mill with two-phase decanter equipped with crusher and vertical kneading.

PREÈRA

CULTIVAR
Casaliva

TASTE
Green - yellow olive oil, filtered. Intense green fruity with hints of green almond, leaf and aromatic herbs. On palate, strong bitter and pungent with hints of leaf, artichoke, other vegetables and spices. Clear fresh almond aftertaste. Great harmony and persistence.
VIOLA AZIENDA AGRARIA

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Contact: Marco Viola

COMPANY DESCRIPTION

The farm Viola moves with passion and dedication to olive growing with traditional and organic fertilization techniques to obtain an excellent raw material. Combining the respect for the environment, the technical care for the olive grove and the mill, Viola produces high-quality products, expression of the territory from which they come and of the work of the producer. Nature and wisdom to produce an olive oil appreciated around the world for its character.

VIOLA SELEZIONE

CULTIVAR
Frantoio / Moraiolo / Leccino

TASTE
Green olive oil, clear. Fruity of medium intensity with notes of herbs, fruits and green tomato. On palate, bitter and pungent of medium intensity, fresh vegetable and spicy scents and fresh almond aftertaste. Good harmony and persistence.

Score
BIOL
80,00
BACCI NOEMIO AZIENDA AGRICOLA

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COMPANY DESCRIPTION

Founded in 1947, the farm Bacci Noemio is now at the third generation. It covers 30 hectares where 10,000 olive trees are cultivated and it has an oil mill of latest generation, air-conditioned room, tanks under nitrogen and bottling plant. Thanks to the attention to the quality and the most productive techniques respectful of olives, the company has been awarded at national and International level. The extra virgin olive oil Bacci has maintained for ten years the record as the best organic olive oil in Umbria. Bacci Noemio produces organic and conventional DOP Umbria olive oil.

BACCI NOEMIO (TB9)

CULTIVAR
Moraiolo / Frantoio / Leccino

TASTE
Green olive oil, filtered. Fruity of medium intensity tending to green with notes of flowers, leaf and vegetables. On palate bitter and pungent of medium intensity in balance, hints of green leaf, tomato and vegetables and fresh almond aftertaste. Good harmony and persistence.
COMPANY DESCRIPTION
The Batta Farm, founded in 1923, when Giovanni Batta sets up a small family farm which ever since has been dedicated to olive growing. In 1949, just after the second world war, Batta opened the new futuristic olive oil mill, still equipped with the typical millstones. In the sixties it was Gregorio Batta who directed the mill with the collaboration of his wife Lidia. Giovanni, son of Gregorio and Lidia is the present owner. Batta Farm covers 14 hectares of olive groves with over 3,400 trees, some of which are centuries old “Dolce Agogia”, an excellent variety typical of the area. Harvesting is carried out with great care and is partly done by hand and partly mechanically depending on the type of tree, the soil and weather conditions within 27° and 24 hour from harvesting.

CULTIVAR
Dolce Agogia / Frantoio / Leccino / Moraiolo

TASTE
Yellow-green olive oil, clear. Intense green fruity, complex and structured with descriptors ranging from green banana and wildflowers to vegetables. On palate bitter and pungent of medium intensity, very clear and a pleasant hint of green apple, flowers and olive leaf, almond aftertaste. Good harmony and persistence.
Company Description

Decimi starts with an old oil mill in 2004. The olive oil is produced from the olive groves managed directly from the family, with passion and dedication, that takes care of the entire production chain to ensure quality and product traceability.

With the current mill, the research and the experimentation continue to improve the chemical and organoleptic quality of the products. With scrupulous attention, a cold extraction allows to obtain an extra virgin olive oil of low acidity and rich in polyphenols, which is then preserved in a room with controlled temperature, protected from light, in steel containers and a nitrogen atmosphere.

Cultivar

Moraiolo / San Felice / Frantoio / Leccino

Taste

Yellow olive oil with green hues, clear. Greenish fruity with clear notes of grass, citrus and green tomato. On palate strong bitter and pungent, with vegetal hints of fresh herbs and leaf and almond aftertaste. Good harmony and persistence.
COMPANY DESCRIPTION
The company is run by the Swiss families Bernhard and Zehner. They bought the property in 2000, which back then covered 90 hectares, and began with its management in 2002. From the beginning, the goal was to cultivate the olives according to organic standards, for which the conditions in this region Alentejo are optimal. In 2008, the entire property was converted to biodynamic farming. Taking care to the preservation of the ancient olive trees but also technical innovation, Risca Grande produces and bottles extra virgin olive oil of high quality olive as evidenced by the many International awards obtained.

