
BIOL

XXVII INTERNATIONAL PRIZE

2022



THE GUIDE TO THE BEST ORGANIC
EXTRA VIRGIN OLIVE OILS IN THE WORLD

BIOL 2022

MAKE THE DIFFERENCE

Make the difference - Make the difference, it's the invitation that the BIOL Prize presents to producers of organic extra virgin olive oil and to those who appreciate its qualities. Today organic makes the difference: more and more people appreciate the quality of organic products and help to keep the price paid to the organic producer high, without, at least for now, the poverty that is inevitable through globalization and the distance from the target markets. A choice that also rewards our competition, which began over 25 years ago and today collects more than 500 extra virgin olive oils from around the world, representing one of the most well known competitions in the world and still unique in its genre.

In addition, as all food products that are consumed integral and virgin (the EVO but also fruits, vegetables, legumes and cereals), organic is today an almost compulsory choice for the consumer, a guarantee of product integrity but also of total absence of any toxic residues. In addition to the rigid controls imposed by official regulations that ensure legal compliance, selective tests and analyses performed by the BIOL staff, the true goodness of the products presented in this guide is guaranteed, accurately certified by our international, authoritative and independent "panel" or group of experts gathered for the occasion in the wonderful scenery of the City of Bari (Puglia-Italy).

As well as the organic aspect, this guide wants to be an invitation to discover the differences between EVO of different origins; differences that can be appreciated by anyone, all it takes is to stop and take a moment whilst tasting and to learn to reflect and understand the different sensations that come from our palate or our sense of smell; differences often linked to the different olive cultivars used (only in Italy there are more than 500) but also to the territory of origin, to the quality of the pedo-climatic environment, and also to the seasonal trend, to the rain in the summer, to the quality of the spontaneous vegetation that grows around the olive trees, the dynamics of the dreaded live fly, to the olive ripening, to



the technology used, and to the techniques of storage, mixing, filtration and packaging of the oil. Many variables that allow us to obtain EVOs that are very different from each other, differences just waiting to be discovered. But the differences do not stop there. To get a good olive oil it is necessary to combine the environment and man, to be engaged directly in dealing with natural, technical, administrative, social and political obstacles. So much land and so many people, so many different stories: each one deserves to be told, above all if it has managed to overcome obstacles not with deceitfulness and “cunningness”, exploiting the work of others or using “prohibited” products and practices, but ensuring income and well-being to all the people involved and guaranteeing sustainability goals that organic farming intends to pursue.

Agriculture and a more sustainable food industry system: this is the main difference that the BIOL Prize intends to favour. In order to do this it is necessary to go beyond compliance legislation, to engage in measuring the impacts that farming practices have on the environment, to reduce to zero the resources that must be obtained from the outside of the agro-ecosystem, to learn to generate new organic substances that help to nourish the plants but also the earth and the planet, to reduce the consumption of drinking water and energy in general, taking care of plants by ensuring a healthy and suitable environment, ensuring practices in the mill are more eco-friendly.

This guide wants to be a way to start talking about a world which is cleaner, less polluted, more livable for everyone, and not just for a few. A concept of quality products but also of life that must be shared by whoever chooses these daily products to be consumed and brought to their own table and also those who are committed to providing them, in the optic of a shared concept of well-being in a more sustainable world.

THE GUIDE BIOL

DISCOVER THE DIFFERENCES

Our Guide promotes and describes the best extra virgin olive oils in the world produced in 2021-2022 and marketed in 2022. These olive oils were selected through a large collection of samples from different geographic areas of the world, chemical analyses and selections managed by a qualified “panel” of tasters, adhering to the highest internationally recognized standards.

On average 500 producers from over 18 different countries in the world, distributed in all 5 continents, participate every year in the strict examination carried out by the international groups of tasting and qualified chemical laboratories selected and established by BIOL, to offer a complete, reliable and up-to-date overview of the global oil industry, available online at www.premiobiol.it

Furthermore, through its own qualified and permanent technical staff and its essential international network, BIOL offers technical training, information and a research service which is able to meet the needs of olive growers, oil producers and consumers around the world who are attentive to the quality of the product under all aspects, both from the organoleptic point of view (quality, nutritional and flavour) and under the ethical (social and environmental) aspect.

The selection and evaluation of oils, edited by Anna Neglia and Alfredo Alfredo Marasciulo, led to the choice of the best organic EVOs that are worthy of being part of this guide.

For each product presented, its aromatic profile and its overall quality assessment have been determined, with a high level of reliability due to multiple analyses.

All olive oils that participate in the BIOL Prize are subject to careful chemical and organoleptic evaluation; experienced tasters from different areas of the world have evaluated different oils in panels (panel test) on the basis of a profile sheet drawn up by Alfredo Marasciulo, highlighting the presence and intensity of the different flavours.

The profile sheet is the result of years of experience and direct comparison with experts from all over the world. It nevertheless follows international standards and allows us to consider all the qualitative aspects of an extra virgin olive oil, assigning to each parameter a score that varies depending on the intensity; the last part of the sheet defines the overall appreciation of the sample, the harmony and the persistence over time of the olfactory and taste sensations perceived. The sum of qualitative evaluations helps to determine the final BIOL score on a scale ranging from 0 to 100.

All the oils that have also received from the International Jury an overall score of 75 or more have been awarded with the EXTRAGOLD MEDAL while the samples with a score of at least 70 have been awarded with the GOLD MEDAL.

BIOL, taking into account the evaluations of the various juries, has simplified and represented in this guide, through easily read graphs, the taste and olfactory characteristics of the oil. 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.

“Fruity” because the extra virgin being an olive juice must have the aroma typical of its fruit. “Bitter” because it is a typical taste of oil obtained from green olives or inlaid. “Pungent”, a bitter tactile sensation, because it is a feature of fresh and young oils.

All extra virgin olive oils included in this guide are products, therefore, of high levels of reliability and quality to be chosen on the basis of pleasure, satisfying the curiosity to know the enormous biodiversity that arises from the different territories and the many varieties of olives cultivated using the organic method.

BIOL is also an international event, accompanied by meetings and exhibitions in different parts of the world to promote knowledge and consumption of the organic quality product; among these initiatives BIOLKIDS strongly features, a program of education for taste and food knowledge of the olive tree and its environment, which involves thousands of children every year who choose their favourite organic olive oil.

BIOL, in conclusion, represents the best way to discover, evaluate, select and enhance the best quality organic olive oil.



INTERNATIONAL JURY

BIOL 2022

| NAME | NATION |
|-----------------------|------------------------|
| ADDOLORATA DE SANTIS | ITALY - APULIA |
| AKIKO IGUCHI | JAPAN |
| DAVID NOY | ISRAEL |
| ERIC AKUOCO | UK |
| EUPLIO VITELLO | ITALY - SICILY |
| FIAMMETTA NIZZI GRIFI | ITALY - TUSCANY |
| FLORIANA DE PALMA | ITALY - APULIA |
| FRANCESCO MATARRESE | ITALY - APULIA |
| FRANCISCO PAVÃO | PORTUGAL |
| FRANCO MANSULLO | ITALY - APULIA |
| GABRIELLA STANSFIELD | ITALY - LOMBARDIA |
| GIANFRANCO DEFELICI | ITALY - LAZIO |
| GIANFRANCO GERVASI | ITALY - APULIA |
| GIOVANNI LACERTOSA | ITALY - BASILICATA |
| GIUSEPPE PENNINO | ITALY - SICILY |
| JEAN SEIDE | CANADA |
| KAMEL BEN AMMAR | TUNISIA |
| LUANA LEO IMPERIALE | ITALY - APULIA |
| MARIA PAOLA CONSOLINI | ITALY - LAZIO |
| MARIO RENNA | ITALY - APULIA |
| MAURIZIO LAGHEZZA | ITALY - APULIA |
| PATRIZIO GAMBA | ITALY - LIGURIA |
| PHILIPP NOTTER | SWISS |
| PIETRO PAOLO ARCA | ITALY - SARDINIA |
| RICHARD RETSCH | GERMANY |
| SARA BARBIERI | ITALY - EMILIA ROMAGNA |
| VALERIA PAGLIARULO | ITALY - APULIA |
| VASILIJ VALENČIČ | SLOVENIA |
| VERONICA ARANITI | ARGENTINA |
| XIAOWEN HUANG | TAIWAN |

INTERNATIONAL JURY BIOL 2022



On the top from the left

Addolorata De Santis, Floriana De Palma, Erik Akuoko, Kamel Ben Ammar,
Mario Renna, Richard Retsch, Euplio Vitello, Philipp Notter, Valeria Pagliarulo,
Francesca Chiarazzo (Technical and Organizational secretariat Biol Prize),
Alfredo Marasciulo (Panel Chief BIOL Prize), Fiammetta Nizzi Grifi, Franco Mansullo,
Maria Paola Consolini, Vasilij Valencic, Gianfranco De Felici, Pietro Paolo Arca,
Francisco Pavao, Francesco Matarrese, Luana Leo Imperiale, Gianfranco Gervasi,
Giuseppe Pennino, Sara Barbieri, Gabriella Stansfield, Xiaowen Huang,
Patrizio Gamba, Anna Neglia (Representative for oil selection Biol prize),
Giovanni Lacertosa, David Noy.



BIOL CONFERENCE AND TECHNICAL VISIT

ORGANIC? SURE!

THANK YOU TO BIOLITALIA SERVICES



Training, agronomic assistance, quality services, labelling, marketing and certification for today's and tomorrow's organic, BIOLITALIA provides all the agricultural and agro-food businesses with their technical services and professional skills to ensure an organic product of good quality, safe and reliable.

