

# BIOL

31<sup>st</sup> INTERNATIONAL PRIZE

# 2026



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



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# BIOL 2026


## MAKE THE DIFFERENCE

Make the difference - Make the difference, as usual, 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 31 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 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 agroecosystem, 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 2025-2026 and marketed in 2026. 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 17 different countries in the world, distributed in all 5 continents, participate every year in the strict examination carried out by the international group of tasting established by BIOL, to offer a complete, reliable and up-to-date overview of the global olive oil industry.

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 scores equal to or higher than 80 out of 100 points have been awarded with the EXTRAGOLD MEDAL while the samples with scores between 75 and 79,99/100 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.

# PODIUM BIOL 2026

## BIOL 2026 WINNERS



**Almazaras de la Subbética**  
Rincón De La Subbética  
Dop Priego de Córdoba



2 



**Americo Quattrociocchi**  
Superbo

1 



**Jasa Prestige**  
Jasa Prestige Cuvée

3 

# TOP TEN AWARD



Frantoio Franci Srl  
**FRANTOIO FRANCI  
CIANCIALLEGRA**  
Italy - Tuscany



JASA Prestige  
**JASA PRESTIGE  
CUVÉE**  
Slovenia



Miceli&Sensat  
Azienda Agricola Biologica  
**UNICO**  
Italy - Sicily



Rafael Alonso Aguilera SL  
**ORO DEL DESIERTO  
PICUAL**  
Spain



Azienda Biologica Paola Orsini  
**OLIO EVO BIOLOGICO  
MONOARIETALE ITRANA  
"DOP COLLINE PONTINE"**  
Italy - Lazio



Ekološka kmetija Ronkaido  
**RONKALDO MAURINO  
DOP BIO**  
Slovenia



Frantoi Cutrera srl  
**PRIMO DOUBLE  
CUTRERA**  
Italy - Sicily



Almazaras de la Subbética  
**RINCON  
DE LA SUBBÉTICA DOP  
PRIEGO DE CÓRDOBA**  
Spain



Americo Quattrococchi  
**SUPERBO**  
Italy - Lazio



Azienda Agricola  
De Carlo SAS  
**TENUTA ARCAMONE**  
Italy - Apulia

# BIOLKIDS, BIOLPACK E BIOLMEDIA



Frantoio Franci Srl  
**FRANTOIO FRANCI  
CINCIALLEGRA**  
Italy - Tuscany



Azienda agricola Xiggiari  
di Triolo Francesca  
**GIARI DOP  
VALLI TRAPANESI**  
Italy - Sicily



Azienda Agricola  
Donato Conserva  
**MIMI PERANZANA**  
Italy - Apulia

# PODIUM BIOLNOVELLO 2025

## WINNERS BIOLNOVELLO 2025

**Con Brio**  
Terradiva Azienda  
Agricola Biologica



2

**Skrlin**  
Egon Podgornik



**Rincón de la Subbética**  
Almazaras  
de la Subbética



3

# INTERNATIONAL JURY BIOL 2026

PANEL LEADERS

**ANNA NEGLIA** AND **ALFREDO MARASCIULO**

JUROR NAME	NATIONALITY
ERIC AKUOCO	UK
MARIA LUISA AMBROSINO	ITALY - CAMPANIA
PIETRO PAOLO ARCA	ITALY - SARDINIA
ROK BABIČ	SLOVENIA
SARA BARBIERI	ITALY - EMILA ROMAGNA
FRANCESCA BAROCCIO	ITALY - LAZIO
IVANO CAPRIOLI	ITALY - LAZIO
ANUNCIACION CARPIO DUEÑAS	SPAIN
PIO MARIA COSTA	ITALY- LIGURIA
CRISTINA DE VITA	ITALY - APULIA
GIANFRANCO DEFELICI	ITALY - LAZIO
LUCIANA DI GIACINTO	ITALY - ABRUZZO
PAOLA FIORAVANTI	ITALY - LAZIO
PATRIZIO GAMBA	ITALY - LIGURIA
GIUSEPPE GIORDANO	ITALY- CALABRIA
MARINO GIORGETTI	ITALY- ABRUZZO
XIAOWEN HUANG	TAIWAN
VASILEIOS KAMVISIS	GREECE
GIOVANNI LACERTOSA	ITALY - BASILICATA
LUANA LEO IMPERIALE	ITALY - APULIA
FRANCO MANSULLO	ITALY - APULIA
STEFANIA MARCUZ	ITALY - FRIULI V. G. - VENETO
FRANCESCO MATARRESE	ITALY - PUGLIA
ALISSA MATTEI	ITALY - TUSCANY
PHILIPP NOTTER	SWITZERLAND
GIUSEPPE PENNINO	ITALY - SICILY
RICHARD RETSCH	GERMANY
GIULIO SCATOLINI	ITALY - UMBRIA
GABRIELLA STANSFIELD	ITALY - LOMBARDIA
EUPLIO VITELLO	ITALY - SICILY



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## 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 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 CO<sup>2</sup>, 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.







# CHOOSE YOUR OLIVE OIL

## THE QUALITY STICKERS OF BIOL



### EXTRAGOLD MEDAL:

Awarded to all olive oils considered by the BIOL International Jury of excellent quality, with a score of 80/100 or higher.



### GOLD MEDAL:

Awarded to all olive oils that have received by the BIOL juries a score included between 75/100 and 79,99/100.

## 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

Skrofitine - 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 the 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.

## MUSAI

### CULTIVAR

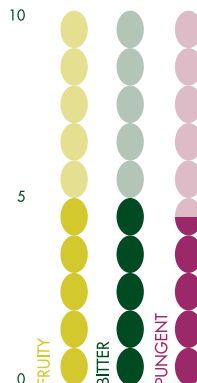
**Kalinjot**

### TASTE

Fruity green medium intensity, characterized by notes of fresh grass and green leaf, with hints of tomato and spices; bitterness: medium; pungency: medium; overall well balanced and persistent.



Score BIOL
<b>80,00</b>



## DOMAINE OLÉICOLE BESSAI

Commune El Main - 34018 -Bordj Bou - Arreridj - **ALGERIA**

Ph. +213661727475

bessaib@gmail.com

Contact: **Bachir Bessai**



### COMPANY DESCRIPTION

Domaine Oléicole Bessai is located at the foot of the Braza valley, between El Main (BBA) and Béni-ourtilane (SÉTIF) ALGERIA, within the heart of the historical and unique olive Land™ for its ideal climate to our inherited trees. It is an organic olive grove of 37 hectares consisting of approximately 1000 century-old olive trees and 3500 young olive trees. His olive trees are mainly of the Bouchouk Guergour and Akhanfes variety, an exclusively Algerian variety. Southwest exposure guarantees excellent sunshine throughout the growing season which plays a fundamental role in the quality of the fruit and is located at an altitude of 550 m.

BIOL ALGERIA

## BRAZA OLIVE

### CULTIVAR

**Bouchouk Guergour**

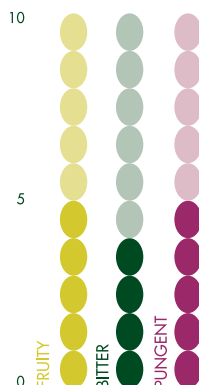
### TASTE

Green fruity, medium intensity, characterized by light notes of fresh grass, green leaf, and subtle fruity and spicy hints; on the palate, medium-light bitterness and pungency, well balanced and moderately persistent finish.



Score BIOL

**76,00**



## SOHO SPA

Don Carlos 2939 Of 702 - Las Condes -7555000 - **CHILE**  
mvaldes@sohocomercial.cl - www.sohocomercial.cl  
Ph: +56224724400  
Contact: **Marcela Valdes**



### COMPANY DESCRIPTION

Soho is a company with more than 16 years of experience in the production and commercialization of Extra-Virgin Olive Oils for the national and international market, with a presence in the main retail chains in the country, reaching an important market share through the own brands Sol de Aculeo, Olave, Huasco, Montecristo and Grecco, with which they offer to the consumers a wide range of products to satisfy the most varied tastes.

## OLAVE ORGANIC

### CULTIVAR

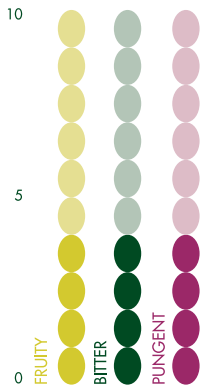
Frantoio, Coratina

### TASTE

Floral fruitiness, the bitterness is slightly more intense, with aftertastes of flowers, almonds and tropical fruit.



Score BIOL
<b>75,00</b>



## OPG VALTER ŠARIĆ

Trgovačka 40 - 52215 Vodnjan - Dignano - **CROATIA**

Ph. +385.52511781

www.oleaprima.com - valter.saric@pu.t-com.hr

Contact: **Valter Saric**



### COMPANY DESCRIPTION

The Šarić family farm from Vodnjan has been in olive growing since the year 2000, when the first olive grove comprising some 80 olive tree seedlings were planted. The olive growing story does not start at this point in time, but goes way back. The oil we make is the product of love for the soil that has been running in our family for generations. Even as young children we followed our parents and grandparents into the olive groves where we shared our concerns about the olives, we went to harvests and learned all the secrets needed to produce superb extra virgin olive oil.

1<sup>st</sup> PLACE

BIOL CROATIA

## ISTARSKA BJELICA

### CULTIVAR

Istarska Bjelica

### TASTE

Herbaceous fruitiness, accompanied by medium-intense bitterness and pungency. The palate reveals notes of artichoke, tomato, spices, leaves, and fresh grass, with a long, pleasant persistence.



Score BIOL

**88,00**



## OPG SAKAČ

Buroli 31, 52460 - Buje - Istria - **CROATIA**

Ph +385 99 640 1792

damaval01@gmail.com

Contact: **Lucija Sakač**



### COMPANY DESCRIPTION

OPG Sakač is an organic family farm located in Istria County, a region internationally renowned for the production of high-quality extra virgin olive oil. The farm cultivates approximately 5,000 olive trees across 27.5 hectares, combining traditional local varieties with selected Italian cultivars to express both the identity and diversity of the Istrian terroir. The olive groves include indigenous varieties such as Istarska bjelica, Porečka rosulja and Črnica, alongside well-known Italian varieties like Frantoio, Leccino, Pendolino and Moraiolo, allowing for a wide range of sensory profiles. Through a combination of tradition, innovation and respect for nature, OPG Sakač represents a modern expression of Istrian olive growing, dedicated to producing authentic and high-quality extra virgin olive oils.

2<sup>nd</sup> PLACE

BIOL CROATIA

### DAMAVAL SELECTION



#### CULTIVAR

Blend

#### TASTE

Medium-intense herbaceous fruitiness; pungency is slightly more noticeable than the bitterness, both of medium intensity. The aftertaste recalls flowers, grass, leaves, artichoke, spices. Good persistence.

Score BIOL

**87,50**



Awarded with extragold medal also with the selection:

#### DAMAVAL FRANTOIO



## OPG NIVES MOROVIĆ

Žman 160/c, 23282 Žman, Dugi otok - Dalmatia - **CROATIA**

Ph: +385913454256

nives@nai3-3.com - www.nai3-3.com/hr/

Contact: **Nives Morović**



### COMPANY DESCRIPTION

OPG Nives Morovic is a family farm with a long tradition from Zman, on Dugi otok. This rich estate and oil mill was created out of a love for olives and olive oil that has been passed down for generations. Long-lived olive trees, fertile soil and the uninterrupted tradition of olive growing on the island are their source of daily inspiration. prevention of chronic inflammatory diseases, cancer and the aging process. Be sure to try Coratina oil - their most awarded oil at world competitions. It is characterized by a pronounced fruity aroma, sweet-spicy taste and high levels of polyphenols. The production of the oil itself is certified organic (without the addition of any pesticides), and cold pressing methods are used to preserve the nutritional value and richness of aroma and taste. You can buy and taste their olive oils and products in specialized stores, through the webshop and in direct agreement with the family farm.

### NAI 3.3 DROBNICA

#### CULTIVAR

**Drobnica**

#### TASTE

Fruity green characterized by notes of grass and tomato; bitterness: intense; pungency: intense; retronasal sensations confirm notes of grass, green leaf, tomato, and spices; overall harmonious, with a persistent finish.

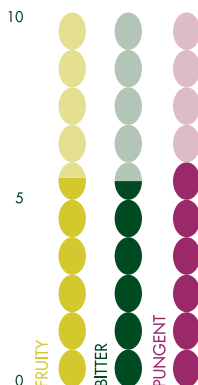
Awarded with extragold medal also with the selection:

### NAI 3.3 BLEND



Score BIOL

**84,00**



# MELISSA KIKIZAS FOOD PRODUCTS S.A. - TERRA CRETA

Kolymvari Chania - PC 73006 - CRETA- **GREECE**

Ph +30 2824083340/ +30 2821110502

www.terracreta.gr - emm.karpadakis@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 PGI CHANIA CRETE EXTRA VIRGIN OLIVE OIL



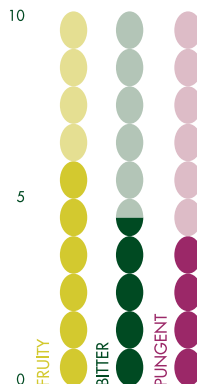
### CULTIVAR

Koroneiki

### TASTE

Medium herbaceous fruitiness, medium bitterness and pungency in harmony with floral, fresh-grass, artichoke and aromatic-herb aftertastes. Harmonious.

