
BIOL

28th INTERNATIONAL PRIZE

2023

The year '2023' is rendered in a bold, green, sans-serif font. Each digit is filled with a gradient from light to dark green. Small olive branches with green leaves and clusters of olives are integrated into the design, appearing to grow from the bottom of the '2's and the top of the '3's.

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

BIOL 2023

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 28 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 sea-



sonal 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 2022-2023 and marketed in 2023. 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 400 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 2023

JUROR NAME	NATIONALITY
ADDOLORATA DE SANTIS	ITALY - APULIA
ALISSA MATTEI	ITALY - TUSCANY
ERIC AKUOCO	UK
FIAMMETTA NIZZI GRIFI	ITALY - TUSCANY
FLORIANA DE PALMA	ITALY - APULIA
FRANCESCO MATARRESE	ITALY - APULIA
FRANCISCO PAVÃO	PORTUGAL
FRANCO MANSULLO	ITALY - APULIA
GABRIELLA STANSFIELD	ITALY - LOMBARDY
GIANFRANCO DEFELICI	ITALY - LAZIO
GIANFRANCO GERVASI	ITALY - APULIA
GIOVANNI LACERTOSA	ITALY - BASILICATA
GIULIO SCATOLINI	ITALY - UMBRIA
GIUSEPPE GIORDANO	ITALY - CALABRIA
GRAHAM ROONEY	UK
JEAN SEIDE	CANADA
KAMEL BEN AMMAR	TUNISIA
KAMVYSIS VASILEIOS	GREECE
LUANA LEO IMPERIALE	ITALY - APULIA
MARIA PAOLA CONSOLINI	ITALY - LAZIO
MARINO GIORGETTI	ITALY - ABRUZZO
MAURIZIO LAGHEZZA	ITALY - APULIA
PAOLA FIORAVANTI	ITALY - LAZIO
PATRIZIO GAMBA	ITALY - LIGURIA
PHILIPP NOTTER	SWITZERLAND
PIETRO PAOLO ARCA	ITALY - SARDEGNA
RICHARD RETSCH	GERMANY
SARA BARBIERI	ITALY - EMILIA ROMAGNA
TERESA D'UVA	ITALY - MOLISE
VASILIJ VALENČIČ	SLOVENIA
XIAOWEN HUANG	TAIWAN



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.

TOP TEN AWARD



Orna D.O.O.
MATE VIOLA TONDA
Croatia



Masoni Becciu di Deida Valentina
**ISPIRITU SARDO
ALPHABETUM**
Italy - Sardegna



Società Agricola Torre Rivera Srl
**OLIO EVO BIOLOGICO
MONOCULTIVAR CORATINA**
Italy - Apulia



Palusci Marina Azienda Agricola
SENZANIENTE DRITTA
Italy - Abruzzo



Soc. Agr. Demar S.R.L.
Unipersonale
**OLIO ALLEGRETTI
CORATINA BIO**
Italy - Apulia



Azienda Agricola
Donato Conserva
MIMI PERANZANA
Italy - Apulia



Meles Meles Apicoltura
Società Agricola Semplice
MELES MELE EVO BLEND
Italy - Veneto



Almazaras De La Subbética
**RINCON DE LA SUBBÉTICA
DOP PRIEGO DE CORDOBA**
Spain



Azienda Agraria Viola Srl
**VIOLA BIOLOGICO
ITALIANO**
Italy - Umbria



Azienda Agraria Viola Srl
**VIOLA SELEZIONE
COSTA DEL RIPARO**
Italy - Umbria

CHOOSE YOUR OLIVE OIL

THE BIOL MEDALS



EXTRAGOLD MEDAL:

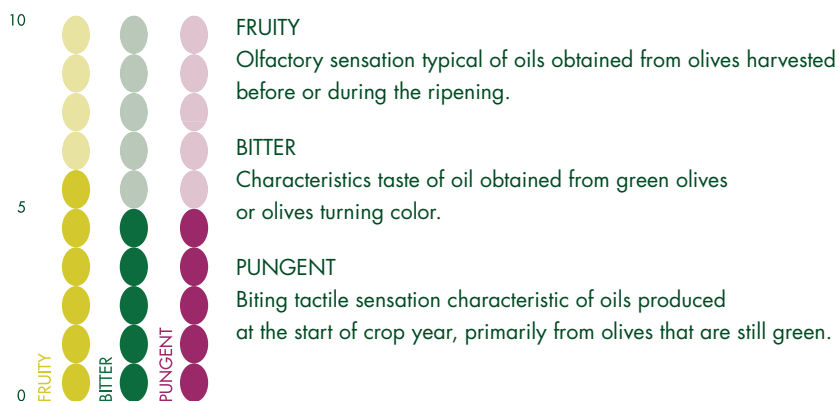
Awarded to all olive oils considered by the BIOL International Jury of excellent quality.



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

MUSAJ OLIVE OIL

Skroftine - 9401 - Vlore - **ALBANIA**

Ph. +355692619605

www.musaioliveoil.com - kejdamura30@yahoo.com

Contact: **Kejda Musa**

COMPANY DESCRIPTION

Musaj Olive Oil Ltd is a family business and since many years, ranked as one of the highest quality olive oil producers in Albania. It is managed by Mr. Vesaf Musaj & family and is located in the district of Vlora. The main focus of the company has been high quality olive oil. Our product is certified by ICEA as organic olive oil. The company processes only organically grown olives from Vlora, one of the richest areas in the olive groves in country. Over the last 16 years, we have continuously improved our Olive Oil facility, in order to guarantee the best possible product quality. With equipment supplied by Alfa-Laval, Musa Ltd. has upgraded its production capacity and improved its output. Currently, Musaj Olive Oil Ltd can produce up to 100 tons of oil in a season (October-December) and its equipment can process up to 1000 kg of olives per hour.