Trusting on BIOLITALIA means saving time, energy and money to overcome the procedural difficulties associated with requesting, obtaining and maintaining in time the organic certification, and to ensure proper organic management of agricultural, production and marketing processes.

The services provided by BIOLITALIA are guaranteed throughout Italy by close collaboration with existing

territorial networks, such as that with the Puglia Natura Consortium, which concerns the territory of Puglia.

Any company that decides to enter the organic production market can find in BIOLITALIA the help and resources needed to: gain access to certification, both within the EU and in the main reference markets abroad; avoid fraud associated with false certifications; properly manage production, agronomic and processing processes; to train farmers and food industry staff; produce labels and packaging that are appropriate to the legislation and the need for proper communication; participate in fairs and face the local, national and international market of organic productions.

The growing and overwhelming market demand still makes possible a premium prize that makes a difference and is often the only way to keep the producer's income dignified. Nevertheless, thinking about organic simply as compliance with the law is no longer sufficient: organic today is a necessary starting point for dealing with the quality products market, provided that it is associated with other more prerogatives connected more stringently to environmental quality and sustainability of productions.

The growth in the atmosphere of man-made CO₂, and the ever-increasing social and economic inequalities at the origin of many conflicts, implies a more equitable and sustainable way of production with the search for new products and market opportunities. For this reason, in addition to compliance with law or demanded from big business and distribution groups, BIOLITALIA helps companies to improve product quality, first of all in terms of organoleptic, nutritional and sensory aspects, but also in terms of environmental, social and ethical issues that are increasingly linked to new food trends such as vegan and local solidarity that, like all niches, can meet the income and labour needs that come from the agricultural world and the small and medium food industry.

PODIUM

THE WINNER



Marsicani Nicolangelo
VIRIDE BIO
Campania - Italy

2nd PLACE



Almazaras de la Subbetica
**RINCÓN DE LA
SUBBÉTICA ALTITUDE**
Spain

3rd PLACE



Frantoio Cutrera Srl
PRIMO BIO
Sicily - Italy

TOP TEN AWARD



Americo Quattrociocchi
CLASSICO
Lazio - Italy



Agrolio S.R.L.
ECCELSDO D.O.P.
Apulia - Italy



Azienda Agricola I Sergenti
**OLIO EVO BIOLOGICO
IL TRADIZIONALE**
Tuscany - Italy



Azienda Agraria Viola Srl
**OLIO EXTRA VERGINE
DI OLIVA SELEZIONE
COSTA DEL RIPARO**
Umbria - Italy



Az. Agricola Ortoplant
di Depalo Michele & C.S.S.
ORO DI RUFOLE - BIO
Apulia - Italy



Frantoi Cutrera Srl
PRIMO BIO
Sicily - Italy



Almazaras De La Subbetica
**RINCÓN DE LA
SUBBÉTICA ALTITUDE**
Spain



Titone Az. Agr. Biologica
**TITONE DOP
VALLI TRAPANESE**
Sicily - Italy



Oleificio Torchia F.
di T. Torchia e F.lli Sas
TORCHIA BIO
Calabria - Italy



Marsicani Nicolangelo
VIRIDE BIO
Campania - Italy

CHOOSE YOUR OLIVE OIL

THE BIOL MEDALS



EXTRAGOLD MEDAL:

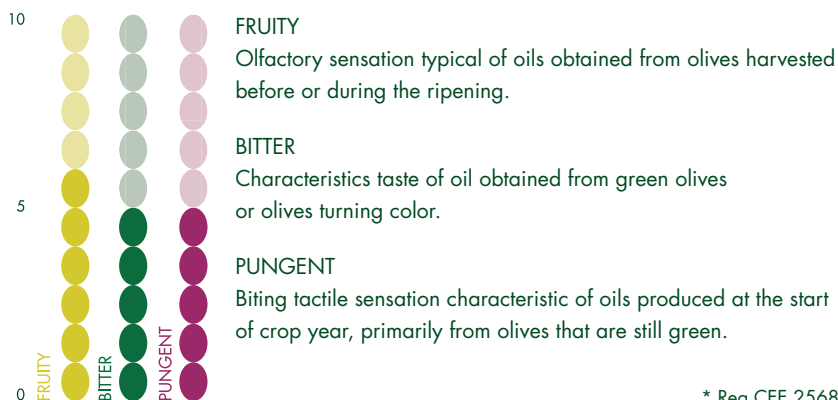
Awarded to all olive oils considered by the BIOL International Jury of excellent quality.



GOLD MEDAL:

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

THE THREE PERCEPTIONS OF A GOOD QUALITY OLIVE OIL*



* 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

SHKALLA SH.P.K.

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Contact: **Shpresa Shkalla**

COMPANY DESCRIPTION

The olive-growing tradition of the Shkalla Sh family started more than 100 years ago. Over time, the technology used to support production has gradually improved the quality of the products, with a growing sensitivity to organic produce. In 1996, the company ranked among the leading manufacturers of extra virgin olive oil on the Albanian market. In 2003 Shkalla Sh. was certified by Bio Inspecta and began an intensive distribution at a European level. The company has a few hectares of olive groves and works with local farmers groups from Tirana (Farka, Vrap) and other districts of the country such as Lushnja (Dushk phenomenon) and Fier Gorishovë.

SHKALLA

CULTIVAR

Oliva di Tirana

TASTE

Medium fruity greenish with artichoke and herbaceous notes. On the palate notes of almond and vegetables. Medium bitter and spicy in balance. Good harmony and persistence



Score BIOL

72,00



BIOL ALBANIA



MILLAN S.A

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COMPANY DESCRIPTION

Founded in 1906, Olivicola Laur was a pioneer not only in the implementation of olive trees in Mendoza, Argentina, but also in the olive oil industry in the country. It was founded by Francisco Laur, a French immigrant from the region of Loire, in the south of France, who moved to Cruz de Piedra, in the early 1900s. Since the very beginnings, Olivicola Laur showed its pioneering vision planting olive trees in one of the best terroirs in Argentina. In 1996 Laur started a process of technological innovation, incorporating modern machines to extract olive oil: the so-called continuous centrifugal extraction system. Nowadays, Olivicola Laur exports to USA, China, Japan, Germany, Canada, Switzerland, Brasil, Panama, Uruguay, Paraguay, Chile, and Costa Rica. In 2021, it was named the number olive oil factory in the world.

LAUR CRUZ DE PIEDRA

CULTIVAR

Arauco, Arbequina, Frantoio



BIOL ARGENTINA



OPG CHIAVALON

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Contact: **Sandi Chiavalon**



COMPANY DESCRIPTION

OPG Chiavalon is a family-run business, which has 7,500 plants on 25 hectares of olive groves. The olive groves are located in Dignano Istria at an altitude of 16m above sea level. The extra virgin olive oil "Chiavalon Organic" made from certified organic farming is one of Croatia's most prized.



CHIAVALON ORGANIC

CULTIVAR

Buza, Bianchera

TASTE

Medium green fruity with herbaceous and leaf notes. On the palate hints of artichoke leaf and almond and vegetables. Average spicy prevalent on bitter. Great harmony and persistence.



Score BIOL

84,25



Awarded with Extragold also the selection

CHIAVALON ISTRA DOP



OPG GIUSEPPE LUPIERI

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www.cadenela.com - alupieri@msn.com

Contact: **Andrea Lupieri**



COMPANY DESCRIPTION

The company OPG Lupieri Cadenela is located in southern Istria, a territory that produces one of the best olive oils since Roman times. Being at the northernmost point of the Adriatic Sea, the climate allows the production of oils of exceptional quality. Cadenela was the nickname of the family by pure chance similar to the name of the flowers of the olive tree, the Cadele. Cadenela extra virgin oils are biologically certified and the cultivated varieties are autochthonous.

CADENELA FOR MEAT

CULTIVAR

Bianchera

TASTE

Intense green fruity with floral notes of leaf and artichoke. On the palate vegetable hints of vegetables, fresh walnut, artichoke and leaf with spicy finish. Bitter and spicy important. Great harmony and persistence.



Score BIOL

84,00



TERRA CRETA SA

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www.terracreta.gr - info@terracreta.gr

Contact: **Emmanouil Karpadakis**



COMPANY DESCRIPTION

Terra Crete is a Greek extra virgin olive oil production company and was founded at the beginning of 2001 in the Souda region of Chania, Crete. The cornerstones of Terra Crete are sustainability, people with their experience and absolute product quality. The company's philosophy is based on total quality in all its phases, and research and innovation, together with sustainable development, contribute to the unique organoleptic properties of the product. Terra Crete's main objective is to improve people's lives through a healthy and sustainable extra virgin olive oil that allows a lifestyle in balance and harmony with nature.

TERRA CRETA ORGANIC EXTRA VIRGIN OLIVE OIL

CULTIVAR

Koroneiki

TASTE

Medium green fruit with herbaceous notes. On the palate hints of almond grass leaf, artichoke and vegetables. Intense spicy prevailing on medium bitter. Good harmony.



Score BIOL

86,00



HELLENIC FIELDS

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Contact: **George Moforis**



COMPANY DESCRIPTION

Hellenic Fields' groves are located in Ancient Olympia, where wind from the Ionian sea, sun and sandy soil take care of our trees. Along with our organic farming practices where no pesticides, chemicals or artificial fertilizers are used, our Superior Quality EVOOs stand out for their purity, low acidity, delicate taste and high nutritional value. Company's cultivation approach begins from assessing the microclimate and "terroir" characteristics, allowing biodiversity to develop in our groves. Each year's weather particularities, carefully planned harvest (olives are hand-picked, still green and unripe, in early November) and milling in no more than 8 hours after harvest, result to our exceptional EVOOs.