Score BIOL
<b>82,00</b>



## A.M.G. KARABELAS PG

Floka - 27065 - Ancient Olympia -Elis

Peloponnese - **GREECE**

Ph. +30.6945704290

alexis.karampelas@gmail.com - www.theolivetemple.gr

Contact: **Alexis Karabelas**



### COMPANY DESCRIPTION

The Karabelas family is a fourth-generation olive-growing family, caring for over 4,500 olive trees—many more than a century old—across the slopes and valleys surrounding Ancient Olympia.

Guided by a passion for excellence, the family collaborates with selected local farmers who share the same dedication to quality and tradition. At the heart of this vision lies the “Olive Temple,” a modern, state-of-the-art olive mill devoted to producing premium extra virgin olive oil, inspired by the sacred heritage of the olive tree. The family is also the creator of “Agriturismo Magna Grecia,” a leading destination for visitors to Olympia since 2008, trusted by top cruise lines and travel professionals.



## LAUREL & FLAME PREMIUM OLIMPYA PGI



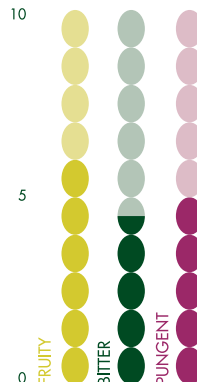
### CULTIVAR

Blend

### TASTE

Medium-intensity green fruitiness.  
Medium bitterness and pungency,  
in balance with aftertastes of fresh grass,  
leaf, almond and spices.

Score BIOL
<b>81,00</b>



## PAPADOPOULOS OLIVE OIL P.C.

KORDELIYOU 55 - ATHENS - 16121 - Attica - **GREECE**

Ph: +302621044588

www.themastermiller.com - papadopoulos.oliveoil@gmail.com

Contact: **Papadopoulos Konstantinos**



### COMPANY DESCRIPTION

Papadopoulos Olive Oil P.C. - The Master Miller is a family-owned company based in Greece, with a long-standing tradition in the production of premium extra virgin olive oil. Established in 1989, the company operates one of the most technologically advanced olive oil mills in the region of Ancient Olympia, an area historically linked to olive cultivation and renowned for its exceptional terroir. Rooted in a philosophy that combines heritage with innovation, Papadopoulos Olive Oil P.C. oversees the entire production process, from olive cultivation to milling and bottling, ensuring full quality control at every stage. By combining tradition, innovation, and a deep respect for the environment and local heritage, Papadopoulos Olive Oil P.C. represents a benchmark of excellence in modern Greek olive oil production.

### THE MASTER MILLER ORGANIC KORONEIKI EARLY HARVEST

#### CULTIVAR

Koroneiki

#### TASTE

Green fruitiness with notes of fresh grass. Harmonious and balanced bitterness and pungency, with an aftertaste of fruit, floral notes, grass and spices.

Awarded with extragold medal  
also with the selection:

#### OMPACIUM ORGANIC



Score BIOL
<b>80,00</b>



## AGRO.VI.M S.A.

6TH Km National High Way Kalamatas Messinis - 24100

Kalamata - Messinia - **GREECE**

Ph. +30.2106423614

www.agrovim.gr - marketing@agrovim.gr

Contact: **Marialena Oikonomopoulou**



### COMPANY DESCRIPTION

AGRO.VI.M S.A. is a leading Greek company based in Kalamata, one of the most renowned regions for olive oil production. Founded in 1994 as a continuation of the historic A. Gyfteas S.A., the company has grown into a modern and efficient producer of extra virgin olive oil, olives, and Mediterranean specialties. Working closely with thousands of local producers, AGRO.VI.M S.A. oversees the entire production process—from sourcing to packaging—ensuring consistently high quality. Its portfolio includes PDO and PGI olive oils, organic products, olive pastes, and premium brands such as ILIADA, OLVIION, and ERATO, distributed in over 50 countries worldwide. Guided by a philosophy that blends tradition, innovation, and sustainability, the company continues to promote the rich heritage of Greek olive cultivation while meeting the demands of global markets.

### ILIADA THE CHEF'S WAY ORGANIC EXTRA VIRGIN OLIVE OIL

*Special Mention from the BIOLPACK jury for Packaging Innovation, in recognition of functionality in professional kitchen use*



Score BIOL

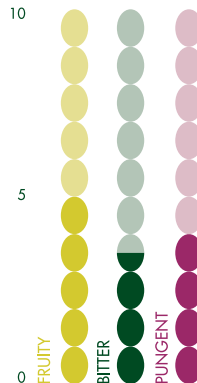
**75,00**

### CULTIVAR

Koroneiki

### TASTE

Green fruitiness with bitterness and pungency almost in balance. On the aftertaste, notes of light grass, leaf, almond and tomato. Sufficient harmony and persistence.



# SINDYANNA OF GALILEE

I.Z. Kafar Kanna, Galilee - 1693000 - **ISRAEL**  
Ph. (+972) 4-6516784  
www.sindyanna.com - sindyanna@sindyan.org.il  
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.

# SINDYANNA OF GALILEE EXTRA PEACEFUL OLIVE OIL

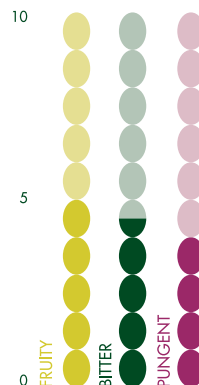


## CULTIVAR Coratina

## TASTE

Light fruity with floral notes and a balanced bitter and spicy. On the palate aftertaste of fruit, flowers and almonds. Good harmony.

Score BIOL
<b>75,00</b>



## BRANELLA MARISA AZIENDA AGRICOLA

Via Delle Risaie, 12 64032 Casoli di Atri - Teramo - **ITALY**

Ph: +39.0858709135

marisabranella@yahoo.it

Contact: **Marisa Branella**

### COMPANY DESCRIPTION

Branella Marisa Azienda Agricola is a family-run farm located in Abruzzo, Italy, dedicated to the cultivation of olive groves and the production of high-quality extra virgin olive oil. Rooted in local tradition and guided by sustainable agricultural practices, the company carefully manages every stage of production—from the care of the trees to harvesting and milling—to ensure freshness and authenticity. The result is a range of oils that reflect the distinctive character of the Abruzzo territory, combining balanced sensory profiles with a strong commitment to quality and traceability.



**BIOL ABRUZZO**

## DUCALE - MONOCULTIVAR CORATINA

### CULTIVAR

Coratina

### TASTE

Green fruitiness, bitterness and pungency medium, in balance. Retronasal sensations characterized by notes of green leaf, fresh grass, artichoke, and herbs; overall harmonious, with a clean and persistent finish.



Score BIOL

**80,00**



## 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 Vincenzo Marvulli farm, located in Matera, Basilicata, is an organic, family-run company committed to genuine, high-quality artisanal production. Its main products include extra virgin olive oil, hard wheat pasta "Senatore Cappelli," and spelt pasta. Since bottling its olive oil in 2009, the farm has immediately gained international recognition, earning numerous awards each year for quality and taste. Combining traditional methods with sustainable practices, the company ensures that every product reflects the authenticity, flavor, and richness of the local territory.



**BIOL BASILICATA**

## CENZINO OGLIAROLA DEL BRADANO

### CULTIVAR

Ogliarola

### TASTE

Intense fruitiness with notes of fresh grass and leaf. Intense bitterness and medium-intense pungency, well-defined and persistent. The aftertaste recalls fruit, almond, grass, leaves, artichoke and spices.

Awarded with Extragold medal  
also with the selection:

## CENZINO CORATINA



Score BIOL

**88,50**



## TENUTE LIBRANDI PASQUALE SOCIETÀ AGRICOLA S.S.

Via Marina - 87060 - Vaccarizzo Albanese - Cosenza - **ITALY**

Ph. +39.098384068

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

Contact: **Lucia Librandi**



**BIOL CALABRIA**

### COMPANY DESCRIPTION

Following a centuries-old family tradition, Pasquale Librandi founded Tenute Librandi Pasquale in 1960. Since 2012, the company has benefited from the professionalism and expertise of Pasquale's five children, to whom he has passed on his passion and experience. The farm has practiced organic farming across its 220 hectares since 1997, 153 of which are dedicated to olive cultivation. Its production consistently delivers exceptional quality, as reflected by numerous awards received over the past decade. In addition to its agricultural activities, Librandi also offers a welcoming farmhouse experience, combining tradition, authenticity, and hospitality in the heart of Calabria.

## TENUTE LIBRANDI MONOCULTIVAR NOCELLARA DEL BELICE

### CULTIVAR

**Nocellara del Belice**

### TASTE

Olive oil with a fresh fruity olive aroma, of medium intensity. On the palate, it shows a harmonious balance between bitterness and pungency, with elegant notes of flowers, fruit, grass, leaves, and artichoke. Good persistence.

Awarded with Extragold medal also with the selection:

## TENUTE LIBRANDI MONOCULTIVAR CAROLEA



Score BIOL

**81,00**



# AGRICOLA MARSICANI NICOLANGELO

C.da Croceviale snc - 84030 - Morigerati - Salerno - **ITALY**  
Ph: +39.3382906364  
www.marsicani.com - frantoio@marsicani.com  
Contact: **Nicolangelo Marsicani**



## COMPANY DESCRIPTION

The mill has been operating in the heart of Cilento for three generations. Since 1928, the Marsicani family has been producing and selling extra virgin olive oil. Over the years, they have introduced numerous innovations in production, processing, and organoleptic characterization. Their pursuit of diverse and harmonious flavor intensities has resulted in oils with complex sensory profiles, aiming to satisfy every palate. The company ensures that customers can actively participate at every stage of the production process, from the olives to the finished oil.

## VIRIDE CORATINA BIO

### CULTIVAR

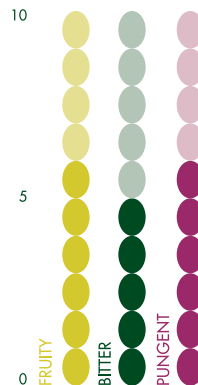
Coratina

### TASTE

Fresh olive fruitiness with medium-intensity bitterness and pungency, the bitterness lingering slightly longer. Medium-intense overall, with notes of flowers, fruit, grass, leaves, and artichoke on the finish. Good persistence.



Score BIOL
<b>88,00</b>



## FRANTOIO ROMANO

Via Candele, Snc - 82030 - Ponte Benevento - **ITALY**

Ph. + 39.3476330696

info@frantoioromano.it - www.frantoioromano.it

Contact: **Alberto Romano**



2<sup>nd</sup> PLACE

BIOL CAMPANIA

### COMPANY DESCRIPTION

The company was founded in 1840 in Benevento. The experience and expertise gained by Alberto Roman, who is dedicated to the cultivation of olives and the production of oil just as his grandfather and father were, allow him to achieve the highest product quality. Year after year, his oil gains recognition and credibility, earning awards and accolades from all over the world. The attention, care, and passion that Alberto puts into his work can be found in every bottle of his oil, which today represents Italian excellence worldwide and motivates him to strive for even greater and more ambitious goals.

## ORTICE BIO

### CULTIVAR

Ortice

### TASTE

Medium-intense green fruitiness. Medium bitterness and pungency in balance, with aftertaste of grass, leaves, vegetables, light artichoke, almond and coffee. Good persistence.

Awarded with Extragold medal also with the selection:

### GOLD EVO BIO



Score BIOL

**87,00**



## TORRETTA SRL

Via Serroni Alto - 84091 - Battipaglia - Salerno - **ITALY**  
Ph. +39 3358038809  
www.oliotorretta.it - info@oliotorretta.it  
Contact: **Maria Provenza**



### COMPANY DESCRIPTION

Founded in Battipaglia, Torretta Srl has established itself as a leading producer of high-quality extra virgin olive oil. The company combines traditional methods with modern production techniques to ensure oils of exceptional taste and quality. With a strong focus on sustainability, careful cultivation, and meticulous processing, Torretta Srl delivers products that reflect the richness of Italian olive-growing heritage.



## DAFNE BIO

### CULTIVAR

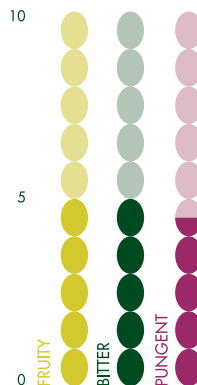
Rotondella, Carpellese, Frantoio

### TASTE

Green fruitiness. Bitterness and pungency are clearly perceptible, with aftertaste of grass, leaves, almond, artichoke and spices.  
Good persistence.