BIOL ALBANIA

MUSAI

CULTIVAR

Kalinjot

TASTE

Medium green fruity with herbaceous notes.

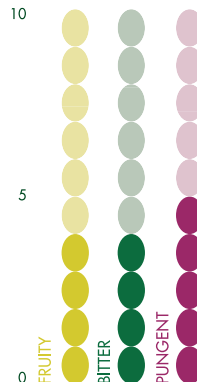
On the palate notes of almond and vegetables. Average spicy prevalent on bitter.

Good harmony and persistence



Score BIOL

72,00



MILLAN S.A.

Videla Aranda 2850 - 5517 - Mendoza - **ARGENTINA**

Ph + 54 2615983019

www.laur.ar – paola@laur.ar

Contact: **Gabriel Guardia**

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

TASTE

Medium fruity greenish with herbaceous and floral notes. On the palate notes of almond, tomato and vegetables. Bitter and spicy mids in balance. Good harmony and persistence

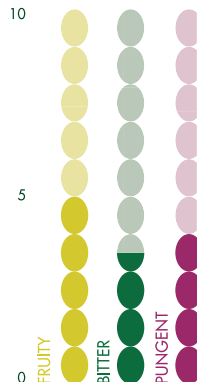


BIOL ARGENTINA



Score BIOL

75,00



LONGNAN XIANGYU OLIVE DEVELOPMENT CO. LTD.

Wudu District - 746000 Longnan - Gansu - **CHINA**
 Ph: +86 13609384599
 www.xiangyuoliveoil.com - 963815968@qq.com
 Contact: **Jin Feng**



COMPANY DESCRIPTION

Longnan Xiangyu olive development was established in 1997, with the trademark “xiangyu”. At present, the company has developed into a comprehensive enterprise of the whole industrial chain, which integrates fine olive seed breeding, intensive cultivation, large-scale planting, scientific and technological research and development, intensive processing, marketing and tourism experience. The company integrates 45,672 households of 263,000 mu of olive gardens in 17 towns and villages along the Belong River in Wudu District in the form of association, and follows the principle of “complementary advantages, joint construction, reasonable development and benefit sharing”. The company has been awarded as the national key leading enterprise of agricultural industrialization.



XIANGYU ORGANIC EXTRA VIRGIN OLIVE OIL PICHOLINE



CULTIVAR

Picholine

Score BIOL
72,00

TASTE

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



AGROFIN D.O.O.

Romanija 60/A - Zambratija - 52475 - Savudrija - **CROATIA**
Ph. +385.52759281
www.mateoliveoil.com - agrofin@mateoliveoil.com
Contact: **Paola Levaj**



COMPANY DESCRIPTION

Agrofin, the Istrian olive farm overlooking the Adriatic between the Daila inlet and Punta Salvore, where today there are about 27,000 olive trees scattered over 60 hectares of land. Mate Vekić restored olive cultivation after it was almost abandoned due to frosts and difficult historical events related to these lands. The company now also has a latest generation oil mill that allows the processing of drupes within 6-12 hours of harvesting.



MATE TONDA VIOLA

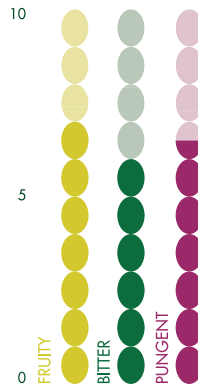
CULTIVAR

Buza

TASTE

Intense green fruity with herbaceous and leaf notes. On the palate hints of artichoke leaf and almond and vegetables. Bitter and spicy mids in balance. Great harmony and persistence.

Score BIOL
88,50



OLIVE POEM

Vrontamas Lakonias - Peloponnisos - **GREECE**

Ph: +306972031718

<https://olivepoem.com/> - koutsotheodoris@gmail.com

Contact: **Koutsotheodoris Theodoros**



COMPANY DESCRIPTION

Olive Poem is a young olive farm founded in 2017, located on the Peloponnese peninsula in the province of Laconia. Olive cultivation in this region dates back to ancient times. Due to the perfect climatic conditions, the olives growing there develop a unique aroma. Olive Poem tries to maintain this heritage with its centuries-old olive groves and traditional techniques. They use only native olive varieties and do not use any chemicals or even water in the cultivation process. Olive Poem's olive trees are perfectly adapted to the dry climate that prevails there and do not need water or chemical fertilizers to thrive.

OLIVE POEM

CULTIVAR

Koroneiki, Myrtholia

TASTE

Medium green fruit with herbaceous and floral notes. On the palate hints of tomato, aromatic herbs and citrus fruits. Bitter and spicy mids in balance. Good harmony and persistence.



Score BIOL
83,00



TERRA CRETA SA

Kolymvari Chania - PC 73006 - Crete - **GRECIA**

Ph +30 2824083340

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 and tomato notes. On the palate hints of almond grass leaf, artichoke and flowers. Bitter and spicy mids in balance. Good harmony.

Score BIOL
80,00



HELLENIC FIELDS

Fleming, 50 - 15123 - Atene - **GRECIA**

Ph. +30.6945907086

www.hellenicfields.gr - info@hellenicfields.gr

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.



ENA ENA SUPERIOR ORGANIC

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 persistence.