BIOLPACK

ENA ENA



CULTIVAR

Koroneiki

TASTE

Medium fruity greenish with notes of herbs and vegetables.

On the palate hints vegetables, green leaf and spices. Bitter and spicy mids in balance.

Good harmony and persistence.

Score BIOL

70,00



SINDYANNA OF GALILEE

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Contact: **Hadas Lahav**

COMPANY DESCRIPTION

Sindyanna of Galilee is a female-led non-profit that actively promotes the concepts of “business for peace” and Fair Trade in Israel. We achieve this by selling Arab producers’ olive oil and other premium products in the international marketplace according to Fair Trade principles, and then channeling all of the profits back into Arab women education.



BIOL ISRAEL

SINDYANNA OF GALILEE EXTRA PEACEFUL OLIVE OIL

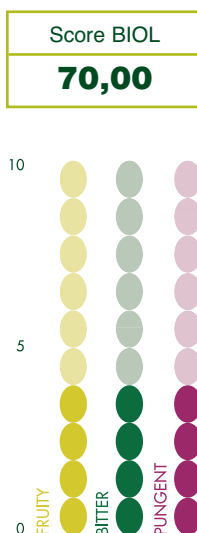


CULTIVAR

Coratina

TASTE

Fruity of green olive with medium hints of vegetables, and hints of almond. Lightly bitter and spicy taste and balanced with vegetables, grass and almond aftertaste.
Good harmony and persistence.



PALUSCI MARINA AZIENDA AGRICOLA

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Contact: **Massimiliano D'addario**



BIOL ABRUZZO

COMPANY DESCRIPTION

The Palusci Marina farm, for centuries engaged in the production of quality extra virgin olive oil, and equally fine wine. The territory is traditionally favorable to olive growing, annually guarantees an average of 250,000 quintals of olives. The hills that host the 7 hectares of olive groves, enriched by thousands of secular trees, have led the company to be recognized even outside the national borders. The attention still reserved today to every phase of production, and the unchanged passion of the new generations involved in the company, has allowed the varieties of oil produced to find the favorable opinions of both experts in the sector and ordinary people looking for a extra virgin olive oil to be used in the kitchen without sacrificing quality.

OLIOMANIA



CULTIVAR

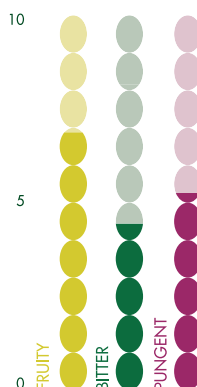
**Dritta, Leccio del Corno,
Intosso, Maurino**

Score BIOL

83,79

TASTE

Intense green fruity with clear and herb notes. On the palate hints of leaf, grass, vegetables and grass green and spices aftertaste. Intense spicy prevalent on medium bitter, good harmony and persistence.



AZIENDA AGRICOLA MARVULLI DI MARVULLI VINCENZO

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Contact: **Giovanni Marvulli**



BIOL BASILICATA

COMPANY DESCRIPTION

The farm Vincenzo Marvulli is located in Matera, Basilicata.

It is an organic company with genuine quality handicrafts.

The main products are olive oil, hard wheat pasta

“Senatore Cappelli” and spelt pasta.

Their oil has been bottled since 2009 but was straight away awarded in international competitions and each year they win many awards.

CENZINO CORATINA

CULTIVAR

Coratina

TASTE

Intense fruity tending to green with hints of grass and leaf. On the palate flower, grass, scents and fresh grass and a spices finish. Bitter and spicy in balance. Excellent harmony and persistence.



Score BIOL

85,00



OLEIFICIO TORCHIA F. DI T. TORCHIA E F.LLI SAS

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Ph +39 337989029
www.oleificiotorchia.com - info@oleificiotorchia.com
Contact: **Tommaso Torchia**



BIOL CALABRIA

COMPANY DESCRIPTION

The olive oil mill "Torchia" is located in Tiriolo, on the Northern hills of Catanzaro, close to the Sila mountain ranges at 690 meters above sea level. The mild weather and the sun of the Mediterranean sea are the perfect habitat for olive trees in all seasons. They cultivate olive trees that belong to 3 cultivars, namely 3 different species of olives. Carolea, Coratina and Nocellara. We run our company according to the principles of the production of the organic agriculture (without synthetic products): we practice grassing, minimise soil tillage and its depth and safeguard biodiversity in every form. Our Company has had the Slow Food Presidium for the Italian extra virgin olive oil since 2017.

TORCHIA BIO

CULTIVAR

Carolea

TASTE

Intense green fruit with green hints of grass, leaf, artichoke, tomato and aromatic herbs. On the palate hints of chicory, artichoke and almond aftertaste. Medium bitter and spicy in balance. Good harmony and persistence.



Score BIOL

88,00



AZIENDA AGRICOLA MARSICANI NICOLANGELO

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Contact: **Nicolangelo Marsicani**

COMPANY DESCRIPTION

The mill operates in the heart of Cilento for three generations. Since 1928 the Marsicani family produces and sells extra virgin olive oil. Over the years, they have realized many innovations: production, processing and organoleptic characterization. The search for various and harmonic intensities has translated into oils with complex sensory levels with the aim of satisfying each palate. The company guarantees customers active participation at each stage of production process, from the olives to the oil.



THE WINNER

BIOL ITALY

BIOL CAMPANIA

VIRIDE

CULTIVAR

Coratina

TASTE

Intense green and flower fruit with green hints of grass, leaf and artichoke. On the palate hints citrus, herbaceous floral notes and almond aftertaste. Medium bitter and spicy in balance. Great harmony and persistence.



Score BIOL

90,00



FRANTOIO OLEARIO MADAIO

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Contact: **Valerio Madaio**



COMPANY DESCRIPTION

At the base of the Alburni, on the edge of the National Park of Cilento, stands the Frantoio Oleario Madaio, family business. Since 2002 the family Madaio produces extra virgin olive oils, blending tradition and innovation.

OLIO MADAIO MONOCULTIVAR CORATINA

CULTIVAR

Coratina

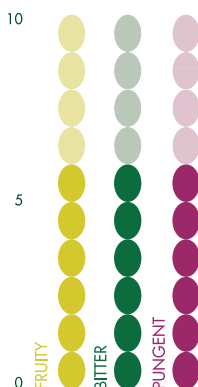
TASTE

Intense fruity tending to green with hints of artichoke. On the palate almond scents and fresh grass, artichoke and spice. Bitter and spicy mids in balance. Excellent harmony and persistence.



Score BIOL

84,00



AZIENDA AGRICOLA AMERICO QUATTROCIOCCHI

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Contact: **Americo Quattrociochi**



BIOL LAZIO

COMPANY DESCRIPTION

The Quattrociochi family is dedicated to the cultivation of olive olive since 1888. The company, still family residence, is located between olive trees where Americo Quattrociochi, grandson of the founder, produces his olive oil and promotes it on the best international markets. Today the extra virgin olive oil Quattrociochi boasts prestigious awards at world level including Ercole Olivario, Der Feinschmecker, Sol D'oro, and of course the International Biol Prize. Over time, the company produces other products always using ingredients of excellent quality. Over time the company has opened its horizons by producing also other products such as olives, jams, creams, pods and flavored oils, using high quality ingredients and allowing anyone to taste them and some of the land of Lazio.

CLASSICO

CULTIVAR

Itrana, Moraiolo, Leccino

TASTE

Intense green fruity with very clear herbaceous and tomato notes. Wide and structured on the palate with sensations of grass, lettuce flowers, artichoke, tomato and aromatic herbs. Bitter and spicy mids in balance. Great harmony and persistence.

Awarded with Extragold also the selection

DELICATO

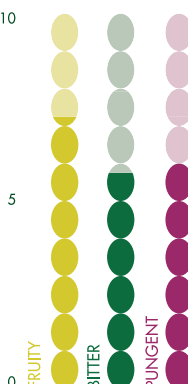
OLIVASTRO

SUPERBO



Score BIOL

88,75



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Contact: **Paola Orsini**



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.

OLIO EXTRAVERGINE DI OLIVA BIOLOGICO MONOVARIETALE ITRANA "DOP COLLINE PONTINE"

CULTIVAR

Itrana

TASTE

Intense green fruity with citrus and tomato floral herbaceous notes. On the palate hints of leaf vegetables chicory tomato and spicy finish. Average spicy prevalent on bitter. Great harmony and persistence.

Awarded with Extragold also the selection
RISERVA PAOLA ORSINI



Score BIOL

85,75



FRANTOIO AMBROSINI ROBERTO

Via dei Molini, 396 - 19038 - Sarzana - La Spezia - **ITALY**

Ph. +39.0187620453

www.frantoioambrosini.it - ambrosiniolio@libero.it

Contact: **Ambrosini Roberto**



BIOL LIGURIA

COMPANY DESCRIPTION

The company stands in the heart of Lunigiana, immersed in the nature of the Val di Magra.

Since 1923 the Ambrosini family has continued the ancient and wise tradition of olive oil, combining traditional production systems with the latest innovative technology.

The company has been awarded with a diploma and a gold medal; the aim that has always been pursued is the production of high quality, naturalness and goodness of the products.

NEANDERTAL



CULTIVAR

Frantoio, Razzola, Leccino, Moraiolo

TASTE

Light fruity with hints of leaf.