OLIVAL DA RISCA
RESERVA DA FAMILIA

CULTIVAR
Cobrançosa / Galega Bulgar / Verdeal

TASTE
Green olive oil with yellow highlights. Fruity of medium intensity tending to green with notes of green apple, banana, fresh grass and flowers. On palate, bitter and pungent of medium intensity with prevailing hints of leaf and most delicate almond grass and other vegetables. Good harmony and persistence.
CARM S.A.
Rua da Calábria - 5150-021 - Almendra - PORTOGALLO
Phone +351.279718010
sales@carm.pt
Contact: Filipe Madeira

COMPANY DESCRIPTION
CARM - Casa Agrícola Roboredo Madeira lda is a family-owned company located in the Douro region, the oldest DOP region in the world. Company’s aim has always been the production of high quality olive oil and wine, coming only from olives and grapes of the own farms, with 220 hectares of olive groves and 62 hectares of vineyards around the village of Almendra, the finest area of the Douro Superior within the Archaeological Reserve of Vale do Côa, everything grown organically.

CARM PRAEMIUM

CULTIVAR
Madural / Negrinha / Verdeal

TASTE
Gold yellow olive oil, clear. Fruity of medium intensity with floral and fruit scents. On palate mild pungent and bitter rich of notes of leaf, green banana and citrus. Discreet harmony and persistence.

Score
BIOL
75,00
COMPANY DESCRIPTION
The company is the result of the mix between the experience and the latest technical innovations, in organic production. Today Family Farm Olea cultivated on Šavrini hills, more than 1,400 trees, of which 950 olive trees typical of Istria Slovenia. All olive oils under this brand are extra virgin, obtained from hand-picked olives at the right period of ripening. Cold processed within a day in a modern mill and stored in barrels of stainless steel in controlled temperature and humidity.

IZOLANKA

CULTIVAR
Leccino / Maurino / Buga / Istrsha

TASTE
Yellow olive oil with green highlights. Intense fruity tending to green, with aromas of herbs, almond and artichoke. On palate bitter and pungent of medium intensity, with hints of grass and artichoke and fresh almond aftertaste. Great harmony.
COMPANY DESCRIPTION

Morgan olive oil is mainly made up of Istrska, Belica, Leccino and other cultivar. Belica comes from Istria and it is particularly rich of polyphenols that gives a fruity aroma and a pungent taste. The Leccino variety is sweet and more delicate. These varieties are mixed to obtain the olive oils Morgan Maurino filtered and preserved by oxidation with nitrogen; through the treatment, retain all their organoleptic properties. The company has obtained the Protected Geographical Indication (PGI) and organic certification Bureau Veritas Certification.

MORGAN MAURINO

CULTIVAR
Maurino

TASTE
Yellow olive oil, with green highlights. Intense and embracing fruity with clear aromas of green almond, grass, leaf and artichoke. On palate strong pungent and bitter with clear hints of grass, leafy vegetables and almond aftertaste. Good harmony and persistence.
COMPANY DESCRIPTION

Castillo de Canena is a family-company that dates back to 1780. The family still today works combining tradition and innovation to get his best extra virgin olive oil. The oil mill is the only in Spain to be awarded the iso 22000 certification that, along with others such as BRC / IFS and Calidad Certificada, guarantee the quality of all levels. The olives are harvested between late October and early November to satisfy the most demanding palates. Among the Castillo de Canena productions, the products chosen for the most prestigious tables in the world, from the Ritz Hotel in London at the Mandarin Hotel in Hong Kong.

PICUAL BYODINAMIC

CULTIVAR

Picual

TASTE

Intense green olive oil, filtered. Intense and green fruity, wide and enveloping fragrance with clear notes of fruity, green apple, citrus, grass, leaf, tomato and vegetables. On palate complex and structured with important bitter and pungent with notes of fresh grass, artichoke and almond aftertaste. Great harmony and persistence.
COMPANY DESCRIPTION

Established in Jaén, the farm Calidad Y Naturaleza S.A. from the beginning follows the values of sustainable agriculture and environmentally friendly. The company combining tradition and modernity gets the CAAE organic certification.

Different cultivars coexist in their National ecosystem where the hand of man only supports the natural production, avoiding any technique aggressive towards the trees. In addition to good environmental practices, great attention is given to cultivation and pruning. Calidad y Naturaleza has activated a restoration project of the traditional and autoctone varieties like the Cornezuelo de Jaén and Royal de Cazorla.