Score BIOL
76,00



RISH LAKISH OLIVE PRESS

Yehuda Hnasi - 1791000 - Zippori - **ISRAEL**
Ph: +972 46516784
www.rishlakish.com - ayalanoymeir@gmail.com
Contact: **Ayala Noy Meir**

COMPANY DESCRIPTION

In the Noy Meir family and their ecological oil press, Rish Lakish in Zippori, the olives are picked by hand from mixed ancient and young olive trees (200-1400 years old) and they are organic under the supervision of Agror. The family olive-press is situated in the village of Zippori in the Lower Galilee (5 km from Nazareth). The olives are handpicked from trees that surround the ancient site of Zippori. The oil is extracted from the fruit using a combination of ancient and modern methods. In this way we produce a high quality of extra virgin, cold press, kosher organic olive oil. The press is situated in our environmentally friendly farm that combines "green building", organic vegetable garden, purified water system etc.



RISH LAKISH CORATINA

CULTIVAR

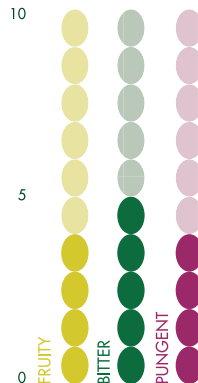
Coratina

TASTE

Green fruity and average spicy prevalent on bitter. On the palate hints of fruit, herbs and vegetables.
Good harmony and persistence.



Score BIOL
75,00



PALUSCI MARINA AZIENDA AGRICOLA

C.da Fonte Gallo, 2 - 65019 - Pianella - Abruzzo - **ITALY**
Ph. +39.3392285185
info@olivetoependone.com - info@olivetoependone.com
Contact: **Massimiliano D'Addario**



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.



SENZANIENTE DRITTA



CULTIVAR

Dritta

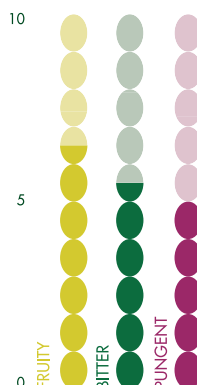
TASTE

Intense green fruity with herb notes. On the palate hints of leaf, grass, vegetables, artichoke, almond and aromatic herbs. Spicy and bitter mids in balance, great harmony and persistence

Awarded with Extragold also the selection

OLIOMANIA BIOLOGICO

Score BIOL
87,50



AZIENDA AGRICOLA MARVULLI DI MARVULLI VINCENZO

Via Dante, 9 - 75100 - Matera - **ITALY**
Tel. +39,0835332568
giovanni.marvulli@yahoo.it
Contact: **Giovanni Marvulli**

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.



BIOL BASILICATA

CENZINO CORATINA

CULTIVAR

Coratina

TASTE

Medium with hints of grass and leaf.
On the palate flower, vegetable and herbs.
Bitter and spicy in balance.
Good persistence.

Awarded with Extragold also the selection

CENZINO OGLIAROLA DEL BRADANO



Score BIOL

80,00



TENUTE LIBRANDI PASQUALE

Via Marina - 87060 - Vaccarizzo Albanese - Cosenza - **ITALY**
Ph. +39.098384068
www.oliolibrandi.it - info@oliolibrandi.it
Contact: **Lucia Librandi**



BIOL CALABRIA

COMPANY DESCRIPTION

Following the centuries old family tradition, Pasquale Librandi founded his farm in 1960. Since 2012, the company has taken advantage of the professionalism and the expertise of Pasquale's five children, to whom the father has passed on his passion and experience. The farm has practiced organic farming since 1997 on all its 220 hectares, 153 of which are used for olives. The production always results in excellent quality, as evidenced by the awards received in the last decade.

Librandi is also a cosy farmhouse.

TENUTE LIBRANDI MONOCULTIVAR DEL BELICE

CULTIVAR

Nocellara del Belice

TASTE

Intense green fruit with green hints of grass. On the palate hints of artichoke and leaf and spices Medium bitter and spicy in balance.

Good harmony and persistence.



Score BIOL

80,00



FRANTOIO ROMANO

Via Ripagallo, 11A - 82030 - Ponte Benevento - **ITALY**

Ph: +39 0824 874332

www.frantoioromano.it - info@frantoioromano.it

Contact: **Alberto Romano**



COMPANY DESCRIPTION

The company was founded in 1840 a Benevento. The experience and expertise gained by Alberto Roman, dedicated to the cultivation of olives and the production of oil, as was his grandfather and his father were, 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. The attention, the care and love that Albert puts into her work can be found in every bottle of his oil, which today represents Italian excellence in the world and that drives him to do better and to pursue bigger and more ambitious.



GOLD EVO BIO

CULTIVAR

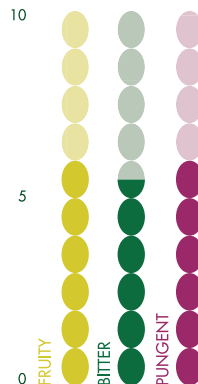
Ortice, Frantoio, Leccino, Pendolino et al.

TASTE

Green fruity with hints of flower, leaf and almond. On the palate hints of herbs, vegetables and light artichoke. Medium bitter and spicy in balance. Good harmony



Score BIOL
81,00



Awarded with Extragold also the selection

ORTICE EVO BIO



AZIENDA AGRICOLA AMERICO QUATTROCIOCCHI

Via Mole S. Maria - 03011 - Alatri - Frosinone - **ITALY**
Ph. +39.0775435392
www.olioquattrociochi.it - info@olioquattrociochi.it
Contact: **Americo Quattrociochi**



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.