The taste is characterized by fresh almonds, vegetables and siples.

Bitter and spicy are medium with a small prevalence for spicy.

Good harmony and persistence.

Score BIOL

70,00



CASTELBOOM SOC. AGRICOLA DI DANILU BUCCELLA E C. S.A.S. S.

Via Roma, 16 - 86030 Castelbottaccio - Campobasso - **ITALY**
Ph +39 3490060207
www.collettivo-castelboom.com - commerciale@castelboom.com
Contact: **Danilo Buccella**



COMPANY DESCRIPTION

Castelboom is born in Castelbottaccio, a small city in Molise, in the middle between the sea and the mountains. The founding points of our work are respect for the environment, care and attention to beauty in farming. In particular, we are passionately dedicated to the cultivation of traditional olive groves and the production of extra virgin olive oil of Molise excellence. The company was born from the will of the three founders who, driven by a strong sense of belonging to these places, felt how fruitful and vibrant the relationship between man and nature was. Strengthened by this awareness, they have carried out their revolutionary idea of reviving this territory, letting themselves be inspired by the beauty of the unspoiled landscape inhabited by ancient olive groves.

SOLARE

CULTIVAR

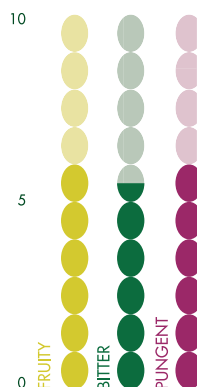
Gentile di Larino

TASTE

Medium-fruity green fruit artichoke and leaf aromas. On the palate a prevalent hint of flower, grass, leaf, light artichoke and spices. Spicy medium slightly prevailing on the bitter good harmony and persistence.



| Score BIOL |
|--------------|
| 84,20 |



AGROLIO SRL

S.P. 231 KM 55+120 - 70031 Andria - Puglia - **ITALY**

Ph. +39.0883.546074

www.agrolio.com - info@agrolio.com

Contact: **Agresti Savino**



1st BIOL APULIA

COMPANY DESCRIPTION

The Agrolio company currently has 70 hectares of properties and state-of-the-art processing plants, automatic packaging lines capable of responding to customer needs. The "AGROLIO" extra virgin olive oil retains all the ancient flavor born of a wisdom from a long history. A small family history, that of the Agresti family, which for a hundred years has kept the secret of the genuineness and delicacy of a pure and precious extra virgin olive oil.

ECCELISO DOP

CULTIVAR

Coratina

TASTE

Medium fruity greenish with floral and almond herbaceous notes.
On the palate hints of vegetables, fruit, artichoke, spices and light almond.
Bitter and spicy mids in balance.
Good persistence.

Awarded with Extragold also the selection

OPERA INTENSO

OPERA DELICATO



Score BIOL

88,50



AZIENDA AGRICOLA DI LEO RICCARDO

Via Vittorio Veneto, 44 - 76123 - BAT - **ITALY**

Ph +39 3807580610

www.dileotenutebio.com - admin@dileotenutebio.com

Contact: **Riccardo Di Leo**



COMPANY DESCRIPTION

The Riccardo Di Leo farm was founded in 1993 in Andria, with the aim of promoting, protecting and valorize the apulian territory and products.

We know how important it is to respect nature and our home and that is why we are committed to managing and controlling all product chain, from planting to the final product.

Our products come from plants and organic farming based on the use of natural treatments without the addition of synthetic chemical substances such as herbicides.

Milled in a two-phase oil mill with temperature control within 6 hours of harvesting, without adding water.

OLIO EXTRAVERGINE DI OLIVE BIO DI LEO



CULTIVAR

Coratina

Score BIOL

86,00

TASTE

Intense green fruity with herbaceous and green tomato floral notes.

On the palate fresh and green hints of vegetables, artichoke, aromatic herbs.

Bitter and spicy of medium intensity in balance.

Great harmony and persistence.



AZ. AGRICOLA ORTOPLANT DI DEPALO MICHELE & C.S.S.

Via S. Daconto, 41 -70054 - Giovinazzo - Bari - **ITALY**

Ph + 39 0803944722

www.orodirufolo.it - info@orodirufolo.it

Contact: **Michele Depalo**



2nd BIOL APULIA

COMPANY DESCRIPTION

Ortoplant is a dynamic company, believes in the development of local resources and invests in the extra virgin olive oil sector by creating the "Oro di Rufolo" brand. Initially the company consisted of only 5.5 hectares with just over 600 secular olive trees, but already today it can count on an area of 12 hectares with more than 2,000 secular olive trees. The fields acquired was improved with interventions aimed at specialization and subjected to treatments permitted in organic cultivation. Since 2012, when he takes his first steps in the world of extra virgin olive oil, he has received increasing consensus and appreciation for the oils produced, as demonstrated by the constant presence in the most renowned guides dedicated to olive oils of excellence, and the numerous awards in national and international competitions.

ORO DI RUFOLO BIO



CULTIVAR

Coratina

TASTE

Intense green fruity with grass, green leaf, floral notes and hints of almond. On the palate fresh and green hints of vegetables, artichoke, spices. Bitter and spicy of medium intensity in balance. Excellent harmony and persistence.

Score BIOL

87,00



CICOLELLA SOC AGR A.R.L.

Strada Vicinale Fondo Favale, snc - 70056 - Molfetta
Bari - **ITALY**
Ph + 39 3472265987
www.oliociccolella.it- export@oliociccolella.it
Contact: **Irene Dimonte**



COMPANY DESCRIPTION

The Ciccolella family has owned large plots of land in the province of Bari since 1800, specifically in the areas of Giovinazzo, Molfetta and Terlizzi, the heart of Apulian olive production, places known for their centuries-old cultivation of Coratina and Ogliarola Barese trees.

Today the company is led by Giuseppe Ciccolella. Giuseppe enthusiastically carries on a true "oil culture" where knowledge of the Apulian oil tradition is mixed with technological innovation. With these values, together with a team of qualified collaborators, he dedicates himself to the cultivation of the olive trees and to all the phases of the transformation process, from olive harvesting to pressing and bottling. The result is a quality extra virgin olive oil obtained only from olives grown on their own land.

ORGANIC CRU



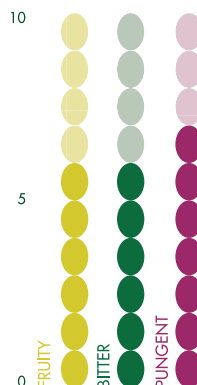
CULTIVAR

Coratina, Ogliarola Barese

TASTE

Intense green fruity with artichoke and herb notes and fresh almonds. On the palate hints of leaf grass, artichoke, spices, and almond aftertaste. Intense Spicy prevalent on medium bitter, excellent harmony and persistence.

| Score BIOL |
|--------------|
| 84,50 |



AZ. AGR. BIO GIARDINI DI MARZO DI UTE & MARIO PALMISANO

Contrada Palmarino, 13 - 72021 - Francavilla Fontana -
Brindisi - **ITALY** - Ph + 39 +393405865471
www.oremessapico.com - info@oremessapico.com
Contact: **Mario Palmisano**



COMPANY DESCRIPTION

We are four long-standing friends who share a major passion: olive oil. We, Ute and Mario, live in Apulia, and take care of the olive groves of our farmyard "Giardini di Marzo" on the spot. Silvija and Jürgen live in southern Germany and organise the sale of the olive oils from there. The harvest being one of the most important moments of the year, we are running it together since for over more than 10 years and have gathered substantial experience in the manufacture of olive oil. In order to guarantee a seamless production process and an optimal and consistent quality of our olive oils, we personally take over and supervise the entire production process. Direct sale to the consumer gives the final consumer the chance not only to buy a product, but also to participate in bringing into being and acquire a piece of cultural history.

ORO MESSAPICO EVOLUTION



CULTIVAR

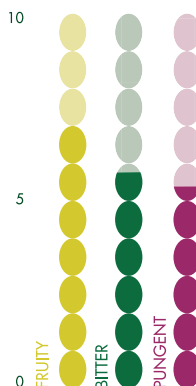
Coratina, FS17

TASTE

Intense fruity with floral and almond herbaceous notes. On the palate hints of flowers, fruit, artichoke, vegetables and spices. Spicy medium slightly prevalent on bitter.
Good harmony and persistence.

Score BIOL

86,00



SOCIETÀ AGRICOLA DEMAR SRL

C.da Spetterrata, 1/A - 72016 - Montalbano di Fasano
Brindisi - **ITALY**
Ph. +39.080.4810319
www.tenuteallegretti.com - info@tenuteallegretti.com
Contact: **Marco Rizzi**



COMPANY DESCRIPTION

The Demar farm, founded in June 2012, covers about 90 hectares in the countryside of Fasano and Ceglie Messapica, in Puglia. It operates under organic farming and has about 12,000 olive trees, including monumental and young trees, from which a high quality biological evo is obtained. The olives are harvested exclusively with our own funds and within 6 hours of harvesting. They are defoliated, washed, screened and finally sent for pressing, where the temperature is controlled so that it does not exceed 19/20 ° C, thus avoiding the risk of oxidation of the oil. It is a short chain production: we take care of all the production processes, from harvesting to packaging, in order to guarantee the highest quality. Allegretti is the name of the final product, inherited from an ancient noble family descending from the Dukes of Mirabella.