AUTÉNTICO

CULTIVAR
Cornezuelo / Royal

TASTE
Green olive, clear. Green fruity of medium intensity with citrus and floral notes of tomato.
On palate, bitter and pungent of medium intensity, with hints of flowers, green apple and tomato.
Good harmony and persistence.
COMPANY DESCRIPTION

Cortijo de Suerte Alta is a family estate located on the right margin of the Guadajoz river, near the small village of Albendín, township of Baena, in the province of Córdoba, that is in the heart of Andalucía.

The farm since 1924 cultivates olive groves because the Marquis of Bedmar started with the conversion of a previous land destined to cereals into olive groves. The most important varieties are of the Baena region: picudo, hojiblanco and picual.

Since 1996 the farm practices organic farming and today the Cortijo de Suerte Alta estate comprises 255 hectares of olive groves, with an 80% of traditional, intermingled olive trees, and it yields an average of 250.000 Kg. of olive oil per year.

CORTIJO DE SUERTE ALTA COUPAGE NATURAL

CULTIVAR
Picudo / Picual / Hojiblanca

TASTE
Oil from green, filtered. Intense fruity tending to green with herbaceous and spicy scents. On palate intense bitter and pungent and balanced with notes of grass, leaf, artichoke and vegetables and bitter almond aftertaste. Good persistence.

Score

BIOL

75,00
COMPANY DESCRIPTION
Oleicola San Francisco combines olive-growing traditions of the Jaén region with the most advanced technology, to offer an olive oil of excellence. With a strong focus on thanks to its innovation and quality, the company wins the mention of “Emerging Company” at the Flos Olei 2015. Oleicola San Francisco also offers activities of “oiltourism” by opening its doors to visitors, to offer them a unique experience in the world olive oil.

ESENCIAL OLIVE

CULTIVAR
Picual

TASTE
Green olive oil, clear. Intense green fruity with persistent and pleasant scents of herbs and tomato. On the palate, strong bitter and pungent with notes of vegetables and tomato, aftertaste of artichoke and aromatic herbs. Good harmony and persistence.

Score
Biol
79,00
COMPANY DESCRIPTION

Finca la Torre is one of the oldest producers of olive oil in the world, as evidenced by a Roman mill, found in the ancient farm and that is still there exposed. In the heart of Andalusia, the company is between two important natural parks and is completely surrounded by fields, pine forests and surrounded by hills: an exceptional location. The estate, organic and biodynamics, produces about 33,000 tons of olives in its 380 hectares. The cultivars are Hojiblanca, Arbequina, Picudo and Cornicabra. All these varieties make possible the production of high quality oils. The company also offers B & B service and the promotion of the olive oil culture to the tourists.

FINCA LA TORRE SELECCIÓN HOJIBLANCA

CULTIVAR
Hojiblanca

TASTE
Green olive oil, clear. Intense green fruity, complex and structured, with green scents of tomato and herbs. On the palate strong and persistent pungent that prevails on milder bitter with herbaceous scents of vegetables and spices and fresh almond aftertaste. Great harmony and persistence.
COMPANY DESCRIPTION

Although Sucesores de Hermanos López exists as it is since 1978, the origins of this familial company date back to 1845. It was then that from a small – not even one hectare – olive plot a patrimony arose that would grow and consolidate itself along six generations. Today, the old olive-oil mill, built by Antonio López Ortiz in 1918, has been modernized and possesses the most modern ecological continuous system, which does not produce any olive mill wastewater. The olive, whose juice is the olive oil we offer, is produced in olive groves located in the south from Córdoba, in the municipalities of Luque and Baena, in a terrain with soft – and sometimes steep – slopes, most of it at the foot of the Sierras Subbéticas Natural Park.

MORELLANA

CULTIVAR
Picudo

TASTE
Green olive oil, clear. Intense and very green fruity, with herbaceous and floral scents and clear notes of fresh almonds. On palate complex and structured with strong bitter and pungent, enriched from hints of leaf and vegetables and almond aftertaste. Good harmony and persistence.

Score
BIOL
82,50
RAFAEL ALONSO AGUILERA S.L.
C.tra N340A, KM 474 - 04200 Tabernas - Almería - Andalucia - SPAGNA
Phone +34.950611707
www.orodeldesierto.com - oro@orodeldesierto.com
Contact: Rafael Alonso Aguilera

COMPANY DESCRIPTION
Oro del Desierto is a family-owned devoted mainly to the organic extravirgin olive oil. The raw material is produced in its lands of 25,000 olive trees of 4 different varieties: Picual, Hojiblanca, Arbequina and Lechin. The highest quality and consistency has always been an important concept to the company which have allowed to grow and achieve important results. The old mill operated till 1960’s and after that was abandoned. In the late 90’s it has been restored and placed the new organic mill together with the restaurant, the museum, the hotel and the shop.