OLIVASTRO

CULTIVAR

Itrana

TASTE

Intense green fruity with hints of herbs and fresh vegetables. On the palate with sensations of grass, flowers, artichoke, tomato, spices and aromatic herbs. Bitter and spicy mids in balance. Great harmony and persistence

Awarded with Extragold also the selection

SUPERBO CLASSICO



Score BIOL

87,00



VIDELLE BIONATURA - SOCIETÀ AGRICOLA

Via Videlle, 5 - 25080 - Puegnago Del Garda
Brescia - **ITALY**

Ph: + 39 0365 651142

www.videllebionatura.it – info@videllebionatura.it

Contact: **Deborah Madernini**



BIOL LOMBARDIA

COMPANY DESCRIPTION

The Videlle Bionatura farm was born in 2011: the initial mission was the desire to recover the abandoned olive groves of Garda bringing them back to full production.

The company today consolidates its productions with the acquisition of new olive groves and vineyards in the area, convinced that the different terroirs are essential for achieving the maximum organoleptic quality. The tradition of a millenary cultivation is based on continuous tests in the field to produce sustainably. "We believe that respect and conservation of the environment are a moral duty above any commercial result.

VIDELLE MONOCULTIVAR CASALIVA

CULTIVAR

Casaliva

TASTE

Green fruity, on the palate hints of vegetables, grass, almond and flowers. Light spicy and bitter in balance, good harmony.



Score BIOL

75,00



AZIENDA AGRICOLA EMILIA MARTINO

Rione San Pietro 41/A - 86100 - Campobasso - **ITALY**
Ph: +39 3382495910
www.emiliamartino.it - emiliatradizionebio@gmail.com
Contact: **Emilia Martino**

COMPANY DESCRIPTION

The Martino company was born in Molise, in Rotello in the province of Campobasso, as a natural continuation of the ancient family business, the mill and pasta factory built since 1904. The hills of lower Molise, in which the company extends for 92 hectares, offer healthy, clean air and constant ventilation which are the prerequisites for real organic cultivation, the owner's mission. Emilia, in fact, combines passion for nature, usual ethics and tenacity that lead her to cultivate organic products in the strictest respect for the territory. From this comes the pride of obtaining, making known and savoring its organic products.



BIOL MOLISE

EMÌ

CULTIVAR

Sperone di Gallo

TASTE

Medium green fruity with hints of flower, citrus and leaf. On the palate a hint of almond, grass, leaf, light artichoke and spices. Lightly spicy and slightly prevailing on the bitter. Great harmony and persistence.



Score BIOL

80,00



AZIENDA AGRICOLA DONATO CONSERVA

Via Imbriani, 44 - 70026 Modugno - Bari - **ITALY**
Ph. +39.0805327751
www.oliomimi.com - info@oliomimi.com
Contact: **Donato Conserva**



COMPANY DESCRIPTION

Domenico Conserva, for all Mimi, was born and grown among olive trees, red soil and clean air. Mimi has worked in the trasport sector all his life but with a dream in the drawer: olive groves, olives, and the scent of freshly squeezed oil. He loved the color of the oil and the intense taste of the new oil on the bread. Mimi has cultivated his dream but a bad accident has taken him away too soon. But that dream did not go away with him because his children, Donato and Michele, together with Judith, his wife, have decided to take it forward. That dream has become reality and Mimi became the name of an extra virgin olive oil of Excellence. Mimi is the story of a dream and love family.



MIMI PERANZANA

CULTIVAR

Peranzana

TASTE

Medium green fruity with hints of herbs and tomato. On the palate a hint of almond, grass aromatic herbs and tomato. Bitter and spicy mids in balance. Great harmony and persistence.



Score BIOL
88,20



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

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



Score BIOL
88,00



SOCIETÀ AGRICOLA TORRE RIVERA SRL

Via Abate Gimma, 73 - 70121 - Bari - **ITALY**
Ph: +39 3397238166
www.torrerivera.it - torrerivera@gmail.com
Contact: **Nicoletta Ferrazza**



COMPANY DESCRIPTION

Torrerivera, located in Andria, in the Apulian Murgia, a few kilometers from Castel del Monte, is an entirely organic company. Torrerivera produce Organic Extra Virgin Olive Oil in a short supply chain: from the tree to the company mill in a few hours. The historic farm directly cultivates 56 hectares planted with olive trees and produces superior quality monovarietal organic extra virgin olive oil that works in the company mill, with a direct processing of olives of the Coratina, Nocellara, Peranzana, Santagostino and Uovo di Piccione varieties.



TORRE RIVERA MONOCULTIVAR CORATINA



CULTIVAR

Coratina

TASTE

Medium - Intense green fruity, on the palate green hints of vegetables, , almond, flower and spices. Bitter and spicy of medium intensity. Great harmony and persistence

Awarded with Extragold also the selection

TORRE RIVERA MONOCULTIVAR NOCELLARA - TORRE RIVERA MONOCULTIVAR SANT'AGOSTINO - TORRE RIVERA MONOCULTIVAR UOVO DI PICCIONE

Score BIOL
88,00



MASONI BECCIU DI DEIDDA VALENTINA

Via Mazzini, 30 - 09039 Villacidro - Cagliari - **ITALY**
Tel. +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 Seddanu 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.



ISPIRITU SARDU ALPHABETUM

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, citrus, aromatic herbs and tomato. Bitter and spicy of medium intensity in balance. Good harmony and persistence.