ALLEGRETTI CORATINA BIO

CULTIVAR

Coratina

TASTE

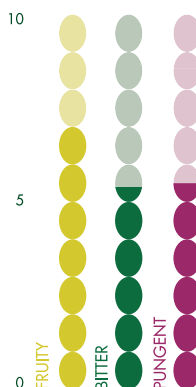
Intense green fruit with green hints of grass, leaf, almond, artichoke. On the palate hints of chicory, aromatic herbs, artichoke and light almond aftertaste.

Medium bitter and spicy in balance. Good harmony and persistence.



Score BIOL

86,00



3rd BIOL APULIA



FRANTOIO OLEARIO MOSSA DOMENICA

Via T. De Revel, 141 - 70028 - Sannicandro di Bari
Bari - **ITALY**
Ph. +39 3453263087
www.natyoure.it - oleificiomossa@libero.it
Contact: **Domenica Mossa**



COMPANY DESCRIPTION

The Mossa farm produces Organic EVO Oil with a high sensory profile and remarkable nutraceutical value. Woman and “Mastro Oleario”, Mina has specialized since she was very young in taking care of every detail of oil production, thus managing to extract surprising aromas and very high concentrations of polyphenols. The Natyoure brand is a universal message to the consumer: “The Nature is You”.

NATYOURE BIOLOGICO SELEZIONE GOLD

CULTIVAR

Coratina

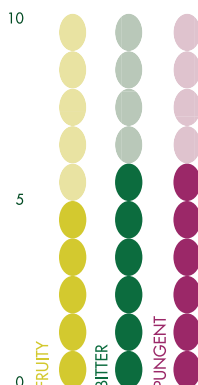
TASTE

Intense green fruity with very clear herbaceous and floral notes.
Wide and structured on the palate with sensations of grass, almond, green tomato and spices.
Bitter and spicy mids in balance.
Great harmony and persistence.



Score BIOL

81,50



ACCADEMIA OLEARIA SRL

Loc. Ungias Galante - 07041 - Alghero - Sassari - **ITALY**

Ph. +39.3482833227

www.accademiaolearia.com -

amministrazione@accademiaolearia.com

Contact: **Antonello Fois**



1° BIOL SARDINIA

COMPANY DESCRIPTION

The Azienda Agricola was founded in Alghero at the beginning of the last century, thus boasting four generations of olive growers. Today it is managed, with dedication and passion, directly by Giuseppe Fois and his family, who personally follow all the stages of processing, from cultivation to processing. It has an extension of over 200 hectares with about 25,000 olive trees, mainly Bosana cultivars, supplemented by the presence of other native and national cultivars, with the aim of improving and enriching the organoleptic and qualitative characteristics of the oils produced. The Accademia Olearia Srl operates in a modern plant that insists on an area of over 4 thousand square metres built with particular attention to the protection of the environment with the use of alternative energy sources.

IL BIO DOP SARDEGNA

CULTIVAR

Bosana

TASTE

Green fruity tending to medium with herbaceous and spicy notes. On the palate sensations of tomato, grass, artichoke leaves and aromatic herbs. Bitter and spicy in balance good harmony and persistence

Awarded with Extragold also the selection

**BIOLOGICO RISERVA
ACCADEMIA OLEARIA**



Score BIOL

84,00



AZIENDA AGRICOLA ROVELLI

Via San Giacomo, 33 - 09070 - Nuraxinieddu
Oristano - **ITALY**
Ph. +39 3485121320
www.agricolarovelli.com - info@agricolarovelli.com
Contact: **Perra Maria Francesca**



COMPANY DESCRIPTION

Our story begins in 2008, in the province of Oristano, on the west coast of Sardinia. To date, thanks to the guidance of Maria Francesca Perra, we produce organic EVO oil, the result of 1500 plants, of which a secular part, grown in 8 hectares of land. Our olives are harvested and processed, carefully following all stages of the process, from pruning to flowering, from harvesting, starting in october, to the extraction of the final product, to constantly ensure the quality of the product. All products are organic and ICEA certified, ensuring respect for and care for the environment, health and preserving the experience of a place and its tradition.

OLLU MONOCULTIVAR SEMIDANA



CULTIVAR

Semidana

TASTE

Medium fruity with floral and grass notes. On the palate sensations of artichoke, grass and spices. Bitter and spicy mids in balance. Good harmony and persistence.

Score BIOL

83,00

2nd BIOL SARDINIA



MASONI BECCIU DI DEIDDA VALENTINA

Via Mazzini, 30 - 09039 Villacidro - Cagliari - **ITALY**
Ph. +39.3402488614
www.masonibecciu.it - masonibecciu@virgilio.it
Contact: **Valentina Deidda**



COMPANY DESCRIPTION

The Masoni Becciu farm of Deidda Valentina is composed of 25 ha and 5000 plants and is located in Seddanus in Villacidro. In this area the olive-growing activity has an ancient tradition also thanks to the particular pedoclimatic environment that characterizes it. In the Masoni Becciu farm the varieties are cultivated: Nera di Villacidro, Nera di Gonnosfanadiga, Bosana and Semidana from which an excellent extra virgin olive oil is obtained, bottled in the company laboratory. Masoni Becciu also offers guided tours, tastings and direct sales.

3rd BIOL SARDINIA

ISPIRITU SARDO

CULTIVAR

Nera di Villacidro

TASTE

Medium green fruity with herbaceous and green tomato floral notes. On the palate fresh and green hints of vegetables, artichoke, almond, aromatic herbs and tomato aftertaste. Bitter and spicy of medium intensity. Great harmony and persistence.



Score BIOL

82,40



Awarded with Extrajgold also the selection

MASONI BECCIU



TERRALIVA DI FRONTINO GIUSEPPINA

Via Galermi, 22 - 96100 - Siracusa - **ITALY**
Ph. +39.0931880062
www.terraliva.com - info@terraliva.com
Contact: **Tino Cavarra**



COMPANY DESCRIPTION

Former residence of the 700 immersed in an environment of picturesque tranquility, in the heart of the Iblei Mountains in the small village of Buccheri - Siracusa, a few kilometers from the most beautiful and famous cities of art and historical and architectural interest of Eastern Sicily. By ancient olive groves produce with great passion only certified oils from organic farming - Dop - Kosher - Halal. In the estate, Terraliva receives tourists from all over the world, for tours, themed courses or simply for an olive oil tasting for evocative scents and sensations of stories of Sicily.

TERRALIVA CHERUBINO

CULTIVAR

Tonda Iblea

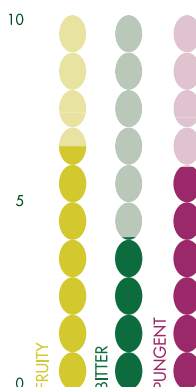
TASTE

Medium green fruity aroma with fruity, herbaceous and artichoke scents. On the palate, green vegetal hints of grass, leaf, artichoke, flowers and light tomato and spices finish. Spicy medium slightly prevalent on bitter. Great harmony and persistence.



Score BIOL

84,75



AZIENDA AGRICOLA ROSSO GIUSEPPE

Via D. Cimarosa, 75 - 97100 - Ragusa - **ITALY**

Ph. +39.3356633052

www.zottopera.it - ing.rosso.g@gmail.com

Contact: **Giuseppe Rosso**



COMPANY DESCRIPTION

The Company Villa Zottopera Soc. Agr. Arl, formerly Agrobiologica Rosso, was founded in 2000, founded by the Rosso Cosenza family, owner of the Zottopera estate for over 300 years in the Chiaramonte Gulfi (RG) territory. Originally Zottopera was a domain of 250 hectares, all olive groves of "tonda iblea", a precious and marvelous cultivar typical of Chiaramonte, which received many prizes in all the world's oil competitions. Today there are 25 hectares of olive trees which are hundreds of years old all grown organically as well as in Dop Monti Iblei. The ancient trappeto and the museum cellar, with the ancient calcareous stone (scifi) tanks, of over a thousand years old, bear witness to the long-standing tradition of Casa Rosso Cosenza. Part of the villa (the farmers' houses) is used as a charming farmhouse, with a swimming pool and tennis court.

VILLA ZOTTOPERA

CULTIVAR

Tonda Iblea

TASTE

Medium green fruity with hints of herbaceous, artichoke and tomato. On the palate green vegetable hints of grass leaf artichoke flowers and light tomato and a spicy finish. Medium bitter and spicy in balance. Excellent harmony and persistence



Score BIOL

84,90



3rd BIOL SICILY



FRANTOI CUTRERA SRL

C.da Piano dell'Acqua 71 - 97012 Chiaramonte Gulfi
Ragusa - **ITALY**
Ph. +39.0932922218
www.frantoicutrera.it - olio@frantoicutrera.it
Contact: **Sebastiano Salafia**

COMPANY DESCRIPTION

For generations the Cutrera family has been devoted to the cultivation of olive trees and olive oil production. Giovanni Cutrera, the head of the family, founded the first mill in 1979, with the help of his wife Mary. Since 2000, the Frantoi Cutrera is handled by three children, Maria, Giusy and Salvatore with their spouses and currently the third generation is starting to join the management company. Looking ahead, never forgetting the past, a good mix between tradition and innovation, this is the mission that now distinguishes the family. The Frantoi Cutrera currently has two plants with three extraction lines, a warehouse for the storage of oil and bottling and it manages more than 50 hectares of olive groves in the Iblei Mountains and exports the precious olive oil in more than 30 countries.

PRIMO BIO

CULTIVAR

Tonda iblea

TASTE

Intense green fruity with hints of herbaceous and artichoke. On the palate green vegetable hints of grass leaf artichoke flowers, almond and a spicy finish. Medium bitter and spicy in balance, with Spicy slightly prevalent on bitter. Excellent harmony and persistence.