Score BIOL
<b>80,00</b>



## PALAZZO DI VARIGNANA

Via Della Zecca,2 - 40121 - Bologna - **ITALY**  
Ph. +39.05119938349  
food@palazzodivarignana.com  
www.palazzodivarignana.com  
Contact: **Eleonora Berardi**



### COMPANY DESCRIPTION

Founded in 2015, our agricultural estate now spans over 650 hectares. Thanks to the restoration of ancient native olive tree varieties, covering 265 hectares, we are proud to produce one of the most awarded and recognized extra virgin olive oils in the world. In addition to the olive groves, the estate includes 57 hectares of vineyards, 3,000 square meters of vegetable gardens, a vast orchard, and a rare and unique saffron crop. Palazzo di Varignana's Extra Virgin Olive Oil has received the Municipal Designation of Origin from the Municipality of Bologna, distinguishing itself in the landscape of local excellence.



## PANDESCO BIO



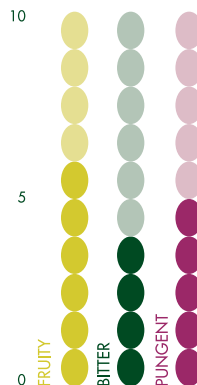
### CULTIVAR

**Maurino**

### TASTE

Medium green fruitiness, with pungency more pronounced than bitterness. The finish offers nuanced notes of leaves, herbs, vegetables, and artichoke.

Score BIOL
<b>83,00</b>



## AZIENDA AGRICOLA AMERICO QUATTROCIOCCHI

S.S. 148 Pontina Km 99,00 - 4019 - Terracina Latina - **ITALY**

Ph: +39.07731530775

info@olioquattrociocchi.it - www.olioquattrociocchi.it

Contact: **Americo Quattrociocchi**

### COMPANY DESCRIPTION

The Quattrociocchi family has been dedicated to olive cultivation since 1888. The company, still family-owned, is located amidst olive groves, where Americo Quattrociocchi, the founder's grandson, produces his olive oil and promotes it on the finest international markets. Today, Quattrociocchi extra virgin olive oil boasts prestigious awards worldwide, including Ercole Olivario, Der Feinschmecker, Sol d'Oro, and, of course, the International Biol Prize. Over time, the company has expanded its range of products, always using high-quality ingredients. Today, it also produces olives, jams, creams, pods, and flavored oils, allowing everyone to experience the flavors of Lazio's land.



## SUPERBO

### CULTIVAR

Moraiolo

### TASTE

Rich herbaceous fruitiness, marked by intense yet well-integrated bitterness and pungency. The profile unfolds with vibrant, layered notes of freshly cut grass, green leaf, wild herbs, artichoke, green almond, and delicate spices, culminating in a long and persistent finish.

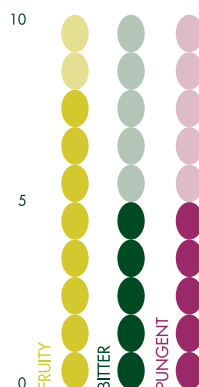
Awarded with Extragold medal also with the selections:

### CLASSICO

### OLIVASTRO



Score BIOL
<b>93,50</b>



## AZIENDA AGRICOLA PAOLA ORSINI

via Villa Meri - 0415 - Priverno - Latina - **ITALY**

Ph: +39.0773913030

www.olioorsini.it - info@olioorsini.it

Contact: **Paola Orsini**



2<sup>nd</sup> PLACE

BIOL LAZIO

TOP TEN

### COMPANY DESCRIPTION

The passion for olive oil production began at the end of the 19th century. Thanks to the guidance of his father Edward, the company grew over time—a considerable effort rewarded by the high quality of its olive oil and the appreciation of a wide audience. Exposure to sun and air, the predominantly stony soil, and its unique geographical location make the hills particularly suited to olive cultivation. The company produces only organic Itrana olive oil, the predominant cultivar of the area. In addition, the company offers other services, including an educational farm and tasting experiences.

## OLIO EXTRAVERGINE DI OLIVA BIOLOGICO MONOVARIETALE ITRANA “DOP COLLINE PONTINE”



### CULTIVAR

Itrana

### TASTE

Intense green fruitiness, with clearly defined bitterness and pungency in harmonious balance. The palate reveals notes of grass, green leaves, almond, artichoke, and spices, leading to a persistent and well-rounded finish.

Awarded with Extragold medal also the selection:

## OLIO EXTRAVERGINE DI OLIVA BIOLOGICO “RISERVA PAOLA ORSINI”

Score BIOL

**90,00**



## VIDELLE BIONATURA SOCIETÀ AGRICOLA

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

Ph: +393472723570

segreteria.videllebionatura@gmail.com

www.videllebionatura.it

Contact: **Marco Penitenti**



### COMPANY DESCRIPTION

The Videlle Bionatura farm was founded in 2011 with the initial mission of recovering the abandoned olive groves of Garda and restoring them to full production. Today, the company consolidates its operations through the acquisition of new olive groves and vineyards in the area, convinced that the diversity of terroirs is essential for achieving the highest organoleptic quality. The tradition of millenary cultivation is supported by continuous field experiments aimed at sustainable production. "We believe that respecting and preserving the environment is a moral duty above any commercial outcome.

## PENITENTI GARGNÀ

### CULTIVAR

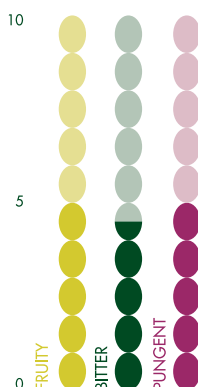
Gargnà

### TASTE

Green fruitiness with notes of leaves. The bitterness is clearly perceptible, accompanied by a pleasant pungency. The aftertaste recalls almond, light fruit, grass, artichoke and spices. Good harmony.



Score BIOL
<b>80,00</b>



## AZIENDA AGRICOLA EMILIA MARTINO

Rione San Pietro 41/A - 86100 - Campobasso - **ITALY**

Ph: +39 3382495910

emiliatradizionebio@gmail.com - www.emiliamartino.it

Contact: **Emilia Martino**



**BIOL MOLISE**

### COMPANY DESCRIPTION

The Martino company was founded in Rotello, Molise, in the province of Campobasso, as a natural continuation of the family's historic business: the mill and pasta factory established in 1904. The hills of Lower Molise, where the company spans 92 hectares, offer clean, healthy air and constant ventilation—ideal conditions for true organic cultivation, which is the owner's mission. Emilia combines her passion for nature, steadfast ethics, and determination to cultivate organic products with the utmost respect for the land. This commitment is the source of pride in producing, sharing, and savoring her organic products.

## ZAIRA

### CULTIVAR

Rosciola di Rotello

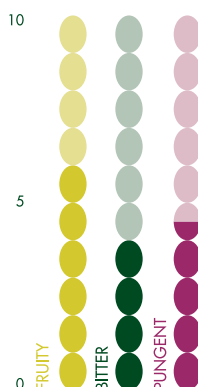
### TASTE

Green fruitiness, with bitterness slightly more pronounced than pungency. The palate reveals an aftertaste of fresh fruit, green almond, floral notes, freshly cut grass, green leaves, and delicate spices, with hints of wild herbs.



Score BIOL

**80,00**



## AZIENDA AGRICOLA DE CARLO SAS

VIA XXIV MAGGIO, 54/B - 70020 - Bitritto - **ITALY**

Ph: +39.080630767

www.oliodecarlo.com - info@oliodecarlo.com

Contact: **Francesco De Carlo**



1<sup>st</sup> PLACE

BIOL APULIA

TOP TEN

### COMPANY DESCRIPTION

The origins of the De Carlo family in the olive oil sector date back to the 1600s, when oil was produced in the company mill, now recognized as a site of cultural heritage by the Superintendence for Cultural Heritage. Today, De Carlo, thanks to the passion and experience of Mr. Saverio, his wife Grace, and their children Marina and Francesco, is considered one of the leading companies in Italian olive growing. Consistency in their work has enabled the De Carlo family, since the early 1900s, to receive numerous national and international awards of great prestige. The company is open to the public, offering the opportunity to discover its extra virgin olive oil treasures guided by an expert taster.

## TENUTA ARCAMONE

### CULTIVAR

Coratina

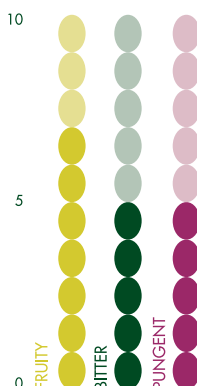
### TASTE

Green fruitiness. Bitterness and pungency are in balance, with an aftertaste of leaves, freshly cut grass, artichoke, herbs, green almond, and wild thistle, with subtle vegetal and floral nuances. Great persistence.



Score BIOL

**90,65**



## CICCOLELLA SOCIETÀ AGRICOLA A.R.L

Strada Vicinale Fondo Favale, snc - 70056 - Molfetta  
Bari - **ITALY**

Ph: + 39 3472265987

export@oliociccolella.it - www.oliociccolella.it

Contact: **Giuseppe Ciccolella**



### COMPANY DESCRIPTION

The Ciccolella family has owned large plots of land in the province of Bari since the 1800s, specifically in the areas of Giovinazzo, Molfetta, and Terlizzi, in the heart of Apulian olive production—regions known for their centuries-old cultivation of Coratina and Ogliarola Barese olive trees. Today, the company is led by Giuseppe Ciccolella, who enthusiastically carries on a true “oil culture,” where knowledge of Apulian olive oil tradition is combined with technological innovation. Together with a team of qualified collaborators, he is dedicated to the cultivation of olive trees and to all stages of the production process, from harvesting to pressing and bottling. The result is a high-quality extra virgin olive oil obtained exclusively from olives grown on their own land.



### CAGNARA D.O.P. TERRA DI BARI - BITONTO BIOLOGICO



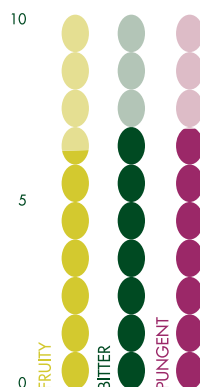
### CULTIVAR

Coratina

### TASTE

Intense fruitiness with notes of leaves and fresh fruit. Medium-intense bitterness and pungency in balance, with an aftertaste of fruit, leaves, freshly cut grass, artichoke, green almond, and spices.  
Good harmony.

Score BIOL
<b>88,65</b>



## FRANTOIO OLEARIO MOSSA DOMENICA

Via T. De Revel, 141 - 70028 - Sannicandro di Bari  
Bari - **ITALY**

Ph: +393453263087

www.natyoure.it - oleficiomossa@libero.it

Contact: **Domenica Mossa**

### COMPANY DESCRIPTION

The Mossa farm produces organic extra virgin olive oil (EVOO) with a high sensory profile and remarkable nutraceutical value. A woman and master miller, Mina has specialized from a very young age in taking care of every detail of oil production, successfully extracting remarkable aromas and high levels of polyphenols. The Natyoure brand conveys a universal message to consumers: "Nature is You".



3<sup>rd</sup> PLACE

BIOL APULIA

## NATYOURE BIO SELEZIONE GOLD



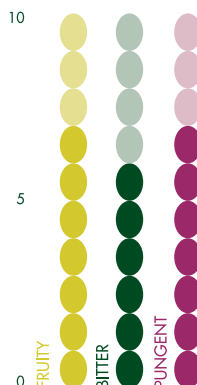
### CULTIVAR

Coratina

### TASTE

Nice green fruitiness with a medium bitterness and pungency, well harmonized. The aftertaste recalls artichoke, freshly cut grass, light leaf, green almond, and subtle herbal and vegetal notes.

Score BIOL
<b>88,00</b>



## AZIENDA AGRICOLA DONATO CONSERVA

Via Imbriani, 44 - 70026 Modugno - Bari - **ITALY**

Ph: +39.0805327751

info@oliomimi.com - www.oliomimi.com

Contact: **Donato Conserva**



### COMPANY DESCRIPTION

Domenico Conserva, known as Mimì, was born and raised among olive trees, red soil, and clean air. Mimì worked in the transport sector all his life, but he always kept a dream in his heart: olive groves, olives, and the scent of freshly pressed oil. He loved the color of the oil and the intense taste of fresh oil on bread.

Mimì cultivated his dream, but a tragic accident took him away too soon. However, that dream did not disappear with him, because his children, Donato and Michele, together with his wife Judith, decided to carry it forward. That dream became reality, and Mimì is now the name of an excellent extra virgin olive oil. Mimì is the story of a dream and a family's love.

**BIOL MEDIA**

## MIMÌ PERANZANA

### CULTIVAR

Peranzana

### TASTE

Green fruitiness with intense, well-defined bitterness and pungency. The aftertaste reveals notes of grass, leaves, tomato leaf, and artichoke, with a rich profile and excellent persistence.

Awarded with Extragold medal also with the selection:

### MIMÌ



Score BIOL

**85,00**



## TERRADIVA AZIENDA AGRICOLA BIOLOGICA

Contrada Madonna Del Sabato Sn - 76013

Minervino Murge - **ITALY**

Ph: +39 3807551382

www.terradyva.it -vincenzo@terradyva.it

Contact: **Vincenzo Lobascio**

### COMPANY DESCRIPTION

Terradiva is the organic farm of the Lobascio family, rooted in an agricultural tradition dating back to the early 1900s. Located in Minervino Murge, at the gateway to Alta Murgia National Park in Apulia, it represents a perfect balance between tradition, innovation, and respect for the land. Certified organic since 1998, Terradiva is committed to sustainable farming practices that protect biodiversity and preserve the natural ecosystem. The estate is home to thousands of olive and almond trees, mainly Coratina, alongside Ogliarola and Leccino varieties. By overseeing the entire production process, from cultivation to processing, Terradiva ensures the highest quality standards. Its products include premium extra virgin olive oils, organic almonds, and gourmet specialties that express the authentic flavors of Apulia.