Score BIOL

88,00



MASONI BECCIU DI DEIDDA VALENTINA

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



COMPANY DESCRIPTION

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CUNCORDU

CULTIVAR

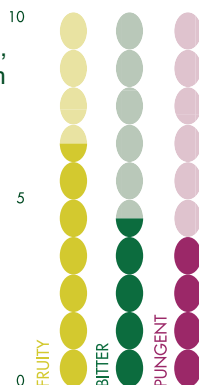
Nera di Villacidro, Bosana

TASTE

Medium - Intense green fruity with clear hints of herbs tomato and spices. On the palate hints of vegetables, artichoke, herbs and citrus. Bitter and spicy of medium intensity in balance. Good harmony and persistence.



Score BIOL
80,00



Awarded with Extragold also the selection

MASONI BECCIU



AZIENDA AGRICOLA ANTONELLA ANNA MARIA ORRU

Loc. Cuccuru Aio - 09070 - Siamaggiore - Oristano - **ITALY**
Ph: +39.3473483744
www.agriturismoilgiglio.com - info@agriturismoilgiglio.com
Contact: **Orru Antonella**

COMPANY DESCRIPTION

The farm, founded in 1857, for over 160 years the Orru family has been working to protect and promote agriculture, olive growing and land in Sardinia, continuing to cultivate the land and the ancient plants handed down for five generations from father to son. Donna Marisa is an extra virgin olive oil produced thanks to the fruits of the area's centuries-old olive trees of Oristano, belonging to the Orrù family for 5 generations.



DONNA MARISA

CULTIVAR

Semidana, Nera di Villacidro

TASTE

Intense green fruity. On the palate hints of vegetables, almond, artichoke and fresh grass. Bitter and spicy of medium intensity in balance. Great harmony.

Awarded with Extragold also the selection

TRESLIZOS



Score BIOL

81,00



FRANTOI CUTRERA SRL

C.da Piano dell'Acqua 71 - 97012 Chiaramonte Gulfi
Ragusa - **ITALY**
Tel. +39.0932922218
www.frantoiutrera.it - olio@frantoiutrera.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

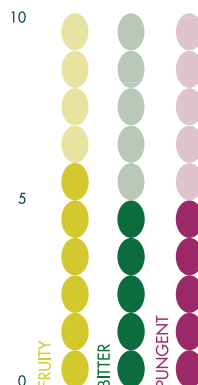
Tonda iblea

TASTE

Medium - Intense green fruity with hints of flowers and tomato. On the palate green vegetable hints of citrus artichoke, flowers, almond and tomato.

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

Score BIOL
86,00



SOCIETÀ AGRICOLA VERNERA DI SPANÒ & C. SNC

Via Umberto I n. 21/23 - 96010 - Buccheri - **ITALY**

Ph: + 39 338 3622868

www.vernera.it - verneraolio@gmail.com

Contact: **Mariagrazia Spanò**



COMPANY DESCRIPTION

The company is located on top of the Iblei Mountains, in Buccheri, on the slopes of the Monte Lauro volcano, inside the magical archaeological site of Sant'Andrea, between a necropolis and a Gothic church. in the heart of the Tonda Iblea production area, our precious cultivar. The Vernera company has its olive groves, all secular, about nine thousand five hundred trees, on the hills, on about seventy hectares of land and in numerous districts: Vernèra, Sant'Andrea, Tallarita, Zocco, Mazzarino, Mascarone, Maddalena, Frassino, and produce exclusively Tonda Iblea. "By 5 generations, we have been harvesting the olives exclusively by hand and milling them within two hours of collection, in a two-phase continuous cycle mill, cold and with extremely short milling times, to obtain only first pressing oils of the highest quality".

LE TERRE DI VITO

CULTIVAR

Tonda iblea, Biancolilla, Moresca

TASTE

Medium - Intense green fruity with hints of flowers and tomato.

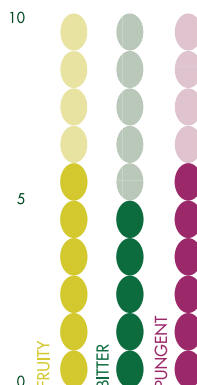
On the palate artichoke, flowers, tomato and aromatic herbs. Good harmony and great persistence

Awarded with Extragold also the selection

LE CASE DI LAVINIA



Score BIOL
85,50



AZIENDA AGRICOLA TITONE

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

Tel +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. Average spicy prevalent on bitter. Great harmony and persistence.

Awarded with Extragold also the selection

TITONE ITALIANO BIOLOGICO



Score BIOL
85,20



AZIENDA AGRICOLA LE CORTI

Via delle Selve - 34 - Lastra a Signa - Firenze - **ITALY**

Ph:- +39 3335747318

lecorti.bio@gmail.com

Contact: **Monica Tubbini**



COMPANY DESCRIPTION

Le Corti is a small organic farm, located on the hills along the Arno valley, just 18 kilometers from Florence.

Olive trees of the Frantoio, Leccino, Leccino del Corno and Moraiolo varieties are grown here.

The old vineyard produces grapes that are vinified on their own, obtaining Sangiovese IGT, Trebbiano IGT and Rosé IGT.

In the inter-rows of the olive trees, if porcupines don't eat them, irises are grown - iris pallida - for the extraction of the precious essence.

OLIO EVO BIO RISERVA 2023



CULTIVAR

Frantoio, Leccino, Moraiolo

TASTE

Medium green fruity. On the palate hints of vegetables, artichoke, spices.

Bitter and spicy of medium intensity in balance. Great persistence.