3rd PLACE

1st BIOL SICILY



Score BIOL

89,00



AZIENDA AGRICOLA TITONE

Via Piro, 68 - C.da Locogrande - 91100 - Trapani - **ITALY**

Ph. +39.0923842102

www.titone.it - info@titone.it

Contact: **Antonella Titone**



COMPANY DESCRIPTION

The Titone family, owner of the same company, has always had a particular passion for agriculture and olive cultivation and has always cared about health. Since 1936, the Titone family produces quality oil, good and natural. Here olive cultivation has ancient roots, now recognized by Dop Valli Trapanesi, in whose area the olive groves fall entirely. The company was one of the first in Sicily to convert to organic, controlling all stages of the processing. With 19 hectares of olive grove and 6000 plants that produce about 10,000 liters of oil, the production of Titone is made up of cultivars Cerasuola, Nocellara del Belice, Biancolilla. The collection is handpicked from the first decades of October and milling takes place after a few hours in the company mill. Monovarietal oils are stored under nitrogen in steel silos and mixed later.

TITONE DOP VALLI TRAPANESI



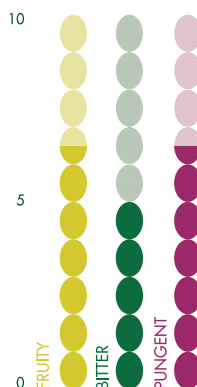
CULTIVAR

Nocellara del Belice, Cerasuola

TASTE

Medium fruity greenish with tomato notes.
On the palate hints of leaf grass,
artichoke light and almond aftertaste.
Average spicy prevalent on bitter.
Excellent harmony and persistence.

| Score BIOL |
|--------------|
| 88,00 |



2nd BIOL SICILY



TENUTA CAVASECCA S.S AGRICOLA

Via Necropoli Grotticelle, 8 - 96100 - Siracusa - **ITALY**

Ph. +39.3336526320

www.cavasecca.it - dario.ficara@cavasecca.it

Contact: **Dario Ficara**



COMPANY DESCRIPTION

Tenuta Cavasecca is located at an altitude of 300 meters above the sea level. Always in love with their land, by family tradition, culture and education, Antonio and Lucia Ficara since the 90s have been taking care of an arboreal heritage of centuries-old olive trees of great value in Contrada Cavasecca.

The love for the cultivation of the olive tree and the desire to produce a DOP oil from organic farming lead the family to integrate the pre-existing secular olive trees of the Siracusana, Nocellara, Biancolilla and Ogliarola (Verdesa) quality, with the planting of thousands of Tonda Iblea trees. Today Dario, after economics studies at Bocconi in Milan and various professional experiences abroad, has taken over the reins of the company with the same energy and passion as his parents.

FIRRISA

CULTIVAR

Tonda Iblea

TASTE

Intense green fruity with herbaceous and floral notes. Wide and structured on the palate with sensations of grass, lettuce flowers, artichoke, tomato and aromatic herbs.

Bitter and spicy mids with spicy slightly prevalent on bitter. Good harmony and persistence.



Score BIOL

82,25



Awarded with Extragold also the selection

SIRACUSANA - ZAITUNA



AZIENDA AGRICOLA I SERGENTI

Via M.L. King, 11 - 50066 - Reggello - Firenze - **ITALY**

Ph. +39 335360903

www.isergenti.com - info@isergenti.com

Contact: **Ricci Lisa**



1st BIOL TUSCANY

COMPANY DESCRIPTION

In the heart of Tuscany, our farm is a place where a love for tradition merges with the pleasure of producing and consuming genuine, delicious products. I Sergenti was born here, immersed in the splendid countryside of the Reggello hills, and here it continues to grow. I Sergenti was born thanks to the passion of its founder Pierluigi Ricci. Passion for history; the history of a land where the olive tree is central; where its link to daily life is strong and unshakable. Today the company is managed by the next generation, linking knowledge from their ancestors with modern-day opportunities. The decision to open up to the world through the web is an example. We want to launch our products and create new professional and personal relations throughout the world. We are proud of all our products.

OLIO EVO BIOLOGICO IL TRADIZIONALE



CULTIVAR

Frantoio, Moraiolo, Leccino

TASTE

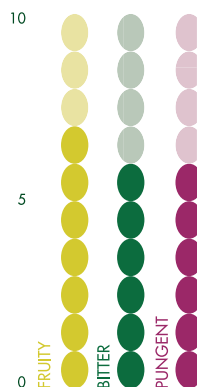
Intense green fruity with hints of grass leaves and vegetables.

On the palate hints of leaf vegetables, aromatic herbs and spices.

Bitter and spicy medium and balanced.

Excellent harmony and persistence.

| Score BIOL |
|--------------|
| 87,25 |



FATTORIA RAMERINO SOC. AGR.

Via Roma, 404 - 50012 - Bagno a Ripoli - Firenze - **ITALY**

Ph. +39.055631520

www.fattoriaramerino.it - info@fattoriaramerino.it

Contact: **Filippo Alampi**



3rd BIOL TUSCANY

COMPANY DESCRIPTION

Farm Ramerino is an organic company founded in 2000 by Filippo Alampi. In its 44 he predominantly hosts olive groves in the territory of Bagno a Ripoli. The most important varieties are Moraiolo, Frantoio, Leccino, typical of central Tuscany. The company takes great care of harvesting and grinding of olives, to get a product with very high quality features. The collection starts at the end of October and it never lasts longer than November. Oil is stored in the company within Steel Silos, with constant temperature around 14° - 18° C. The oil is bottled in the company and marketed with 5 labels: two blends, Guadagnòlo Primus and Guadagnòlo Dulcis, two monovarietals, cultivar Frantoio and cultivar Moraiolo and "Olivaggio" a Tuscan IGP. The company also produces Chianti wine grapes.

RAMERINO GUADAGNOLO DULCIS



CULTIVAR

Frantoio, Moraiolo

TASTE

Intense green fruity with hints of grass leaves and vegetables. On the palate notes of fresh herbs, aromatic herbs, flowers and artichoke leaf. Bitter and spicy medium and balanced. Good harmony and persistence.

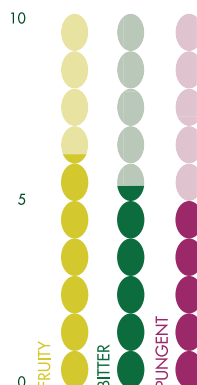
Awarded with Extragold also the selection

RAMERINO MORAILOLO

RAMERINO FRANTOIO

RAMERINO PRIMUS

| Score BIOL |
|--------------|
| 84,94 |



SOCIETÀ AGRICOLA BUONAMICI SRL UNIPERSONALE

Via Montebeni, 1150061 Fiesole - Firenze - **ITALY**
Ph. +39 055654991
www.buonamici.it - grazia.Becattini@Buonamici.It
Contact: **Cesare Buonamici**



COMPANY DESCRIPTION

The Buonamici Farm nestles in the hills of Fiesole, just outside Florence, Tuscany, in an area where olives have been grown for centuries. In addition to olives, we grow the vegetables that are used in the soups produced by the farm. The oil is pressed and bottled on the farm, ensuring quality control and traceability of the finished product. A distillate used in our natural cosmetics is extracted from the olive leaves. The farm covers an area of 250 hectares, with 20,000 olive trees cultivated in accordance with rigorous EU rules on organic farming and has been organic since 1995 - certified by ICEA. In 2005 the farm was awarded the Tuscan Region's ecoefficiency prize, the "Premio Toscana Eco-efficienza", in recognition of the energy savings obtained by the biomass furnace fuelled by olive stones.

IGP TOSCANO "COLLINE DI FIRENZE" - CESARE & CESARA BUONAMICI



CULTIVAR

Frantoio, Moraiolo, Leccino, Maurino

TASTE

Fruity of green olive with medium hints of vegetables, artichoke and light hints of almond. Medium bitter and spicy taste and balanced with vegetables, grass, spices and almond aftertaste. Good harmony and persistence.

| Score BIOL |
|--------------|
| 85,90 |



2nd BIOL TUSCANY



AZIENDA AGRARIA MARFUGA

Viale Firenze snc - 06042 - Campello sul Clitunno
Perugia - **ITALY**
Ph. +39.0743521338
www.marfuga.it - marfuga@marfuga.it
Contact: **Francesco Gradassi**



COMPANY DESCRIPTION

Marfuga company is equipped with custom state-of-the-art technology which makes it possible to fulfill my sky-high quality standards. Of course, the best machinery alone would not be enough to make a good extra virgin oil, but it can make a great extra virgin olive oil extraordinary. Each fruit has its perfect moment to be picked. Company harvests some of olives before they are fully ripe, to make fruity and fragrant extra virgin olive oils that may be used a crudo (uncooked). The rest company picks at their perfect ripening point, to produce more balanced oils which are mildly fruity and, therefore, very versatile. Marfuga produces excellent products such as the extra virgin oil Marfuga DOP Umbria Colli Assisi-Spoleto and the extra virgin olive oil "L'Affiorante" Marfuga monocoltivar Moraiolo.

L'AFFIORANTE MARFUGA MORAILO 100% EXTRAGOLD

CULTIVAR

Moraiolo

TASTE

Intense fruity tending to green with hints of tomato and leaf. On the palate tomato and artichoke scents, fresh grass. Bitter and spicy mids in balance. Excellent harmony and persistence.