### CON BRIO



### CULTIVAR

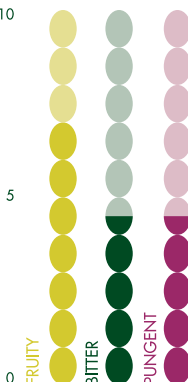
Coratina

Score BIOL

**86,00**

### TASTE

Green fruitiness with floral and spicy notes. 10  
Medium and well-balanced bitterness  
and pungency, with an aftertaste  
of grass, flowers, leaves, and spices,  
with a harmonious profile.



## MASONI BECCIU DI DEIDDA VALENTINA

Via Mazzini, 30 - 09039 Villacidro - Cagliari - **ITALY**

Ph: +39.3402488614

masonibecciu@virgilio.it - www.masonibecciu.it

Contact: **Valentina Deidda**

### COMPANY DESCRIPTION

The Masoni Becciu farm, owned by Deidda Valentina, covers 25 hectares and includes 5,000 olive trees. It is located in Seddanus, in the municipality of Villacidro. In this area, olive cultivation has an ancient tradition, also thanks to the unique pedoclimatic conditions that characterize it. At the Masoni Becciu farm, the following varieties are cultivated: Nera di Villacidro, Nera di Gonnosfanadiga, Bosana, and Semidana, from which an excellent extra virgin olive oil is produced and bottled in the company's own laboratory. Masoni Becciu also offers guided tours, tastings, and direct sales.



1<sup>st</sup> PLACE

BIOL SARDINIA

## ISPIRITU SARDU

### CULTIVAR

Nera di Villacidro

### TASTE

Intense green fruitiness with notes of grass. Medium-intense bitterness and pungency. The aftertaste shows hints of fresh grass, leaves, artichoke, pleasant fruit and tomato with good persistence.

Awarded with Extragold medal also with the selections:

### ALPHABETUM

### CUNCORDU



Score BIOL

**87,00**



## FRANTOIO ARTIGIANO SANDRO CHISU

Loc. Gherghetenore, 10 - 08028 - Orosei - Nuoro - **ITALY**

Ph: +39.0784999411

www.oliochisu.it - info@oliochisu.it

Contact: **Sandro Chisu**



### COMPANY DESCRIPTION

Frantoio Artigiano Sandro Chisu is an artisanal olive oil producer based in Orosei, Sardinia, with a family tradition in olive cultivation dating back to the 1960s. Founded in 1989, the company manages its own olive groves and carefully selects olives from trusted local producers. Certified organic since 2004, it is committed to sustainable practices and full control of every stage of production, ensuring authenticity and high quality. Recognized in national and international competitions, the company produces organic extra virgin olive oils along with a range of olive-based specialties, reflecting the authentic flavors of Sardinia.



## VANTU RISERVA BIO

### CULTIVAR

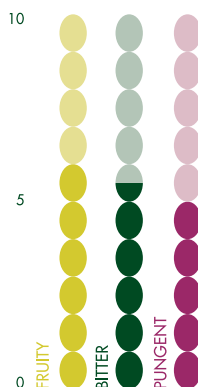
Blend

### TASTE

Intense green fruitiness with a persistent bitterness and clearly perceptible pungency. The aftertaste recalls fruit, freshly cut grass, green leaves, green almond, artichoke, and delicate spicy notes.



Score BIOL
<b>85,00</b>



## BROZZU GIUSEPPE AZIENDA AGRO-BIOLOGICA

Via C. Colombo, 15 - 07031 - Castelsardo - Sassari - **ITALY**

Ph: +39.3299896920

www.giuseppebrozzu.it - brozzugiuseppe@tim.it

Contact: **Giuseppe Brozzu**



3<sup>rd</sup> PLACE

BIOL SARDINIA

### COMPANY DESCRIPTION

Azienda Agro-Biologica Giuseppe Brozzu is an organic farm located in northern Sardinia, between Castelsardo, Sennori, and Sorso, overlooking the Gulf of Asinara. Specializing in olive cultivation, the farm benefits from a unique coastal environment of abundant sunshine, sea breezes, and mineral-rich soils, which enhance the quality and character of its products. The estate's olive groves are carefully managed, with all olives harvested and processed with great attention to detail, ensuring high-quality extra virgin olive oil. Combining tradition, innovation, and sustainability, the company produces authentic organic olive oils that express the distinctive identity of the Sardinian territory.

## MELIDDU SEMIDANA



### CULTIVAR

Semidana

### TASTE

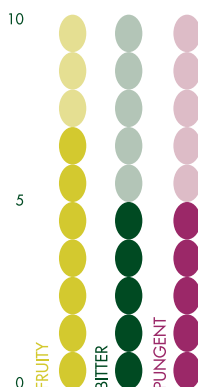
Fruitiness with notes of grass.  
Medium bitterness and pungency,  
with an aftertaste of fruit, chicory,  
tomato leaf, green almond,  
and subtle herbal notes.

Awarded with Extragold medal  
also with the selection:

## MELIDDU BOSANA

Score BIOL

**82,00**



# MICELI&SENSAT AZIENDA AGRICOLA BIOLOGICA

Via Tre Canali , 7 - 90046 - Monreale - Palermo - **ITALY**

Ph: + 39 3332300790

www.miceliandsensat.it - info@miceliandsensat.it

Contact: **Paolo Miceli**



## COMPANY DESCRIPTION

Miceli & Sensat Azienda Agricola Biologica is an organic farm in Sicily with over 150 years of olive-growing tradition. The company produces premium extra virgin olive oil from both native Sicilian cultivars and selected international varieties, managing the entire production process from field to mill. Certified organic and strongly focused on sustainability, the farm combines traditional knowledge with modern technologies, including early harvesting and cold extraction, to preserve quality and nutritional value. Its oils, known for their rich sensory profile, have received numerous international awards and represent the authentic character of the Sicilian territory.



## UNICO

### CULTIVAR

Pical

### TASTE

Intense green fruitiness with notes of artichoke. Bitterness and pungency are clearly perceptible; aftertaste of grass, artichoke and spices. Persistent and harmonious.

Awarded with Extragold medal also with the selections:

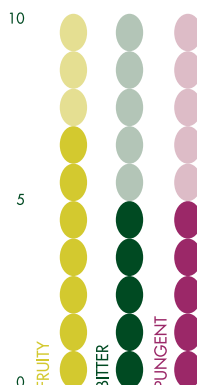
### DELICATO

### VERDE



Score BIOL

**91,35**



## FRANTOI CUTRERA SRL

C.da Piano dell'Acqua 71 - 97012 Chiaramonte Gulfi  
Ragusa - **ITALY**

Tel. +39.0932922218

olio@frantoicutrera.it - www.frantoicutrera.it

Contact: **Sebastiano Salafia**



### COMPANY DESCRIPTION

For generations, the Cutrera family has been devoted to the cultivation of olive trees and the production of olive oil. Giovanni Cutrera, the head of the family, founded the first mill in 1979 with the support of his wife, Mary. Since 2000, Frantoi Cutrera has been managed by their three children—Maria, Giusy, and Salvatore—together with their spouses, and today the third generation is beginning to join the company. Looking to the future without forgetting the past, the family embraces a balanced combination of tradition and innovation, which defines its mission. Today, Frantoi Cutrera operates two production facilities with three extraction lines, as well as a warehouse for oil storage and bottling. The company manages more than 50 hectares of olive groves in the Iblei Mountains and exports its premium olive oil to over 30 countries worldwide.

2<sup>nd</sup> PLACE

BIOL SICILY

TOP TEN

## PRIMO DOUBLE CUTRERA

### CULTIVAR

Tonda iblea

### TASTE

Intense green fruitiness.  
Medium-intense and well-balanced pungency and bitterness. Aftertastes of light fruit and almond, grass, leaves, artichoke, tomato, vegetables and spices.  
Good persistence.

Awarded with Extragold medal  
also with the selections:

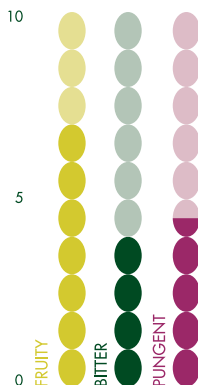
### PRIMO BIO

### BIANCOLILLA BIO CUTRERA



Score BIOL

**88,80**



## TERRALIVA DI FRONTINO GIUSEPPINA

Via Galermi, 22 - 96100 -Siracusa- **ITALY**

Ph. +39.0931461251

info@terraliva.com - www.terraliva.com

Contact: **Tino Cavarra**

### COMPANY DESCRIPTION

A former 18th-century residence, immersed in an atmosphere of picturesque tranquility, located in the heart of the Iblei Mountains in the small village of Buccheri, in the province of Siracusa, just a few kilometers from some of the most beautiful and renowned art cities of Eastern Sicily. Surrounded by ancient olive groves, the estate produces, with great passion, certified organic extra virgin olive oils (DOP, Kosher, and Halal). At the estate, Terraliva welcomes visitors from all over the world, offering tours, themed courses, and olive oil tastings, providing an immersive experience of the evocative aromas, flavors, and traditions of Sicily.



3<sup>rd</sup> PLACE

BIOL SICILY

## TERRALIVA “CHERUBINO”

### CULTIVAR

Tonda iblea

### TASTE

Medium-intense green fruitiness. Bitterness and pungency are intense, with notes of grass, leaves, flowers, fruit, artichoke, tomato and spices. Great harmony.



Score BIOL

**88,00**



## AZIENDA AGRICOLA XIGGIARI

Via Trento, 1 - 91016 - Erice - Trapani - **ITALY**

Ph: +39.0923533214

[www.aziendaagricolaxiggiari.it](http://www.aziendaagricolaxiggiari.it)

[info@aziendaagricolaxiggiari.it](mailto:info@aziendaagricolaxiggiari.it)

Contact: **Francesca Triolo**



### COMPANY DESCRIPTION

Azienda Agricola Xiggiari is an organic olive oil producer based in western Sicily, in the Valli Trapanesi area, a region renowned for its olive-growing tradition. Combining traditional knowledge with sustainable farming practices, the company carefully manages both ancient and younger olive groves to ensure high-quality production. Xiggiari produces premium organic extra virgin olive oils, including monovarietals and blends from typical Sicilian cultivars such as Cerasuola, Biancolilla, and Nocellara del Belice, with selected oils also certified DOP "Valli Trapanesi." Through its work, the company expresses an authentic vision of Sicilian agriculture, where quality, sustainability, and tradition come together to reflect the identity of the land.

## GIARÌ

### CULTIVAR

**Cerasuola, Nocellara del Belice e Biancolilla**

### TASTE

Medium-intensity herbaceous fruitiness with medium bitterness and a well-present, harmonious pungency. The aftertaste recalls grass, leaf, tomato leaf, and fruit. Good harmony and persistence.

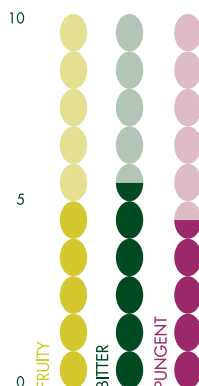
Awarded with Extragold medal also with the selection:

## GIARÌ MONOCULTIVAR BIANCOLILLA



Score BIOL

**81,00**



## FRANTOIO FRANCI S.R.L.

Via Achille Grandi, 5 - 58033 - Montenero D'Orcia

Grosseto - **ITALY**

Ph: +39.0564954000

www.frantoiofranci.com - info@frantoiofranci.it

Contact: **Lucia Franci**



### COMPANY DESCRIPTION

Frantoio Franci is an Italian producer of high-quality extra virgin olive oil, founded in 1958 in Montenero d'Orcia, Tuscany. The company was established by brothers Franco and Fernando Franci, who transformed a former barn into a modern olive mill. Today, the business is still family-run and combines tradition with innovation. Under the leadership of Giorgio Franci, the company has expanded internationally and now exports to more than 40 countries. Frantoio Franci manages over 120 hectares of olive groves and focuses on quality at every stage of production, from cultivation to milling. Its product range includes IGP Toscano, organic, monocultivar, and premium olive oils. With a strong commitment to excellence and sustainability, Frantoio Franci is widely recognized as one of the most awarded olive oil producers worldwide.

## FRANTOIO FRANCI CINCIALLEGRA

### CULTIVAR

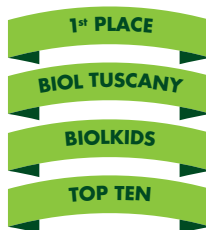
Frantoio, Leccino, Moraiolo

### TASTE

Medium-intense herbaceous fruitiness with intense and well-harmonized bitterness and pungency. The aftertaste recalls grass, leaves, artichoke, green almond, wild herbs, and light spices, with excellent persistence.