Score BIOL
86,50



CALIPTRA & MIGNOLA SRL

Piazza Marsilio Ficino, 78 - 50063 - Figline Incisa Valdarno
Firenze - **ITALY**
Ph +39 3356892035
www.giacomograssi.com - giacomodudda@gmail.com
Contact: **Giacomo Grassi**



COMPANY DESCRIPTION

The Giacomo Grassi farm, based in Dudda, in the municipality of Greve in Chianti, was born in 1999 thanks to the merger of three old farms, adjacent to that of the parents. In recent years both the olive groves and the vineyards have been restored, uprooting the old promiscuous plants. Currently the company reaches a total area of about 25 hectares of which 4 of vineyards, 6 of olive groves for a total of 3,000 olive trees and about 15 of woods. In the new olive groves, the native varieties of olive growing in the area have been planted. Such as Frantoio, Leccino, Moraiolo, Leccio del Corno, Rossellino, Pendolino, Maurino and Olivo Bianco. Nel 2007, a new company was born, called Caliptra & Mignola G.N.G. srl, a company which, in addition to providing production support, deals with the logistics and marketing of the oil.



IL SOGNO DEL PINZIMONIO



CULTIVAR

Moraiolo, Leccino, Frantoio e Pendolino

TASTE

Herbaceous fruity with hints of herbs and artichoke. On the palate hints of vegetables, artichoke, and spices. Intense Bitter and spicy in balance. Good persistence and harmony

Awarded with Extragold also the selection

L'OLINTO FRANTOIO

Score BIOL
82,80



SCOVAVENTI SOCIETÀ AGRICOLA SRL

Loc. La Campigliola Paglieto - 56 - 58014 - Manciano -
Grosseto - **ITALY**
Ph: +393890183033
www.scovaventi.it - amministrazione@scovaventi.it
Contact: **Carolina Rosi**



COMPANY DESCRIPTION

Carolina Rosi's love for oil and olive growing is young, a passion she cultivates together with that for theatre, art and culture. The Scovaventi farm was born in 2015, hosted by a Maremma farm where you can breathe the peasant industriousness and at the same time the serenity of the rhythms of nature. The company is located in Manciano, where, at the beginning, there were a few hundred plants, the necessary for family needs, over time the Scovaventi olive grove has grown with the acquisition of nearby olive groves and new plants always of olive varieties indigenous. Today it has about 5,000 trees, expression of the best Tuscan olive-growing vocation.

OSTRO

CULTIVAR

Frantoio, Cipressino e Leccino

TASTE

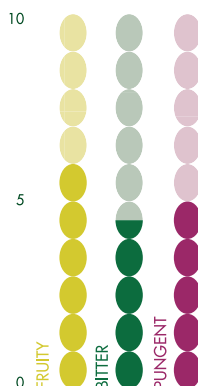
Intense green fruity with hints of almond, leaf and grass. On the palate hints of green vegetables, artichoke and aromatic herbs. Medium bitter and spicy in balance. Excellent harmony and persistence

Awarded with Extragold also the selection

GARBINO



Score BIOL
81,90



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.

VIOLA BIOLOGICO ITALIANO

CULTIVAR

Frantoio, Moraiolo, Leccino

TASTE

Intense green fruity with flower, grass and herbaceous notes. On the palate hints of artichoke, leaf, almond and spices. Intense spicy prevailing on the bitter. Excellent harmony and persistence.



Score BIOL
90,00



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**



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VIOLA SELEZIONE COSTA DEL RIPARO

CULTIVAR

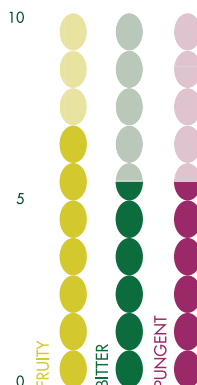
Frantoio, Moraiolo

TASTE

Intense green fruity with herbaceous, citrus and flowers notes. On the palate hints of artichoke, leaf, almond, vegetables and aromatic herbs. Medium bitter and spicy balanced. Excellent harmony and persistence.



Score BIOL
88,00



BATTA GIOVANNI AZIENDA AGRICOLA

Via San Girolamo, 127 - 06126 - Perugia - **ITALY**
ph 39.0755724782
giovanni.batta@tin.it - www.frantoiobatta.it
Contact: **Giovanni Batta**



COMPANY DESCRIPTION

The Batta Farm, founded in 1923, is located in Via San Girolamo which links Ponte San Giovanni and Perugia. In 1949, just after the second world war, Batta opened the new futuristic olive oil mill, still equipped with the typical millstones, but increasing oil production whilst maintaining the quality and always attentive to the needs of their ever increasing number of customers. In the sixties it was Gregorio Batta who directed the mill with the collaboration of his wife Lidia, so it is from Gregorio and Lidia that Giovanni Batta, the present owner, inherited this important business, dedicating himself to renewing both the structures and the equipment to keep up with modern technologies and bringing the oil mill to its present splendid success.



BATTA EVO BIO

CULTIVAR

Frantoio, Leccino, Ascolana, Borgiona

TASTE

Intense green fruity with herbaceous, almond and flowers notes. On the palate hints of leaf, vegetables and aromatic herbs. Medium bitter and spicy balanced. Great harmony and persistence.