ORO DEL DESIERTO PICUAL

CULTIVAR
Picual

TASTE
Green olive oil with yellow highlights, filtered. Intense green fruity with pleasant scents of leaf, tomato and herbs. On palate, the pungent prevails on the bitter of medium intensity. Aromatic vegetable notes of leaf and clear almond aftertaste. Great harmony and persistence.

Awarded also with Extragold the selection

ORO DEL DESIERTO COUPAGE
COMPANY DESCRIPTION
Almazaras de la Subbética is more than just a family business: it is a company of 4000 families who live off and for the olive grove. It was on this basis that the firm was created on 9 July 2007 following the merger of two companies – S.C.A. Virgen del Castillo (Carcabuey) and S.C.A. Nuestro Padre Jesús Nazareno (Priego de Córdoba) – that date back to the 50s and 60s respectively. The main business of Almazara de la Subbética is the production of high quality olive oil and maturation of table olives. The agricultural activity, based on the olive groves of the province Subbética, it is also made up of the cultivation of apples quinces. Almazara de la Subbética has received many awards.

RINCON DE LA SUBBÉTICA PICUDO HOJIBLANCO

CULTIVAR
Picudo / Hojiblanco

TASTE
Yellow olive oil with green stripes, filtered. Fruity greenish with floral scents of grass and vegetables. On palate, bitter and pungent of medium intensity with scents of tomato and vegetables; aftertaste of almond and artichoke. Excellent harmony and persistence.

Awarded with Extragold the selection RINCON DE LA SUBBÉTICA HOJIBLANCO
COMPANY DESCRIPTION
Supremo is an early harvest extra virgin olive oil obtained by mechanical procedures and cold extraction. This olive oil is presented in a non-transparent bottle to preserve the quality. Supremo is an extra virgin oil called “early harvest olive oil”. We called it “Early harvest” due to olives are harvested a month early, obtaining a fruitier and impassioned olive oil. Supremo is harvested following the strictest measures related to harvesting, transport and reception. During all process, Supremo’s team carries out a stern decision making regarding milling, extremely monitoring the three enemies of olive oil: oxygen, light and temperature. We get this “Impassioned green” olive oil by a cold process under 21ºC.

SUPREMO

CULTIVAR
Cornezuelo

TASTE
Green olive oil, clear. Green fruity rich of scents of herbs and tomato. On palate, pungent prevails on bitter of medium intensity, vegetable notes of herb and leaf and almond aftertaste. Excellent harmony and persistence.

Score
BIOL
81,00
COMPANY DESCRIPTION
The Olive Press was the very first olive mill in Sonoma, California and was the brain child of a great man, Edward Stolman. The Olive Press is now known as the most highly awarded olive oil producer in the nation thanks to Fred and Nancy Cline who have purchased the Olive Press in April of 2013. Company is committed to producing the highest quality of olive oil along with an array of handmade artisanal products. The olive Press guarantees the entire production process from the branch up to the table, to ensure the best product, to those who choose the quality.

LUNIGIANA

CULTIVAR
Leccini / Pendolino / Frantoio

TASTE
Yellow olive oil with green highlights. Fruity of medium intensity with hints of green apple, almond and artichoke. On palate, important and persistent pungent prevailing on a milder bitter. Light scents of citrus, herbs and vegetables complete the aromatic profile. Discreet harmony and persistence.
NEXT EVENTS

27 May 2016
BARI
AWARDING CEREMONY OF THE XXI INTERNATIONAL BIOL PRIZE

9-12 September 2016
BOLOGNA
SANA - International exhibition of organic and natural products
www.sana.it

14-16 October 2016
BARI
OASIS – Olive tree, Environment, Health, Innovation
www.oasi.me

25-27 November 2016
BOLOGNA
BIOL NOVELLO - International competition for the best organic extra virgin olive oils of the current olive oil campaign
BIOL MIEL - International competition for the best organic honeys
www.premiobiol.it

15-18 February 2017
NUREMBERG
BIOFACH - World Fair of organic food
www.biofach.de

17-20 March 2017
BARI
XXII BIOL INTERNATIONAL PRIZ
www.premiobiol.it
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