Awarded with Extragold medal also with the selection:

## FRANTOIO FRANCI BIO IGP TOSCANO



Score BIOL
<b>91,00</b>



## TENUTA GARDINI SOCIETÀ AGRICOLA SNC

Corso Matteotti, 128 - 57023 - Cecina - Livorno - **ITALY**

Ph: +39 0586 671071

www.casone1686.it - tenutagardini@gmail.com

Contact: **Manoli Rossi Ciampolini**



2<sup>nd</sup> PLACE

BIOL TUSCANY

### COMPANY DESCRIPTION

Tuscany, with origins dating back to the 17th century. Spanning approximately 580 hectares, the estate operates under organic farming practices and embraces a diversified agricultural model, including olive oil production, viticulture, livestock, and arable crops. At the heart of the estate is the production of high-quality extra virgin olive oil, supported by thousands of olive trees and an on-site mill, with full control over the entire production process. Alongside its agricultural activities, Tenuta Gardini offers hospitality and immersive experiences, inviting visitors to discover the authentic heritage of the Tuscan countryside.

## BLEND CALIFORNIA



### CULTIVAR

Blend

### TASTE

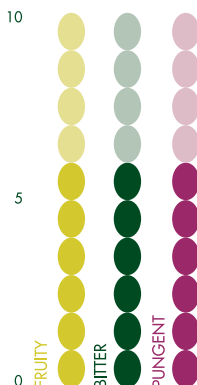
Intense green fruitiness, with notes of grass. Medium-intense bitterness and pungency, with fresh grass, tomato, artichoke, herbs and spices. Great harmony.

Awarded with Extragold medal also with the selection:

## BLEND CASONE

Score BIOL

**88,50**



## FRANTOIO PRUNETI SRL

Via Case Sparse, 22 - 50022 - San Polo in Chianti

Firenze - **ITALY**

Ph: +39.0558555091

www.pruneti.it - frantoio@pruneti.it

Contact: **Gionni Pruneti**



3<sup>rd</sup> PLACE

BIOL TUSCANY

### COMPANY DESCRIPTION

Frantoio Pruneti is a family-run olive oil producer located in the heart of Chianti Classico, Tuscany, with roots dating back to the mid-19th century. For over 160 years, the Pruneti family has cultivated olive groves and preserved a strong connection to the land and its agricultural traditions. Under the leadership of Paolo and Gionni Pruneti, the business focuses on controlling every stage of production, from cultivation and harvesting to milling and bottling, combining traditional knowledge with advanced technology. Frantoio Pruneti produces a diverse range of olive oils, including monocultivar and blended selections, all expressing the unique characteristics of the Chianti Classico terroir.

## PRUNETI ALLEATO BIOLOGICO



### CULTIVAR

Leccino, Moraiolo, Frantoio

### TASTE

Medium herbaceous fruitiness with floral notes. Medium-intense bitterness and pungency. With aftertastes of fruit, grass, leaves, artichoke and spices. Excellent balance.

Score BIOL
<b>87,89</b>



## 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 Viola olive oil mill was founded at the beginning of the twentieth century by Diamante Viola and his uncle Feliciano. Today, Marco, Diamante's grandson, continues the family business, managing 5,000 olive trees on 14 hectares of land. In addition to these, the olives from many small local producers are also used, bringing the total to approximately 22,000 olive trees from which the fruits for Viola extra virgin olive oil are sourced.

The company is committed to a social responsibility program aimed at promoting sustainable agricultural practices, respecting the environment, and ensuring consumers a healthy and high-quality product.



## OLIO EXTRA VERGINE DI OLIVA COSTA DEL RIPARO



### CULTIVAR

Frantoio, Moraiolo

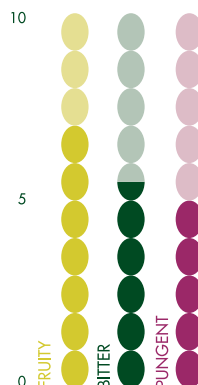
### TASTE

Intense green fruitiness with harmonious, intense bitterness and pungency. The aftertaste recalls grass, leaves, artichoke, green tomato, green almond, and delicate herbal notes.

Awarded with Extragold medal also with the selection:

### VIOLA BIO

Score BIOL
<b>87,00</b>



## AZIENDA AGRARIA BACCI NOEMIO

Via Madonna del Puglia, 5 - 06035 - Gualdo Cattaneo

Perugia - **ITALY**

Ph.: + 39 0742 91456

baccinoemio@libero.it - www.oliobaccinoemio.it

Contact: **Noemio Bacci**



### COMPANY DESCRIPTION

In the heart of Umbria, within the DOP production area of Gualdo Cattaneo, the Bacci family has been dedicated to producing high-quality extra virgin olive oil for generations. Their oils are known for achieving balance, harmony, and complexity, the result of experience, dedication, and passion. Today, the company is led by the third generation, with Noemio—named after his grandfather—managing 36 hectares of olive groves with around 11,000 trees. The main cultivars include Moraiolo, Frantoio, and Leccino. The olives are milled within 24 hours of harvest in the family-owned mill using a continuous cold extraction system. The company combines modern technology with deep respect for tradition, sustainability, and the environment, ensuring a high-quality certified organic and DOP Umbria extra virgin olive oil.

## OLIO EVO BIOLOGICO MONOCULTIVAR MORAIOLO BACCI NOEMIO



### CULTIVAR

Moraiolo

### TASTE

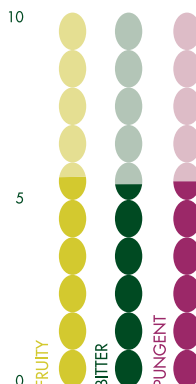
Intense green fruitiness with notes of grass. Medium-intense bitterness and pungency, with aftertaste of fresh grass, leaves, artichoke, pleasant fruit and tomato.

Awarded with Extragold medal also with the selections:

## OLIO EVO BIOLOGICO DOP UMBRIA COLLI MARTANI BACCI NOEMIO

## OLIO EXTRA VERGINE DI OLIVA BIOLOGICO BACCI NOEMIO

Score BIOL
<b>85,95</b>



## AZIENDA AGRICOLA BATTA GIOVANNI

Via San Girolamo, 127 - 06126- Perugia - **ITALY**

Ph: +39.0755724782

www.frantoiobatta.it - giovanni.batta@tin.it

Contact: **Batta Giovanni**

### COMPANY DESCRIPTION

Batta Farm, founded in 1923, is located on Via San Girolamo, which connects Ponte San Giovanni and Perugia. In this area, described as a fertile valley rich in olive trees and vineyards, Giovanni Batta, the current owner's grandfather, established a small family farm dedicated to olive growing. In the 1960s, the mill was managed by Gregorio Batta with the support of his wife Lidia, who played an active entrepreneurial role in the development of the business. From them, Giovanni Batta, the current owner, inherited the company. He dedicated himself to renewing both the facilities and equipment, introducing modern technologies while preserving tradition, bringing the mill to its current level of excellence.



3<sup>rd</sup> PLACE

BIOL UMBRIA

## BATTA EVO BIO

### CULTIVAR

Frantoio, Dolce Agogia,  
Leccino, Moraiolo

### TASTE

Herbaceous fruitiness. Medium-intense bitterness and pungency, with notes of freshly cut grass, green leaves, artichoke, green almond, wild herbs, and subtle vegetal hints. Excellent persistence.

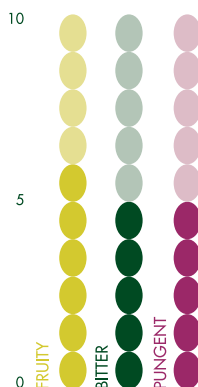
Awarded with Extragold medal  
also with the selection:

## OLIO EVO BIO BATTA DOP UMBRIA COLLI DEL TRASIMENO



Score BIOL

**82,00**



## REDORO SRL

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

Ph. + 39 045 907622

www.redoro.it - Info@redoro.it

Contact: **Daniele Salvagno**



### COMPANY DESCRIPTION

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.

## OLIO EXTRA VERGINE DI OLIVA BIOLOGICO REDORO



### CULTIVAR

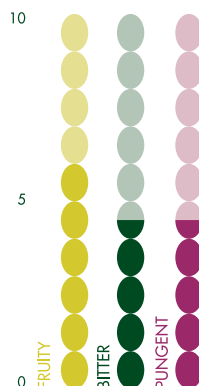
Nostrano, Favarol, Grignano

### TASTE

Herbaceous fruitiness. The pungency is more perceptible than the bitterness, both at medium-intense levels. The aftertaste recalls freshly cut grass, green leaves, floral notes, wild herbs, and light spices, with subtle vegetal nuances.



Score BIOL
<b>82,00</b>



## SOLAR OLIVES

Kour, Batroun, Main road, Arsanios residence Gf

Kour - **LEBANON**

Ph: +9613005322

majed.maryam@solarolives.com - www.solarolives.com

Contact: **Karim Arsanios**

### COMPANY DESCRIPTION

Solar is a farm that has been cultivating olive trees in the alkaline soils of the village of Kour, in northern Lebanon, for over 150 years. At an altitude of 450 meters, these soils provide the ancient trees with proper root aeration, permeability, and high water retention capacity, producing olives rich in flavor. For generations, the trees have been free from chemical fertilizers and pesticides, making our extra virgin olive oil 100% organic. Solar is a perfect addition to any dish, offering a refreshing balance of flavors, fruitiness, and lightness that soothes the senses.



## SOLAR OLIVES SARL

### CULTIVAR

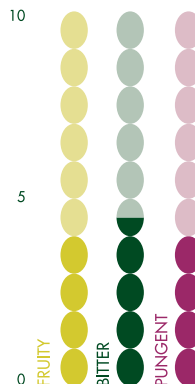
Green Souri

### TASTE

Light fruitiness with clear olive notes. On the palate, bitterness prevails on pungency. The aftertaste reveals delicate hints of fresh grass, green leaf, and tomato. Good harmony.



Score BIOL
<b>75,00</b>



## GALLO WORLDWIDE

Largo Monterroio de Mascarenhas, 1, 1070-184

Lisboa - **PORTUGAL**

Ph: +351.241330031

mavilde.marchante@galloww.com - www.galloportugal.com

Contact: **Mavilde Marchante**



**BIOL PORTUGAL**

### COMPANY DESCRIPTION

Founded in Portugal in 1919 by the visionary Victor Guedes, Gallo is a brand deeply rooted in Portuguese soul and tradition—values that have been preserved, renewed, and reinterpreted across generations. Over more than a century, Victor Guedes' original vision has evolved into a global success story. Today, Gallo stands as an international benchmark, present in over 40 countries worldwide. Its wide and innovative product portfolio reflects a continuous commitment to quality, authenticity, and innovation, while staying true to its Mediterranean heritage and origins.

## AZEITE EXTRA VIRGEM BIO FRUTADO

### CULTIVAR

Picual

### TASTE

Medium fruitiness with tomato notes. On the palate, it shows medium-intensity bitterness and pungency, well balanced and reveals hints of fresh grass, green leaf, and light fruit, alongside tomato nuances, and aromatic herbs. Good persistence.



Score BIOL

**80,00**



## AL WATANIA AGRICULTURE

Busaita, Al Jowf Kingdom of Saudi Arabia

### SAUDI ARABIA

Ph: +966 542271131

qc\_agri@wataniaagri.com - www.watani-agri.com

Contact: **Mohamed Yousif**



### COMPANY DESCRIPTION

Al Watania Agriculture Co. was established in 1982 by Sheikh Sulaiman Abdul Aziz Al Rajhi as a social initiative aimed at achieving food security and providing healthy, fresh food. Al Watania Agriculture has grown into one of the world's leading companies and has become the largest and most prominent company specializing in organic products in Saudi Arabia and the Middle East. This success has been achieved through the management of a diverse group of subsidiaries operating across multiple sectors, including agricultural production, livestock farming, and food processing.

BIOL SAUDI ARABIA

## AL WATANIA AGRI

### CULTIVAR

Pical

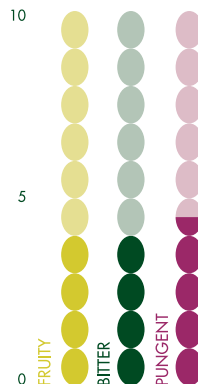
### TASTE

Fruitiness with tomato notes.  
Medium-intensity bitterness and pungency, with aftertaste of grass, light fruit, leaves and tomato.  
Good persistence.



Score BIOL

**76,00**



# JASA PRESTIGE

Boršt 60d - 6273 - Marezige - Capodistria - **SLOVENIA**

Ph: 0038641722552

jas.a.olje@gmail.com - olje-jasa.com

Contact: **Arsen Juricic**



## COMPANY DESCRIPTION

The first olive trees of Jasa were planted in 1994 in Boršt, at 353 meters above sea level—an area once considered unsuitable for olive cultivation. A severe frost that same year left only one tree standing, but with determination, the grove was replanted. Today, four olive groves stretch along a sunlit ridge, covering one hectare and home to around 300 olive trees of Maurino, Belica, and Leccino varieties.