Awarded with Extragold also the selection

BATTA DOP COLLI DEL TRASIMENO

Score BIOL
80,00



MELES MELES APICOLTURA SOCIETÀ AGRICOLA SEMPLICE

Via Magellano, 1 - 37024 - Negrar - Verona - **ITALY**

Ph: +39 3496195454

www.melesmelesapicoltura.it - info@melesmelesapicoltura.it

Contact: **Riccardo Fiorini**



COMPANY DESCRIPTION

Meles meles Apicoltura was born from the passion and curiosity for the food and agricultural world of two brothers, Riccardo and Vittorio Fiorini: "We don't have a family agricultural tradition behind us and this is probably a good thing, because what we do is the result of conscious individual choices. What we do we do at our best, because we believe in our work, unrelated to traditions or temporary trends. We produce and sell honey and extra virgin olive oil according to the values of organic farming. Evo oil represents a new project for the company, a dream that sees us experimenting with a product as noble and precious as the one from which we started"



MELES MELES EVO BIO

CULTIVAR

Grignano, Favarol, Leccino, Compostara

TASTE

Green fruity with herbaceous notes. On the palate hints of artichoke, grass, almond, and flowers. Medium bitter and spicy balanced. Great harmony and persistence.

Score BIOL
89,00



HERDADE DO ESPORÃO

Apartado 31, 7200-999, Reguengos de Monsaraz
Distrito de Évora - Alentejo - **PORTUGAL**
Ph: +351 266 509 280
www.esporao.com - ana.freire@esporao.com
Contact: **Ana Gaspar**



COMPANY DESCRIPTION

The Esporão project began in the Alentejo from an irrepensible desire to make the finest wines. This is the basis of everything we do and something we extend to other products and regions. Everywhere, nature inspires us and helps us to improve. We encourage non-conformity, change and creativity, seeking to do better but not necessarily more. We have learnt that progress depends on the knowledge we develop and apply, as well as believing in what we do and putting our heart and soul into it. We encourage non-conformity, change and creativity, seeking to do better but not necessarily more. Our mission is to make the finest products that nature provides, in a responsible and inspiring way.

HERDADE DO ESPORÃO CORDOVIL BIOLÓGICO

CULTIVAR

Cordovil

TASTE

Light medium herbaceous fruity. Aftertaste hints of almond, grass, artichoke, tomato and grass. Good harmony and medium bitter and spicy balanced.

Awarded with Extragold also the selection

HERDADE DO ESPORÃO OLIVAL DOS ARRIFES BIOLÓGICO



Score BIOL
75,00



EKOLOSKA KMETIJA MORGAN

Grintovec, 1 - 6274 Smarje - Koper - **SLOVENIA**
Tel. +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 MAURINO

CULTIVAR

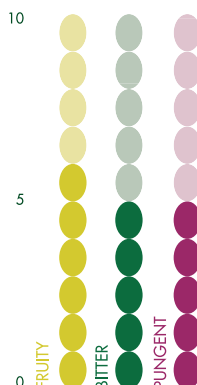
Maurino

TASTE

Medium green fruity, on the palate flavors of spices, almond, grass and artichoke. Bitter and spicy balanced. Good persistence.



Score BIOL
80,00



Awarded with Extragold also the selection

MORGAN LECCINO



FAMILY BRATASEVEC ESTATE

Kozana 28 - 5212 - Dobrovo - Nova gorica - **SLOVENIA**

Ph: 0038631342604

www.villaeva-oliveoil.com - tbratasevec@gmail.com

Contact: **Timon Bratasevec**



COMPANY DESCRIPTION

“Our farm is dedicated to ecological olive oil production and installed modern irrigation system and organized ecological fertilization. Our olive groves are dominated by autochthonous varieties of olives, namely Črnica and Drobница. In order to achieve top results in mixed oils, so-called blends or Cuves, we also planted varieties of olives that have a very fruity and aromatic taste. Varieties such as Leccino, Maurino and Buga dominate among them. Of course, Istrska Belica, a very specific variety, with its special aroma and spicy note, should not be missing in the olive groves. We use traditional methods to produce oil so when you buy olive oil from us, you buy quality guarantee”.



FAMILY BRATASEVEC BIANCHERA

CULTIVAR

Bianchera

TASTE

Medium herbaceous fruity. Aftertaste hints of almond, grass, artichoke, spices and grass. Good harmony and medium bitter and spicy balanced.

Awarded with Extragold also the selection

FAMILY BRATASEVEC DROBNICA



Score BIOL
81,00



ORGANIC OLIVE OIL BAJDA

Nazorjeva Ulica n. 15 - 6310 - Isola - Istra Primorska
SLOVENIA
Ph +386.40605434
www.torkla.com - zane.bajda@gmail.com
Contact: **Zane Bajda**



COMPANY DESCRIPTION

Health is our key value and we are given the opportunity to acquire it from nature and share it with you. In such a spirit, we also use olives and our oil mill, where organic produce olives and an extra virgin olive oil of the highest quality. In the hinterland of Izola, our olive groves spread. Each one has a special charm because of different varieties of olive trees and plots. Get to know these charms through the tastes of extra virgin olive oil.



ORGANIC OLIVE OIL BAJDA

CULTIVAR

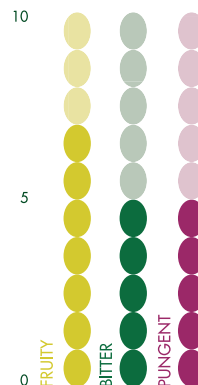
Istrska Belica, Maurino, Pendolino

TASTE

Intense green fruity aroma with notes of leaf, grass and aromatic herbs. On the palate, hints of flowers, grass and leaves. Spicy and bitter of medium intensity balanced. Excellent harmony and persistence.



Score BIOL
86,00



ALMAZARAS DE LA SUBBÉTICA

C.tra A-339 Km. 17.850 - Poligono Los Bermejales
14810 - Carcabuey - Cordoba - Andalucia - **SPAIN**
Tel. +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 DOP PRIEGO DE CORDOBA



CULTIVAR

Hojiblanca

TASTE

Medium green fruity with hints of grass and tomato. On the palate hints of aromatic herbs, citrus grass and tomato. Goodness bitter and spicy mids in balance. Great harmony and persistence.