Awarded with Extragold also the selection
**DOP UMBRIA RISERVA
MARFUGA**



Score BIOL

81,45



AZIENDA AGRARIA VIOLA

Via Borgo San Giovanni, 11/B - Località S.Eraclio - 06034
Foligno - Perugia - **ITALY**
Ph. +39.3355742329
www.viola.it - info@viola.it
Contact: **Marco Viola**



COMPANY DESCRIPTION

The first olive oil mill Viola was opened at the beginning of the twentieth century by Diamante Viola and his uncle Feliciano.

Today Marco, Diamante's grandson, continues the family business with 5,000 olive trees on a land of 14 hectares. To these plants are added those of many other small producers in the area that bring to 22,000 the count of olive trees from which the fruits used for the production of Viola extra virgin olive oil are obtained. The farm is committed to pursuing a social responsibility program with the aim of developing sustainable agricultural practices, respecting the environment and guaranteeing the consumer a healthy product.

OLIO EXTRA VERGINE DI OLIVA SELEZIONE COSTA DEL RIPARO

CULTIVAR

Frantoio, Moraiolo

TASTE

Intense green fruity with almond and almond herbaceous notes. On the palate hints of artichoke, leaf, almond, tomato and spices aftertaste. Bitter and spicy balanced. Excellent harmony and persistence.



Score BIOL

87,00



BIOL UMBRIA



CM SRL

Via Osteria San Martino 31/C, Agello - 06063 - Magione
Perugia - **ITALY**
Ph. +39 3288989791
www.centumbrie.com - luca.Mencaglia@Cm-Srl.Org
Contact: **Miriam Cinaglia**



COMPANY DESCRIPTION

Centumbrie is the history of two umbrian families, ancient as Umbria, its people and its civilization. Retracing through these two stories means crossing one hundred places! Centumbrie is ground, it is umbrian soil, material to its maximum expression. Nonetheless, the 100 facets of centumbrie find their nourishing thinking in one heart's matter. When it comes to our concrete shape, we are a latest generation olive oil mill, an evo bistrot, a flour mill with a bakery and pastry shop, fields where we cultivate legumes and where we breed animals, a garden and finely renovated villas to live and experience the trasimeno lake.

CENTUMBRIE - DOP UMBRIA

CULTIVAR

Frantoio, Moraiolo, Leccino

TASTE

Medium fruity greenish with herbaceous and almond floral notes. On the palate hints of almond leaf, vegetables, artichoke and flowers. Spicy and bitter medium in balance.
Great harmony and persistence.

Awarded with Extragold also the selection

CM MONOCULTIVAR FRANTOIO

CM CENTOLEUM



Score BIOL

86,00



REDORO SRL FRANTOI VENETI

Via Marconi, 30 - Grezzana -Verona - **ITALY**

Ph. + 39 045 907622

www.redoro.it - Info@redoro.it

Contact: **Sara Verdari**



COMPANY DESCRIPTION

Company REDORO is located in Grezzana, in the heart of Valpantena, north of Verona: the secret of the success of Frantoi Redoro lies in the presence of mills, which are extremely close to the production core: one is located in Grezzana, where the Company features its headquarters, another mill is located in Mezzane and one near Lake Garda, where Oliva Garda Extra-virgin Olive Oil PDO is exclusively produced. Olives coming from nearby valleys are picked, covering a remarkably vast territory that includes seven valleys. Almost one thousand agricultural producers bring their best olives to the mills. The average annual production is of approx. 20/25,000 quintals of olives. The oil-making process is rigorously checked by qualified staff that carefully monitors every work stage, grinding exclusively prime and healthy olives able to produce the excellent products of Frantoi Redoro.

OLIO EVO BIOLOGICO VENETO VALPOLICELLA DOP REDORO

CULTIVAR

Grignano, Favarolo

TASTE

Yellow oil with green reflections. Medium fruity aroma with notes of herbs, flowers and vegetables. On the palate, notes of leaves, fruit almonds, vegetables and aromatic herbs. Average pungency and bitterness in balance. Good persistence.



Score BIOL

85,50



FRANTOIO DI CORNOLEDA S.A.S.

Via Cornoleda, 15 - 35030 - Cinto Euganeo

Padova - **ITALY**

Ph. + 39 3807177284

www.frantoiodicornoleda.com - info@frantoiodicornoleda.com

Contact: **Zanaica Devis**



COMPANY DESCRIPTION

Frantoio di Cornoleda was born in 2008, thanks to the passion of Devis and Jaci Zanaica for the world of olive growing. Passion that led the founders to achieve what was their secret dream. The territory in which Frantoio di Cornoleda is located is in the Padova province, south-west of Colli Euganei, a beautiful hillside oasis that livens up the Po Valley with its gentle hills. The love for their land is a key ingredients, that affects the way the Frantoio di Cornoleda works, and that has driven Devis and Jaci to work with dedication and achieve the first organic certification in Colli Euganei. Frantoio di Cornoleda's oil is a fine product that has won many national and international awards. Among the best products, we find the Rasara monovarietal oil, DOP Veneto Euganei and Berici oil, and the first certified Organic oil of Colli Euganei.

BIO FRANTOIO DI CORNOLEDA



CULTIVAR

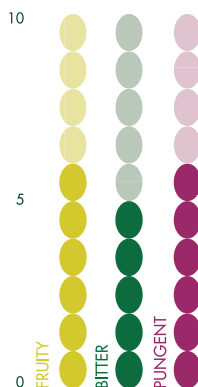
Peranzana, Leccino, Frantoio

TASTE

Medium green fruity with goodness hints of leaf grass and vegetables.

On the palate hints of chicory, artichoke, leaf and spices. Spicy medium prevalent on bitter. Great harmony and persistence

| Score BIOL |
|--------------|
| 84,00 |



DOMAINE SAUVAGE POUR LE DOMAINE DE L'OLIVIER BIO

Ait Faska - 40000 - Marrakech au Maroc - Al Haouz -

MOROCCO

Ph +2126 11 12 11 72

domainesauvagebio - stazi@me.com

Contact: **Souhail Tazi**



COMPANY DESCRIPTION

Born in Morocco, Souhail Tazi has studied and worked in various European countries for about thirty years. Today more present in Morocco, he carries out an artisan-designer activity and, at the same time, he is also developing an olive growing project, a production of vegetables, honey and durum wheat flour: a natural and semi-wild agriculture without chemical additions, with a reasoned support in irrigation water.



DOMAINE SAUVAGE

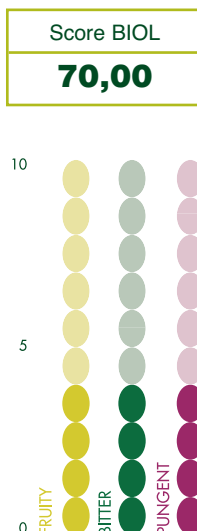


CULTIVAR

Picholine

TASTE

Light fruity greenish with hints of fruit and almond. The taste is characterized by fresh almonds, vegetables and flower. Light spicy and bitter in balance. Good harmony and persistence.



GALLO WORLDWIDE

Largo Monterroio de Mascarenhas, 1, 1070-184
Lisboa - **PORTUGAL**
www.galloportugal.com - nathalia.ortali@galloww.com
Contact: **Mavilde Marchante**

COMPANY DESCRIPTION

Founded in Portugal in 1919 by a visionary named Victor Guedes, Gallo is synonymous with the Portuguese soul and tradition, which are renewed over time. Over 100 years, Victor Guedes' dream has evolved and the brand has grown. Today Gallo is a leading brand, present in over 40 countries around the world, and its innovative spirit is still strongly present, represented in a wide portfolio of product.



BIOL PORTUGAL

GALLO AZEIT BIO

CULTIVAR

Pical

TASTE

Light medium herbaceous fruity.
Light bitter taste with prevalent spicy.
Aftertaste hints of almond, grass,
light artichoke flowers.
Great harmony and persistence.



Score BIOL

76,00



AL WATANIA AGRICULTURE

Busaita, Al Jowf Kingdom of Saudi Arabia

SAUDI ARABIA

Ph: +966 542271131

www.watani-agri.com - qc_agri@wataniaagri.com

Contact: **Mohamed Yousif**



COMPANY DESCRIPTION

Al Watania Agriculture Co. was established in 1982, it was founded by Sheikh Sulaiman Abdul Aziz Al Rajhi. To be a social initiative to achieve food security and provide healthy, fresh food. By the grace of almighty God, Al Watania Agriculture has become today one of the leading companies in the world in addition to being the most important and largest company specialising in organic products in Saudi Arabia and the middle east and that is through managing a group of its subsidiaries in a variety of fields, such as agricultural and livestock production and food processing.

BIOL SAUDI ARABIA

AL WATANIA ORGANIC EXTRA VIRGIN OLIVE OIL



CULTIVAR

Arbequina, Arbosana, Bekwal, Nabali, Sourani, Oliana

TASTE

Medium-light fruity with herbaceous and almond floral notes. On the palate hints of almond leaf and flowers. Bitter and spicy in balance.

| Score BIOL |
|--------------|
| 70,00 |



EKOLOSKA KMETIJA MORGAN

Grintovec, 1 - 6274 Smarje - Koper - **SLOVENIA**

Ph. +386.56560328

www.olje-morgan.si - info@olje.morgan.si

Contact: **Franč Morgan**



COMPANY DESCRIPTION

Morgan olive oil is mainly made up of Istrska, Belica, Leccino and other cultivars. 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 CUVÉE

CULTIVAR

Istrska Belica, Leccino, Maurino,
Moraiolo, Rosciola

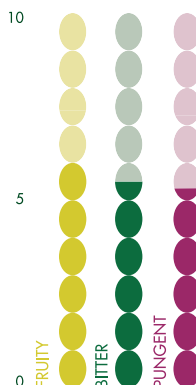
TASTE

Medium fruity aroma with clear floral, herbaceous notes. On the palate flavors of aromatic herbs, almond fruit and light artichoke. Bitter and spicy balanced. Good persistence.