From the beginning, the philosophy has been clear: quality over quantity. Certified organic farming, respect for nature, and the exclusion of synthetic chemicals define the approach. Olives are harvested by hand and pressed on the same day to preserve their freshness and quality, resulting in an award-winning extra virgin olive oil that reflects the unique character of Istria.



## JASA PRESTIGE CUVÉE



### CULTIVAR

**Belica, Maurino, Leccino, Pendolino**

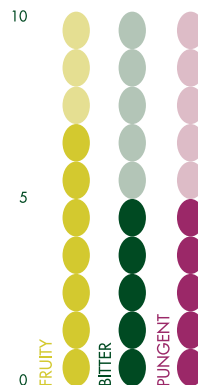
### TASTE

Green fruitiness with intense and well-defined bitterness and pungency, balanced by a structured and persistent on the palate. The aftertaste reveals elegant notes of fresh flowers, cut grass, green leaves, and light spices, enriched by nuances of green almond, artichoke, tomato leaf, and aromatic herbs. Great persistence and harmony.

Awarded with extragold medal also with the selection:

### JASA BELICA

Score BIOL
<b>91,65</b>



## EKOLOŠKA KMETIJA RONCALDO

Baredi 5 G 6310 Izola - Slovenia - Istria - **SLOVENIA**

Ph: +386.56281313

info@roncaldo.si - www.roncaldo.si

Contact: **Martin Adamich**



### COMPANY DESCRIPTION

Roncaldo is a family-run olive oil estate located in the hills above Izola, in the heart of Slovenian Istria. Surrounded by a Mediterranean landscape of terraced slopes and stone walls, the farm reflects a deep connection to the land and local tradition. The first olive trees were planted in the mid-1990s, marking the beginning of a journey built on perseverance and respect for nature. Today, Roncaldo cultivates around 300 olive trees on approximately 3.4 hectares, featuring traditional varieties such as Maurino, Belica, and Leccino. The estate follows organic farming principles, focusing on sustainability, soil health, and biodiversity. Olives are carefully hand-harvested and processed immediately after picking to preserve freshness and quality.



### RONCALDO MAURINO DOP BIO

#### CULTIVAR

Maurino

#### TASTE

Medium-intense herbaceous fruitiness. Bitterness and pungency are intense and in excellent balance, with an aftertaste of grass, leaf, artichoke and spices. Good persistence.

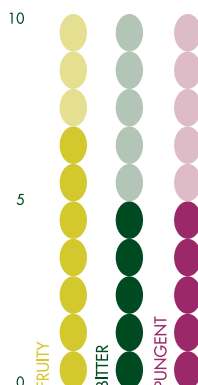
Awarded with extragold medal also with the selection:

### RONCALDO ISTRSKA BELICA DOP BIO



Score BIOL

**89,00**



## EGON PODGORNİK

Skrilje 71D, 5263 - Dobravlje - Vipava valley - **SLOVENIA**

Ph: +38631571261

ppodgornik@gmail.com - www.skrlin.si

Contact: **Egon Podgornik**



### COMPANY DESCRIPTION

Skrlin is a family-owned olive oil estate located in the heart of Slovenian Istria, in the Vipava–Goriška region. The farm is situated in a landscape shaped by Mediterranean climate influences, where olive groves thrive on sun-exposed slopes and benefit from the combination of fertile soil and favourable microclimatic conditions. The company is rooted in a strong family tradition and a deep respect for nature, with olive cultivation developed through careful, hands-on agricultural practices.

## SKRLIN

### CULTIVAR

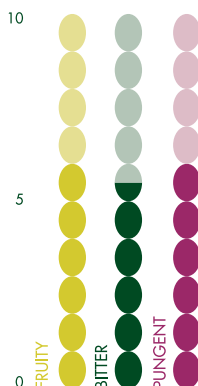
Blend

### TASTE

Intense green and herbaceous fruitiness. Bitterness and pungency are harmonious and well-balanced. The aftertaste reveals notes of fresh fruit and flowers, complemented by hints of cut grass, green leaf, and light spices, aromatic herbs. Persistent.



Score BIOL
<b>87,90</b>



## ALMAZARAS DE LA SUBBÉTICA

C tra A-339 Km. 17.850 - Poligono Los Bermejales  
14810 - Carcabuey - Córdoba - Andalucía - **SPAIN**

Ph: +34957547028

comercial@almazarasdelasubbetica.com

www.almazarasdelasubbetica.com

Contact: **Carmen Rodriguez Comino**



### COMPANY DESCRIPTION

Almazaras de la Subbética is more than a family business: it is a cooperative of over 4,000 families who live from and for the olive grove. The company was established on 9 July 2007 through the merger of two historic cooperatives—S.C.A. Virgen del Castillo (Carcabuey) and S.C.A. Nuestro Padre Jesús Nazareno (Priego de Córdoba)—both founded in the 1950s and 1960s. Its main activity is the production of high-quality extra virgin olive oil, alongside the processing and maturation of table olives. The agricultural activity, rooted in the olive groves of the Subbética region, also includes the cultivation of crops such as quinces. Over the years, Almazaras de la Subbética has received numerous national and international awards, confirming its position as one of the world's leading producers of premium olive oil.



## RINCÓN DE LA SUBBÉTICA PRIEGO DE CÓRDOBA



### CULTIVAR

Hojiblanca

### TASTE

Strongly herbaceous with intense fruitiness. Pleasant bitterness and pungency are well present and balanced. The aftertaste reveals notes of fresh fruit and flowers, complemented by hints of cut grass, green tomato, artichoke, and light spices and aromatic herbs. Clean, fresh, and persistent finish.

Score BIOL
<b>92,75</b>



## RAFAEL ALONSO AGUILERA SL - ORO DEL DESIERTO

C.tra N 340A, KM 474 - 04200 Tabernas

Almería Andalucía - **SPAIN**

Ph: +34.950611707

oro@orodeldesierto.com - www.orodeldesierto.com

Contact: **Rafael Alonso Barrau**



### COMPANY DESCRIPTION

Oro del Desierto is a family-owned estate devoted primarily to the production of organic extra virgin olive oil. The raw material is cultivated on its own lands, which are home to around 25,000 olive trees of four varieties: Picual, Hojiblanca, Arbequina, and Lechín. A strong commitment to quality and consistency has always been a core principle of the company, enabling its continuous growth and the achievement of important international recognition. The historic mill, which remained in operation until the 1960s and was later abandoned, was restored in the late 1990s. Today, it houses a modern organic mill, along with a restaurant, museum, hotel, and shop, creating a unique experience centered around olive oil culture and tradition.



## ORO DEL DESIERTO PICUAL

### CULTIVAR

Picual

### TASTE

Intense green fruitiness. On the palate, intense bitterness and pungency, with a complex and harmonious profile featuring notes of fresh grass, tomato, ripe fruit, aromatic herbs, and light spices. Good persistence.

Awarded with extragold medal  
also with the selection:

### ORO DEL DESIERTO COUPAGE



Score BIOL
<b>89,00</b>



## ACEITES FINCA LA TORRE S.L.U.

Camino Finca La Torre s/n 29540 Bobadilla - Málaga

Andalucía - **SPAIN**

Ph: +34952111619

mr@fincalatorre.com - www.fincalatorre.com

Contact: **Víctor Pérez Serrano**



### COMPANY DESCRIPTION

Since 1640, Miguel Sánchez Sagra carried forward the family's olive-growing tradition by acquiring an olive plantation in Los Añadios, Jaén (Andalusia). Twelve generations later, the Peñuelas-Sagra family continues to cultivate and care for the same olive grove, preserving it as a living agricultural heritage. Aceites Nobleza del Sur manages more than 300 hectares of olive groves across different areas of the Jaén province in Andalusia. Each extra virgin olive oil is born from distinct olive groves, whose soils and microclimates give each oil its unique personality, character, and fruity profile. These characteristics are shaped by a unique continental Mediterranean microclimate and fertile lands close to the Guadalimar River, which contribute to the richness and complexity of the oils produced.

## FINCA LA TORRE SELECTION HOJIBLANCA



### CULTIVAR

Hojiblanca

### TASTE

Intense green fruitiness, with notes of tomato and grass. Bitterness and pungency are medium-intense, with notes of grass, tomato, artichoke, fruit, herbs and spices. Great harmony and persistence.

Awarded with extragold medal also with the selection:

## FINCA LA TORRE SELECTION ARBEQUINA

Score BIOL
<b>87,00</b>



## ADONIS OLIVE OIL

Testour - 9060 -BEJA - **TUNISIA**  
Ph: +216 98 301 605  
[www.facebook.com/Domaineadonis](http://www.facebook.com/Domaineadonis)  
[domaineadonis@gmail.com](mailto:domaineadonis@gmail.com)  
Contact: **Salah Ben Ayed**



### COMPANY DESCRIPTION

The Adonis estate, formerly known as “Ferme d’Auvergne,” dates back to 1903 and is a small, organic, family-owned estate of 100 hectares located in northwestern Tunisia, between Mjez el Bab and Testour, at 700 meters of altitude. The estate’s centenarian olive trees are cultivated across 60 hectares within a unique biotope, surrounded by forest and wild vegetation that enhance the aromatic profile and nutritional richness of the oils. Adonis operates its own two-story mill, ensuring full control of production and the creation of distinctive extra virgin olive oils from varieties such as Chetoui, Sayali, Arbosana, Picholine, and Meski. Internationally awarded, Adonis olive oils are recognized for their exceptional quality and appreciated by connoisseurs of premium olive oils.



## DOMAINE ADONIS CHETOU



### CULTIVAR

Chetoui

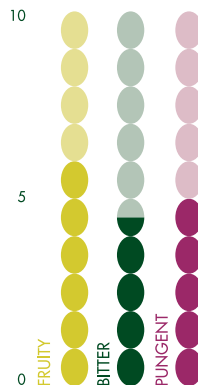
### TASTE

Medium green fruitiness. Bitterness is medium and well-balanced, while pungency is intense and persistent. The aftertaste reveals notes of fresh fruit and flowers, complemented by hints of cut grass, green leaves, and light spices.

Awarded with extragold medal also with the selections:

- DOMAINE ADONIS CHEMLELI**
- DOMAINE ADONIS PICHOLINE**
- DOMAINE ADONIS KORONEIKI**
- DOMAINE ADONIS ARBOSANA**

Score BIOL
<b>82,00</b>



## T.A.O.O.C

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

Ph: +21678228207

contact@olivna.com - www.olivna.com

Contact: **Belhadi Oussama**



2<sup>nd</sup> PLACE

BIOL TUNISIA

## COMPANY DESCRIPTION

Olivna is a company specializing in the production of premium extra virgin olive oil. With its expertise and respect for Mediterranean traditions, Olivna has successfully established itself internationally. Present in several countries, including Canada, the United States, France, Italy, and Japan, our brand embodies the perfect balance between authenticity and modernity. Each bottle reflects a commitment: to offer pure, well-balanced, and flavorful olive oil that enhances dishes and brings cultures together through taste.

## OLIVNA

### CULTIVAR

Chetoui

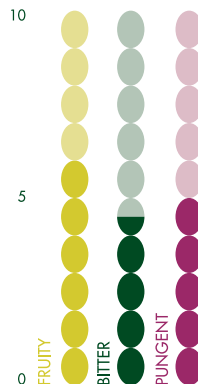
### TASTE

Green fruity, with notes of wild herbs. On the palate, it reveals an medium bitterness and pungency, followed by lingering hints of herbs, spices, and delicate nuances of fruit. Good harmony.



Score BIOL

**80,00**



# ETABLISSEMENT HATEM CHAABANE COMPANY

Route Ben Nefissa, Km 3,5 - Jedaida - **TUNISIA**

Ph: +216 98222588

contact.nefiss@gmail.com

Contact: **Hatem Chaabane**



## COMPANY DESCRIPTION

Etablissement Hatem Chaabane Company is a Tunisian enterprise based in Tunisia, active in the agricultural and agro-industrial sector. The company operates as a producer, processor, and wholesale supplier, with a focus on natural agricultural products, including olive oil and related derivatives. The company is engaged in the full value chain, from cultivation to processing and distribution, ensuring traceability and compliance with organic agriculture standards. Etablissement Hatem Chaabane is recognized for its commitment to quality production practices and sustainable agriculture, with certifications in organic farming systems, including compliance with international standards for both local and export markets.



## SINGARIS

### CULTIVAR

Chetoui

### TASTE

Fruity and green with floral notes. Medium bitterness and spiciness, with slightly more bitterness than spicy and aftertastes of grass, flowers, almond, and a hint of artichoke and spices.

Score BIOL  
**80,00**



## ENZO OLIVE OIL COMPANY

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

Ph: + 1 5592990201

chris@prfarms.com - www.enzooliveoil.com

Contact: **Christopher Nelson**



### COMPANY DESCRIPTION

The Ricchiuti family story began with the journey of Vincenzo Ricchiuti from his native Italy. In 1914, he set foot on fertile American soil and planted the family's first acreage with grapes and figs. As the surrounding town expanded northward, the Ricchiuti holdings grew alongside it. In 1965, Pat and Frances, together with their son Patrick, further developed the family business into an international enterprise. Under the P-R Farms, Inc. label, the company became globally recognized for premium-quality peaches, plums, apricots, nectarines, citrus, grapes, almonds, and olives. With a continued commitment to quality, Patrick Ricchiuti and his son Vincent entered the olive oil sector in 2008. In 2011, the Ricchiuti family's ENZO Olive Oil Company milled its first harvest of organic olives, marking the beginning of its dedicated production of extra virgin olive oil.