Awarded with Extragold also the selection

RINCÓN DE LA SUBBÉTICA ALTITUDE

Score BIOL
87,30



ACEITES FINCA LA TORRE S.L.U.

Camino Finca La Torre s/n
29540 Bobadilla - Málaga - Andalucía - **SPAIN**
Tel. +34.952111619
www.fincalatorre.com - mr@fincalatorre.com
Contact: **Víctor Pérez Serrano**



COMPANY DESCRIPTION

Since 1640, Miguel Sánchez Sagra takes over the olive-growing tradition of the family by acquiring an olive plantation in Los Añadios-Jaén (Andalusia) and 12 generations later, the Peñuelas-Sagra family continues to work and take care of the same olive grove as an agricultural activity. Aceites Nobleza del Sur possess a surface of more than 300 hectares of olive fields in different places of Jaen province-Andalucía. “Each extra virgin we elaborate born in different olive groves with characteristics typical of the soil that give it its personality, character and fruity profile as consequence of a unique continental Mediterranean microclimate and fertile lands close to Guadalimar river.”

FINCA LA TORRE SELECCIÓN HOJIBLANCA



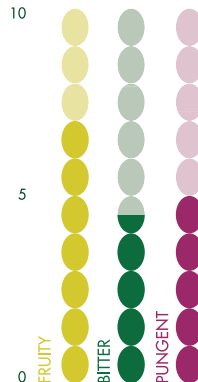
CULTIVAR

Hojiblanca

TASTE

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

Score BIOL
83,50



ACEITES CASTELLAR NOBLEZA DEL SUR

Ctra. Sabiote, s/n, 23260. Castellar, Jaén - **SPAIN**
www.noblezadelsur.com - info@noblezadelsur.com
Tel +34 953 460 718
Contact: **Catalina Montalvo**



COMPANY DESCRIPTION

Since 1640, Miguel Sánchez Sagra, direct ancestor of family, takes over the olive-growing tradition of the family by acquiring an olive plantation in Los Añadios-Jaén (Andalusia) and 12 generations later, the Peñuelas-Sagra family continues to work and take care of the same olive grove is an agricultural activity. Aceites Nobleza del Sur possess a surface of more than 300 hectares of olive fields in different places of Jaen province-Andalucía. Each extra virgin we elaborate born in different olive groves with characteristics typical of the soil that give it its personality, character and fruity profile as consequence of a unique continental Mediterranean microclimate and fertile lands close to Guadalimar river.



NOBLEZA DEL SUR ECO DAY

CULTIVAR

Picual

TASTE

Green fruity with clear notes of tomato. On the palate bitter and spicy mids in balance with hints of fruits, almond, tomato, spices aftertaste. Good harmony and persistence.

Awarded with Extragold also the selection

NOBLEZA DEL SUR ECOLOGICO NIGHT

Score BIOL
80,00



ADONIS OLIVE OIL

Testour - 9060 - BEJA - **TUNISIA**
Ph: +216 98 301 605
www.facebook.com/Domaineadonis -
domaineadonis@gmail.com
Contact: **Salah ben ayed**



COMPANY DESCRIPTION

The Adonis estate, formerly called “Ferre d’Auvergne”, which dates back to the colonial era (1903) is a small organic family estate of 100 hectares located in the north west of Tunisia between Mjez el Bab and Testour at an altitude of 700 meters. Our hundred-year-old olive trees are planted on a 60-hectare estate in a unique and exceptional biotope surrounded by forest and scrubland of 40 hectares gathering various wild plants which give our precious oils unique aromas and benefits such as their richness in polyphenols. Our own two-story oil mill allow us to produce different varieties of oil, namely. Chetoui, Sayali, Arbosana, Picholine, meski and Blend. Thus our evoos, awarded internationally in the most prestigious competitions of the world, delight the great lovers of exclusive olive oils.



DOMAINE ADONIS ARBOSANA



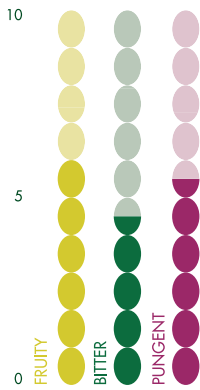
CULTIVAR

Arbosana

Score BIOL
81,50

TASTE

Medium fruity with green tomato notes. of fresh fruits. On the palate, herbaceous hints of leaf, vegetable and floral and almond and tomato. Spicy and bitter medium and balanced. Good harmony.



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.

BIOL USA

ENZO ORGANIC EXTRA VIRGIN OLIVE OIL DELICATE



CULTIVAR

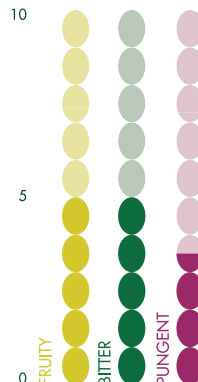
Arbequina

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



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.



AL WATANIA ORGANIC EXTRA VIRGIN OLIVE OIL



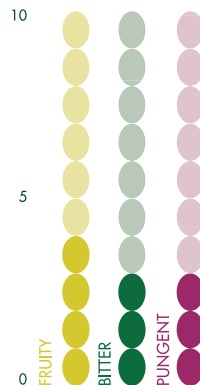
CULTIVAR

Arbequina, Arbosana, Bekwal, Nabali, Sourani, Oliana

TASTE

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

Score BIOL
70,00



BIOL

A rectangular stamp with a double border, tilted slightly to the right, containing the year '2024' in a bold, sans-serif font.

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