Score BIOL

82,10



Awarded with Extragold also the selection

MORGAN ISTRSKA BELICA



RAFAEL ALONSO AGUILERA SL

C.tra N 340A, KM 474 - 04200 Tabernas
Almería Andalucía - **SPAIN**
Ph. +34.950611707
www.oroeldesierto.com - oro@oroeldesierto.com
Contact: **Rafael Alonso Barrau**



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.

2nd BIOL SPAIN

ORO DEL DESIERTO PICUAL ECOLOGICA



CULTIVAR

Picual

TASTE

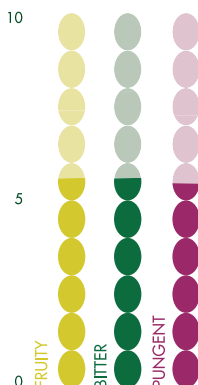
Fruity green, clear floral and herbal notes. Medium bitter and spicy taste, grass aftertaste, green vegetable, flower, artichoke and spices. Excellent harmony.

Awarded with Extragold also the selection

ORO DEL DESIERTO COUPAGE ECOLOGICA

Score BIOL

84,80



ALMAZARAS DE LA SUBBÉTICA

C.tra A-339 Km. 17.850 - Poligono Los Bermejales - 14810

Carcabuey - Cordoba - Andalucia - **SPAIN**

Ph. +34.957547028

www.almazarasdelasubbetica.com -

comercial@almazarasdelasubbetica.com

Contact: **Carmen Rodriguez Comino**



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.

RINCÓN DE LA SUBBÉTICA ALTITUDE

CULTIVAR

Hojiblanca

TASTE

Intense green fruity with notes of grass and tomato. On the palate clear vegetal sensations of artichoke herb, leaf, tomato, spices and almond aftertaste. Goodness bitter and spicy mids in balance. Great harmony and persistence.

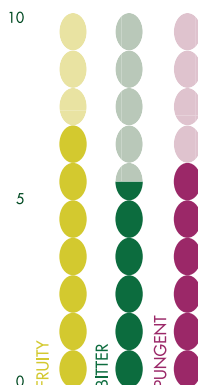
Awarded with Extragold also the selection

RINCON DE LA SUBBÉTICA DOP PRIEGO DE CORDOBA



Score BIOL

89,10



SUCESORES DE HERMANOS LÓPEZ

Calle Los Molinos, 9 - 14880 Luque (Córdoba) - **SPAIN**

Ph. +34 676493632

www.aceiteshl.com - andrealv@gruposhl.com

Contact: **Andrea Lopez Vericat**



COMPANY DESCRIPTION

Sucesores de Hermanos López is a family-run company that has managed to adapt to new times, continuously modernizing its infrastructure, but always maintaining quality as a priority in its products. Farmers since 1845 with 4 generations dedicated to quality products, that through the control of the entire process, from the olive harvest in organic farming or integrated production, to the packaging, they get quality products and certified by the Baena Denomination of Origin.

3rd BIOL SPAIN

LA LAGUNA ECOLOGICA

CULTIVAR

Hojiblanca

TASTE

Deep green fruity with almond floral notes of fresh fruit and tomato.
On the palate, herbaceous hints of leaf and floral and almond aftertaste.
Spicy medium prevalent on bitter.
Excellent harmony and persistence.



Score BIOL

83,50



T.A.O.O.C.

Z.I. Oued Errmal, BP 230 - 7100 - Le Kef - **TUNISIA**

Ph. +21 678228207

www.olivna.com - contact@olivna.com

Contact: **Belhadi Oussama**

COMPANY DESCRIPTION

The Tunisian American Olive Oil company (TAOOC) was created in 2013, its main specialty is the processing, packaging and export of organic olive oil under our brand name, OLIVNA, made from the best selected and hand-picked olives. We serve all olive oil tastes, strong medium and low. We are endowed with the best packaging technologies using nitrogen injection in order to guarantee the stability of the oil and avoid its oxidation. Our machinery is characterized by a production capability of 1000/hour and our production of olive oil oscillates between 500 and 1000 Tons. We also obtain other olives from other agricultures whose harvest are under our supervision.

OLIVNA

CULTIVAR

Chemlali

TASTE

Deep green fruity with almond floral notes of fresh fruit. On the palate, herbaceous hints of leaf, vegetable and floral and almond aftertaste. Bitter medium prevalent on spicy. Excellent harmony and persistence.



BIOL TUNISIA



Score BIOL

83,50



ENZO OLIVE OIL COMPANY

2917 E. Shepherd Ave. 93619 - Clovis - California - **USA**

Ph. + 1 5592990201

www.enzooliveoil.com - chris@prfarms.com

Contact: **Christopher Nelson**



COMPANY DESCRIPTION

The Ricchiuti family story begins with a voyage from Vincenzo Ricchiuti's native Italy. Setting foot on fertile American soil in the year 1914, Vincenzo planted the first family acreage with grapes and figs. As the town started to expand to the north, so did the Ricchiuti holdings. In 1965, Pat and Frances and their son Patrick, advanced the family business into an international venture. The P-R Farms, Inc. label quickly became known worldwide for premium quality peaches, plums, apricots, nectarines, citrus, grapes, almonds, and olives. With this goal in mind, in 2008, Patrick Ricchiuti and his son, Vincent, entered the olive oil business. In 2011, the Ricchiuti's ENZO Olive Oil Company milled their first harvested crop of organic olives.

ENZO ORGANIC EXTRA VIRGIN OLIVE OIL - DELICATE

CULTIVAR

Arbequina

TASTE

Light fruity greenish with floral notes of vegetables. On the palate hints of fruit, grass, leaf and light tomato. Lightly bitter and spicy in balance. Good harmony.



Score BIOL

70,00



BIOL USA





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EVO&EVA THE OLIVE TREE IN NATURAL COSMETICS INTERNATIONAL AWARD



EVO & EVA
PREMIO INTERNAZIONALE
L'OLIVO NELLA COSMESI NATURALE

The EVO&EVA International Award has been inspired by “Associazione Nazionale Donne dell’Olio” together with CIBI, the Italian Consortium for Organic Promotion - BIOL PRIZE, with the aim of promoting the use of olive derived raw materials for natural and organic cosmetic productions which show a constant and significant increase on the international market. The EVO&EVA International Award has the scope to promote the use of raw materials sourced from the olive tree in natural and organic cosmetics, emphasizing their extraordinary emollient, antioxidant, hydrating and nutritional properties.

The awarding of excellence for those products that will distinguish themselves as regards the use of olive derived raw materials, as well as for their innovative content and true natural and organic formulation, is indeed a very powerful tool, giving visibility to the best productions on front of consumers and field operators, while stimulating companies to compete and improve the quality of their productions.

The basic scope of this no profit initiative is to widen the knowledge and communication about the very many and magnificent gifts the olive tree gave to humanity all along its history. Since the oldest time olive plants and fruits were highly considered, playing a very important economic role when used as food, medicines or basic ingredients to prepare precious cosmetic essences and infusions. Every single part of the plant was employed for a specific use: leaves, bark, roots and fruits. The EVO&EVA International Award is aimed to strengthen the consciousness of producers of natural and organic cosmetics about the outstanding cosmetic properties of the olive tree, well known to old Egyptians, Greeks and Romans, and to boost its diffusion to give excellence to the best natural and organic cosmetic products we can find today on the market. The great passion and expertise of the promoters within the world of organic extra-virgin olive oil (EVO) has been the root inspiring this first edition of the EVO&EVA International Award, aimed to give importance to the best olive based cosmetic products present on the markets.

The Award wish to contribute to the development of olive and cosmetic companies being a vehicle for promoting their own products and brands.



EVO & EVA

PREMIO INTERNAZIONALE L'OLIVO NELLA COSMESI NATURALE

The Award wish to stimulate and trim companies towards the respect for nature also meaning respect for themselves. The Award wish to boost natural and organic cosmetic formulations containing active principles obtained from the olive plant. The Award wish to enhance the scientific researches focusing on the beneficial properties of the olive plant in natural and organic cosmetics, properties which are well known from the nutritional point of view.

The EVO&EVA Award Jury includes well known technical experts belonging to the beauty and olive industrial sectors, columnists and journalists and other professionals - dermatologists, aesthetic doctors, sensory analysis experts, biologists, chemists as well as designers and communication and advertisement managers.

Two technical organs support the Jury in its prize assignment: The Technical Committee (chemists and cosmetologists) and the Packaging Expert Group.

The Consumer Test will be performed under the supervision and operating procedures set by ISPE – Institute for Skin and Product Evaluation. All samples examined by the experts and evaluated with the Consumer Test will be anonymous. The Jury will create specific commissions working on the different aspects taken into consideration. The Jury will calculate and assign a final score to each product participating in the awards and declare winners depending on its own judgement and on the results expressed by the Technical Committee and obtained with the Consumer Test. The EVO&EVA Competition Notice («The Notice») will be published on the award website (www.evoeva.it) indicating deadlines for the submission of requested documents and samples to the Secretary, according to the present Regulation. A large diffusion among interested companies, journals and social media will be given to the Notice.

www.evoeva.it
info@evoeva.it

BIOL KIDS



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PREMIO BIOL MIEL 2022

BARI 5-9 DICEMBRE 2022

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