BIOL USA CALIFORNIA

### ENZO ORGANIC EXTRA VIRGIN OLIVE OIL - BOLD KORONEIKI



#### CULTIVAR

Koroneiki

Score BIOL

**80,00**

#### TASTE

Great herbaceous fruitiness. On the palate, bitterness and pungency are medium, slightly more pronounced but well balanced and in harmony. The aftertaste reveals floral notes, fresh grass, artichoke, and aromatic herbs. Good harmony.

Awarded with extragold medal also with the selection:

### ENZO ORGANIC EXTRA VIRGIN OLIVE OIL - MEDIUM (ARBOSANA)





# EXTRA GOLD MEDALS LIST 2026

COMPANY	PRODUCT	E-MAIL
<b>ALBANIA</b>		
MUSAJ OLIVE OIL	MUSAJ	kejdamusa30@yahoo.com
<b>CROATIA</b>		
OPG LUPIERI CADENELA	CADENELA ISTRA CUVEE	info@cadenela.com
OPG NIVES MOROVIĆ	NAI 3.3 DROBNICA	nives@nai3-3.com
OPG NIVES MOROVIĆ	NAI 3.3 BLEND	nives@nai3-3.com
OPG SAKAČ	DAMAVAL SELECTION	damaval01@gmail.com
OPG SAKAČ	DAMAVAL FRANTOIO	damaval01@gmail.com
OPG VALTER ŠARIĆ	ISTARSKA BJELICA	info@oleaprima.com
STANCIJA ST. ANTONIO D.O.O.	STANCIJA ST. ANTONIO MIX SAN ANTONIO	info@stancija-st-antonio.hr
<b>GREECE</b>		
A.M.G. KARABELAS PC	LAUREL & FLAME PREMIUM OLYMPIA PGI	alexis.karamelas@gmail.com
MELISSA-KIKIZAS SA	TERRA CRETA ORGANIC PGI CHANIA CRETE EXTRA VIRGIN OLIVE OIL	emm.karpadakis@terracreta.gr
PAPADOPOULOS OLIVE OIL P.C.	THE MASTER MILLER ORGANIC KORONEIKI EARLY HARVEST	papadopoulos.oliveoil@gmail.com
PAPADOPOULOS OLIVE OIL P.C.	THE MASTER MILLER ORGANIC BLEND	papadopoulos.oliveoil@gmail.com
PAPADOPOULOS OLIVE OIL P.C.	OMPHACIUM ORGANIC	papadopoulos.oliveoil@gmail.com
<b>ITALY</b>		
ACCADEMIA OLEARIA SRL TENUTE FOIS	BIO DOP SARDEGNA ACCADEMIA OLEARIA	barbara@accademiaolearia.com
ACCADEMIA OLEARIA SRL TENUTE FOIS	IL BIOLOGICO ACCADEMIA ACCADEMIA OLEARIA	barbara@accademiaolearia.com
AGRESTIS SOC. COOP. AGRICOLA	AGRESTIS NETTARIBLEO DOP/BIO	agrestis.evoo@gmail.com
AGRESTIS SOC. COOP. AGRICOLA	AGRESTIS BELL'OMIO BIO	agrestis.evoo@gmail.com
AGRICOLA CICIDDO	OLIO EXTRAVERGINE DI OLIVA BIOLOGICO CICIDDO	agricolaciciddo@gmail.com
AGRICOLA DE CESARE S.R.L.	MAULIVO PERANZANA BIO	frantoio@agricoladecesare.it
AGRIMAGGIORE DI DIBENEDETTO EMANUELE & C	AGRIMAGGIORE CORATINA	Info@agrimaggiore.it



COMPANY	PRODUCT	E-MAIL
AGRIMAGGIORE DI DIBENEDETTO EMANUELE & C	AGRIMAGGIORE PERANZANA	Info@agrimaggiore.it
AGROLIO SRL	ECCELSO	commerciale@gruppoagresti.it
AMERICO QUATTROCIOCCHI	SUPERBO	info@olioquattrococchi.it
AMERICO QUATTROCIOCCHI	OLIVASTRO	info@olioquattrococchi.it
AMERICO QUATTROCIOCCHI	CLASSICO	info@olioquattrococchi.it
AZ. AGR. DE CARLO SAS	TENUTA ARCAMONE	info@oliodecarlo.com
AZ. AGR. XIGGIARI	GIARÌ	info@aziendaagricolaxiggiari.it
AZ. AGR. XIGGIARI	GIARI MONOCULTIVAR BIANCOLILLA	info@aziendaagricolaxiggiari.it
AZ. AGRO BIOLOGICA BROZZU GIUSEPPE	MELIDDU SEMIDANA	giuseppebrozzu@tiscali.it
AZ. AGR. MONTERISI NICOLA	CRU BIO MONTERISI	oliomonterisi@gmail.com
AZ. AGR. VURDOJ SAS	VURDOJ	granciadelvurdoj@gmail.com
AZ. BIOLOGICA PAOLA ORSINI	OLIO EXTRAVERGINE DI OLIVA BIOLOGICO MONOVARIETALE ITRANA "DOP COLLINE PONTINE"	info@olioorsini.it
AZ. BIOLOGICA PAOLA ORSINI	OLIO EXTRAVERGINE DI OLIVA BIOLOGICO "RISERVA PAOLA ORSINI"	info@olioorsini.it
AZIENDA AGRARIA BACCI NOEMIO	OLIO EVO BIOLOGICO MONOCULTIVAR MORAILO BACCI NOEMIO	baccinoemio@libero.it
AZIENDA AGRARIA BACCI NOEMIO	OLIO EXTRA VERGINE DI OLIVA BIOLOGICO BACCI NOEMIO	baccinoemio@libero.it
AZIENDA AGRARIA BACCI NOEMIO	OLIO EVO BIOLOGICO DOP UMBRIA COLLI MARTANI BACCI NOEMIO	baccinoemio@libero.it
AZIENDA AGRARIA VIOLA	OLIO EXTRA VERGINE DI OLIVA COSTA DEL RIPARO	marcoviola@viola.it
AZIENDA AGRARIA VIOLA	OLIO EXTRA VERGINE DI OLIVA VIOLA BIO	marcoviola@viola.it
AZIENDA AGRICOLA CAPUTO MARIA	GRAN PREGIO BIO CUVE	info@oliogranpregio.com
AZIENDA AGRICOLA CAPUTO MARIA	GRAN PREGIO BIO PERANZANA	info@oliogranpregio.com
AZIENDA AGRICOLA CAPUTO MARIA	GRAN PREGIO BIO CORATINA	info@oliogranpregio.com
AZIENDA AGRICOLA DONATO CONSERVA	MIMI PERANZANA	info@oliomimi.com
AZIENDA AGRICOLA DONATO CONSERVA	MIMI	info@oliomimi.com
AZIENDA AGRICOLA I SERGENTI	OLIO EXTRA VERGINE DI OLIVA EVO SERGENTI	info@isergenti.com



COMPANY	PRODUCT	E-MAIL
AZIENDA AGRICOLA I SERGENTI	OLIO EVO BIOLOGICO IL TRADIZIONALE	info@isergenti.com
AZIENDA AGRICOLA MERRA PIERLUIGI	APULIALÀ	info@apuliala.it
AZIENDA AGRICOLA PAGANO VITO	DÓLEO MONOCULTIVAR CORATINA BIO	tenutepagano@gmail.com
AZIENDA AGRICOLA PIA GLORIA SERRILLI	SERRILLI 170	pga.serrilli@gmail.com
AZIENDA AGRICOLA PIA GLORIA SERRILLI	SERRILLI CORATINA	pga.serrilli@gmail.com
AZIENDA AGRICOLA PODERE QUARTO DI DILETTA GUICCIARDINI CORSI SALVIATI E FIGLI	OLIO EXTRAVERGINE DI OLIVA BIOLOGICO PODERE QUARTO	poderequarto@gmail.com
AZIENDA AGRICOLA ROVELLI	OLLÙ MONOCULTIVAR SEMIDANA	info@agricolarovelli.com
AZIENDA AGRICOLA TORRE A ORIENTE	CUORE D'ORTICE	info@torreaoriente.eu
BATTA GIOVANNI AZ. AGR.	BATTA EVO BIO	giovanni.batta@tin.it
BATTA GIOVANNI AZ. AGR.	OLIO EVO BIO BATTA DOP UMBRIA COLLI DEL TRASIMENO	giovanni.batta@tin.it
BRANELLA MARISA AZ. AGR.	DUCALE - MONOCULTIVAR CORATINA	marisabranella@yahoo.it
CANTINE LA CONTEA DI CAPIZZI GIUSEPPA	173 EVO BIO	enzo@enzosignorelli.com
CICCOLELLA SOC. AGR. A R.L.	CAGNARA D.O.P. TERRA DI BARI - BITONTO - BIOLOGICO	rosangela@oliociccolella.it
CM S.R.L.	CM DOP UMBRIA COLLI DEL TRASIMENO	cm@centumbrie.com
DE CARLO SRL	DE CARLO 7 GIORNI BIO DOP	commerciale@oliodecarlo.com
DE PALMA SOCIETÀ AGRICOLA A.R.L.	"FOLLIA" OLIO EVO MONOCULTIVAR CORATINA	sales@agricolturabiodepalma.com
EMILIA MARTINO	ZAIRA	emiliatradizionebio@gmail.com
FATTORIA LA VIALLA DI G.A. & B. LO FRANCO SOC. AGRICOLA SEMPLICE	OLIO EXTRAVERGINE DI OLIVA BIOLOGICO FATTORIA LA VIALLA	guido.poggio@lavialla.it
FATTORIA RAMERINO SOC. AGR.	FATTORIA RAMERINO CULTIVAR FRANTOIO	info@fattoriaramerino.it
FATTORIA RAMERINO SOC. AGR.	FATTORIA RAMERINO CULTIVAR MORAILO	info@fattoriaramerino.it
FATTORIA RAMERINO SOC. AGR.	FATTORIA RAMERINO GUADAGNÒLO PRIMUS	info@fattoriaramerino.it
FOIS ANTONELLO	BIO DOP ANTONELLO FOIS	segreteriacommerciale@accademiaolearia.com



COMPANY	PRODUCT	E-MAIL
FOIS ANTONELLO	IL BIOLOGICO ANTONELLO FOIS	segreteriacommerciale@accademiaolearia.com
FONTANA DEI SANTI - IMPRESA AGRICOLA PEPE LUCIANO	OLIO EXTRAVERGINE DI OLIVA BIOLOGICO - OLIVI SECOLARI	info@fontanadeisanti.it
FRANTOI COVATO SRL	1985 DOP BIO	info@frantoicovato.it
FRANTOI COVATO SRL	1985 IGP BIO	info@frantoicovato.it
FRANTOI CUTRERA SRL	PRIMO DOUBLE CUTRERA	olio@cutrera.com
FRANTOI CUTRERA SRL	PRIMO BIO CUTRERA	olio@cutrera.com
FRANTOI CUTRERA SRL	BIANCOLILLA BIO CUTRERA	olio@cutrera.com
FRANTOIO ARTIGIANO SANDRO CHISU	VANTU RISERVA BIO	info@oliochisu.it
FRANTOIO DI CORNOLEDA S.A.S.	BIO FRANTOIO DI CORNOLEDA	frantoiodicornoleda@gmail.com
FRANTOIO FRANCI S.R.L.	FRANTOIO FRANCI CINCIALLEGRA	info@frantoiofranci.it
FRANTOIO FRANCI S.R.L.	FRANTOIO FRANCI BIO IGP TOSCANO	info@frantoiofranci.it
FRANTOIO OLEARIO MOSSA DOMENICA	NATYOURE BIO SELEZIONE GOLD	oleificiomossa@libero.it
FRANTOIO PRUNETI SRL	PRUNETI ALLEATO BIOLOGICO	frantoio@prUNETI.it
FRANTOIO ROMANO	ORTICE BIO	frantoioromano@libero.it
FRANTOIO ROMANO	GOLD BIO	frantoioromano@libero.it
FRANTOIO SACCO OLIVETI	OLIO BIO SACCO	info@oliosacco.it
IL FRANTOLIO DI D'AMICO PIETRO	TRISOLE DA AGRICOLTURA BIOLOGICA	info@ilfrantolio.it
MARSICANI NICOLANGELO	VIRIDE CORATINA BIO	frantoio@marsicani.com
MASONI BECCIU DI DEIDDA VALENTINA	ISPIRITU SARDU	masonibecciu@virgilio.it
MASONI BECCIU DI DEIDDA VALENTINA	ISPIRITTU SARDU ALPHABETUM	masonibecciu@virgilio.it
MASONI BECCIU DI DEIDDA VALENTINA	MASONI BECCIU CUNCORDU	masonibecciu@virgilio.it
MICELI&SENSAT AZIENDA AGRICOLA BIOLOGICA	UNICO	info@miceliandsensat.it
MICELI&SENSAT AZIENDA AGRICOLA BIOLOGICA	VERDE	info@miceliandsensat.it
MICELI&SENSAT AZIENDA AGRICOLA BIOLOGICA	DELICATO	info@miceliandsensat.it
OLEARIA CLEMENTE SRL	U' POLP OLIO EXTRA VERGINE DI OLIVA BIOLOGICO DOP DAUNO GARGANO 0,50 LT	controllo.qualita@oleariaclemente.it
ORRÙ ANTONELLA ANNA MARIA AZ. AGR.	TRESLIZOS	info@agriturismoilgiglio.com
ORRÙ ANTONELLA ANNA MARIA AZ. AGR.	DONNA MARISA BIO DOP SARDEGNA	info@agriturismoilgiglio.com



COMPANY	PRODUCT	E-MAIL
PALAZZO DI VARIGNANA	PANDESCO BIO	food@palazzodivarignana.com
PASTIFICIO ATTILIO MASTROMAURO GRANORO SRL	OLIO BIO GRANORO	r.aneli@granoro.it
REDORO SRL FRANTOI VENETI	OLIO EXTRA VERGINE DI OLIVA BIOLOGICO REDORO	info@redoro.it
SCOVAVENTI SOCIETÀ AGRICOLA SRL	SCOVAVENTI MAURINO	info@scovaventi.it
SCOVAVENTI SOCIETÀ AGRICOLA SRL	SCOVAVENTI LECCIO DEL CORNO	info@scovaventi.it
SOCIETÀ AGRICOLA F.LLI CELOZZI S.S.	1938 PERANZANA BIOLOGICO	info@oliocelozzi.it
SOCIETÀ AGRICOLA TORRE RIVERA SRL	TORRERIVERA BLEND	torrerivera@gmail.com
SOCIETÀ AGRICOLA TORRE RIVERA SRL	TORRERIVERA NOCELLARA	torrerivera@gmail.com
SOCIETÀ AGRICOLA VERNERA DI SPANÒ & C. SNC	LE CASE DI LAVINIA	verneraolio@gmail.com
SUBERITO SOCIETA' SEMPLICE AGRICOLA DI SABINO E ALESSANDRO VOLPE	FRANCIGENO	suberito.societaagricola @gmail.com
TENUTA CHIARAMONTE SOC. AGR. SRL	AMABILE	info@tenutachiaramonte.com
TENUTA GARDINI SOC. AGRICOLA SNC	BLEND CALIFORNIA	tenutagardini@gmail.com
TENUTA GARDINI SOC. AGRICOLA SNC	BLEND CASONE	tenutagardini@gmail.com
TENUTA VENTERRA DI ANTONELLA FERRARA	MULTIVARIETALE	info@tenutaventerra.it
TENUTE DONNA VITTORIA SOC AGR A RLS	MONOCULTIVAR OGLIAROLA GARGANICA	info@tenutedonnavittoria.it
TENUTE DONNA VITTORIA SOC AGR A RLS	MONOCULTIVAR PERANZANA	info@tenutedonnavittoria.it
TENUTE DONNA VITTORIA SOC AGR A RLS	MONOCULTIVAR BELLA DI CERIGNOLA	info@tenutedonnavittoria.it
TENUTE LIBRANDI PASQUALE SOC. AGR. S.S.	TENUTE LIBRANDI MONOCULTIVAR NOCELLARA DEL BELICE	info@oliolibrandi.it
TENUTE LIBRANDI PASQUALE SOC. AGR. S.S.	TENUTE LIBRANDI MONOCULTIVAR CAROLEA	info@oliolibrandi.it
TENUTE LIBRANDI PASQUALE SOC. AGR. S.S.	OLIO EXTRAVERGINE DI OLIVA BIOLOGICO "APPENA FRANTO" TENUTE LIBRANDI	info@oliolibrandi.it
TERRADIVA AZIENDA AGRICOLA BIOLOGICA	CON BRIO	vincenzo@terradiva.it



COMPANY	PRODUCT	E-MAIL
TERRALIVA DI FRONTINO GIUSEPPINA	TERRALIVA "CHERUBINO"	info@terraliva.com
TITONE AZ. AGR. BIOLOGICA	TITONE NOCELLARA	info@titone.it
TITONE AZ. AGR. BIOLOGICA	TITONE DOP VALLI TRAPANESI	info@titone.it
TORRETTA SRL	DAFNE BIO	info@oliotorretta.it
VIDELLE BIONATURA SOC. AGR.	PENITENTI GARGNA	segreteria.videllebionatura@gmail.com
VINCENZO MARVULLI AZ. AGR.	CENZINO OGLIAROLA O DEL BRADAN	giovanni.marvulli@yahoo.it
VINCENZO MARVULLI AZ. AGR.	CENZINO CORATINA	giovanni.marvulli@yahoo.it
VINCENZO SIGNORELLI & PARTNERS SRL	FOGLIE DI PLATINO BIANCOLILLA, BIO, IGP SICILIA, PREMIER CRU 2025-26	esignorelli@mac.com
VINCENZO SIGNORELLI & PARTNERS SRL	FOGLIE DI PLATINO NOCELLARA DEL BELICE, BIO, IGP SICILIA, PREMIER CRU 2025-26	esignorelli@mac.com
VINCENZO SIGNORELLI & PARTNERS SRL	CONTRADA MANCUSI NOCELLARA ETNEA, BIO, IGP SICILIA, GRAND CRU 2025-26	esignorelli@mac.com

## PORTUGAL

GALLO WORLDWIDE	AZEITE EXTRA VIRGEM BIO FRUTADO	miguel.magalhaes@galloww.com
RISCA GRANDE, LDA	OLIVAL DA RISCA RESERVA DA FAMILIA	laura.hillerich@olivaldarisca.com

## SLOVENIA

EGON PODGORNIK	SKRLIN	ppodgornik@gmail.com
EKOLOŠKA KMETIJA RONKALDO	RONKALDO MAURINO DOP BIO	info@roncaldo.si
EKOLOŠKA KMETIJA RONKALDO	RONKALDO ISTRSKA BELICA DOP BIO	info@roncaldo.si
FAMILY BRATASEVEC ESTATE	VILLA EVA ORGANIC DROBNICA	tbratasevec@gmail.com
JASA PRESTIGE	JASA PRESTIGE CUVÉE	jasa.olje@gmail.com
JASA PRESTIGE	JASA PRESTIGE BELICA	jasa.olje@gmail.com
OLEA D'ISTRIA, ORGANIC FAMILY FARM	MAURINO	martina.versnik@gmail.com
OLIVE OIL MORGAN	MORGAN BELICA	info@olje-morgan.si
OLIVE OIL MORGAN	MORGAN BLEND	info@olje-morgan.si



COMPANY	PRODUCT	E-MAIL
<b>SPAIN</b>		
ACEITE ARTAJO. S. AGROEBRO S.L.	ARTAJO 10 COUPAGE	andrea@artajo.es
ACEITE ARTAJO. S. AGROEBRO S.L.	ARTAJO 10 ARBEQUINA	andrea@artajo.es
ACEITE ARTAJO. S. AGROEBRO S.L.	ARTAJO 10 KORONEIKI	andrea@artajo.es
ACEITE ARTAJO. S. AGROEBRO S.L.	ARTAJO 10 MANZANILLA CACEREÑA	andrea@artajo.es
ACEITES FINCA LA TORRE SLU	FINCA LA TORRE HOJIBLANCA	ms@fincalatorre.com
ACEITES FINCA LA TORRE SLU	FINCA LA TORRE ARBEQUINA	ms@fincalatorre.com
ACEITES ORO BAILEN GALGON 99 SLU	ORO BAILEN PICUAL BIO	export2@orobailen.com
ALMAZARAS DE LA SUBBÉTICA	RINCÓN DE LA SUBBÉTICA DOP PRIEGO DE CORDOBA	comercial @almazarasdelasubbetica.com
CORTIJO DE SUERTE ALTA SL	CORTIJO DE SUERTE ALTA COUPAGE NATURAL	almazara@suertealta.es
GOYA EN ESPAÑA S.A.U	GOYA ORGANICS EXTRA VIRGIN OLIVE OIL	comunicacion@goyaspain.com
KNOLIVE OILS S.L.	KNOLIVE ORGANIC	info@knolive.com
LUQUE ECOLOGICO SL	LUQUE - TAKE A WALK ON THE ORGANIC SIDE	rafael@luque.bio
LUQUE ECOLOGICO SL	LUQUE - FAMILY SELECTION	rafael@luque.bio
OLEAÌ ORGANIC FARMING S.L.	OLEAÌ PRIMER DÍA DE COSECHA	marianojeda@gmail.com
OLEOCAMPO S.C.A.	OLEOCAMPO PREMIUM	marketing@oleocampo.com
RAFAEL ALONSO AGUILERA SL	ORO DEL DESIERTO PICUAL	rafa@orodeldesierto.com
RAFAEL ALONSO AGUILERA SL	ORO DEL DESIERTO COUPAGE	rafa@orodeldesierto.com
S.C.O DE VALDEPENAS COLIVAL	VALDENVERO ORGANIC CORNICABRA	info@colival.com
TROPICUAL MANGROVE SL	TROPICUAL DE VEGA	info@tropicual.com
<b>SWITZERLAND - ITALY SICILY</b>		
PROLIVE NOTTER & CIE. S.A.S.	COOP NATURAPLAN PGI SICILIA BIOSUISSE ORGANIC	s.salafia@cutrera.com
<b>TUNISIA</b>		
ADONIS OLIVE OIL	DOMAINE ADONIS CHETOUÏ	domaineadonis@gmail.com
ADONIS OLIVE OIL	DOMAINE ADONIS CHEMLELI	domaineadonis@gmail.com
ADONIS OLIVE OIL	DOMAINE ADONIS PICHOLINE	domaineadonis@gmail.com



COMPANY	PRODUCT	E-MAIL
ADONIS OLIVE OIL	DOMAINE ADONIS KORONEIKI	domaineadonis@gmail.com
ADONIS OLIVE OIL	DOMAINE ADONIS ARBOSANA	domaineadonis@gmail.com
ETABLISSEMENT HATEM CHAABANE COMPANY	SINGARIS	contact.nefiss@gmail.com
RÉSERVE FAMILIALE BEN ISMAIL	TRIOMPHE THUCCABOR	triomphebensmail@gmail.com
T.A.O.O.C	OLIVNA	contact@olivna.com

#### USA-CALIFORNIA

ENZO OLIVE OIL COMPANY	ENZO ORGANIC EXTRA VIRGIN OLIVE OIL BOLD	chris@prfarms.com
ENZO OLIVE OIL COMPANY	ENZO ORGANIC EXTRA VIRGIN OLIVE OIL MEDIUM	chris@prfarms.com



# GOLD MEDALS LIST 2026

COMPANY	PRODUCT	E-MAIL
<b>ALGERIA</b>		
DOMAINE OLÉICOLE BESSAI	BRAZA OLIVE	bessaib@gmail.com
<b>SAUDI ARABIA</b>		
AL WATANIA AGRICULTURE	AL WATANIA AGRI	m.yousif@wataniaagri.com
<b>CHILE</b>		
SOHO SPA	OLAVE ORGANICO	mvaldes@sohocomercial.cl
<b>CROATIA</b>		
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AGRO.VI.M S.A.	ILIADA THE CHEF'S WAY ORGANIC EXTRA VIRGIN OLIVE OIL	mktagrovim@gmail.com
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HELLENIC FIELDS	ENA ENA ORGANIC	info@hellenicfields.gr
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OLIVE POEM	OLIVE POEM - A DROP OF ART	koutsotheodoris@gmail.com
TZORTZIS MICHAEL	OLVIA EXTRA VIRGIN ORGANIC OLIVE OIL	info@olvia.gr



COMPANY	PRODUCT	E-MAIL
<b>ISRAEL</b>		
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<b>ITALY</b>		
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AZ. AGR. XIGGIARI	GIARI MONOCULTIVAR CERASUOLA	info@aziendaagricolaxiggiari.it
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COMPANY	PRODUCT	E-MAIL
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OLEARIA GERACI SRL	CORBIO'	info@oleariageraci.it
OLIO LEVANTE SRL	FENOLIO - OLIO EVO DA AGRICOLTURA BIOLOGICA DOP TERRA DI BARI - CASTEL DEL MONTE - 100% ITALIANO	francesca@levante.it
PALOMBA CORPORATION SRL	OLIO GOLD BIO	logistica@boscodemedici.it
PODERE RIPARBELLA SOC. AGR.	MACCHIA	logistica@boscodemedici.it
PU.MA. SNC DI PUPILLO & C	L'ELISIR	info@extraverginepuglia.it
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SOC. AGR. GUGLIELMI SS	VIGU	info@vigu.it
SOCIETÀ AGRICOLA RIVE DI ANZANO	MDO - IL MERCANTE D'OLIO	sales@mercantedolio.com
SUBERITO SOCIETÀ SEMPLICE AGRICOLA DI SABINO E ALESSANDRO VOLPE	GIULIA	suberito.societaagricola@gmail.com
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**COMPANY**

**PRODUCT**

**E-MAIL**

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