



Buyers Edition

D-IOOC EVOOs Guide 2017

IN PARTNERSHIP WITH



D-IOOC EVOOs Guide 2017



DOMINA
INTERNATIONAL
OLIVE OIL CONTEST
IOOC

www.domina-iooc.com

Buyers Edition

D-IOOC EVOOs Guide 2017

Domina-IOOC presents EVOO's Guide, a new press initiative in English language, intended for national and international buyers. Oils' samples, that took part in the **Domina International Olive Oil Contest**, were selected by an important panel made of 16 international judges. They are introduced through a technical data sheet, which contains useful informations for those always much more interested in a quality product.

Domina-IOOC, since its first edition , has reached record numbers and results.

Organized by the journalist and international panel leader Mr. Antonio Giuseppe Lauro, the contest benefits from the partnership with Domina, famous hotel chain with facilities in the most prestigious and fascinating places in the world and **leader in the timeshare**.

The purpose is to promote the extra virgin olive oil's qualitative growth through competition and comparison of worldwide labels. Strict rules and a panel of international judges proclaim the winners of different ranks of the Sicilian contest.

The Domina-IOOC is not only a Contest, **but a real event**: five days completely devoted to extra virgin olive oil organized at **Domina Sicily Zagarella of Santa Flavia**, near Palermo. Different activities are arranged,such as taste itineraries for lovers and producers, technical follow-up meetings, seminars and tours.

D-IOOC

EVOOs Guide Management

2017



Antonio Giuseppe Lauro
Domina-IOOC President

An agronomist and olive sector expert for the ARSAC Calabria (extension service), he has participated in many national and international projects related to olive oil production and quality control. Antonio is olive oil consultant, educator, journalist and panel leader; assessor of extra virgin olive oil quality since 1995 and an International panel leader since 2003 in compliance with IOC rules.

Lauro has conducted olive oil seminars and tasting sessions in many countries around the world, including Italy and other EU members (Greece, Spain), Argentina, Israel, Japan, South Africa, Turkey, USA. He is instructor for Olive Oil Times Education Lab and instructor in a Blending courses (Italy, Greece, Israel, South America).

Antonio Giuseppe is Panel Leader and/or Judge of international competition (Domina-IOOC Palermo, TerraOlivio Jerusalem, OLIVINUS Mendoza, OLIVE JAPAN Tokyo, NYIOOC New York, Athena IOOC Messinia).

Lauro has written, such as co-author, numerous publications (books, guides, catalogs, etc.) on the EVOO sector.

laurointernational@gmail.com



Stefania Reggio
Domina-IOOC General Director

Stefania Reggio is also Domina Events manager, and is appreciated in the sector for M.I.C.E. events organized in Egypt, Italy, Germany, etc. She strongly believes in innovation which prompts her to look new challenges and that brought to innovate the traditional format of the competition of manufacturers of extra virgin olive oil.

stefania.reggio@dominahotels.com

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EVOOs Guide Management

2017



David Oddsson
Owner Representative
General Director of Sales & Marketing Domina Hotels

David Oddsson, the creator of Domina International Olive Oil Contest, is the General Director of Sales & Marketing of Domina Hotels, important hotel chain characterized by an international perspective but with a strong Italian identity.

D-IOOC

EVOOs General Coordinator

2017



Leonardo R. Castellani

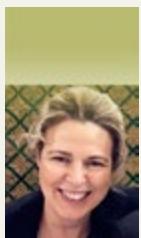
Leonardo R. Castellani (Winemaker) is the General Coordinator of Domina-IOOC competition. Coordinator of international competitions of wines & spirits and olive oil, Leonardo is juror in international competitions of wines and spirits since 1997. He is currently the general coordinator of samples (olive oils, wines and spirits) more active in the world and has served as co-director of 151 international wine competitions and 24 International Olive Oil Contests.

leocastellani@gmail.com

D-IOOC

EVOOs Guide Judges

2017



M. Angeles Calvo Fandos

Degree in Veterinary Science from the University of Zaragoza in Food Science and Speciality, Health and Food Technology.
Manager of Agricultural-Livestock company since 1991.
He is part of the Tasting Panel of Olive Oils of Cataluña since its creation in 1997. Panel Leader of the Official Tasting Panel of Olive Oils of Cataluña since 2004.
Participation in the training and selection of other panels of olive oil tasting at the national level (Aragon, Toledo, Murcia and Community of Navarre). Participation in the implementation of the ISO 17025 Standard for the accreditation of the Official Tasting Panel of Cataluña. Member of the group of experts in sensorial analysis of the IOC (International Olive Council) since 2008.
Member of the jury of numerous International Awards of Virgin Olive Oil.

aacalfa@hotmail.com

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EVOOs Guide Judges

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Taghreed Mohamed A. Shehadeh

She is graduated from Al-Quds University in B. Sc. Food Technology, and then attended specialization courses (HACCP, Electronic archiving, Quality Management Systems, Strategic Planning, Management Systems for Developing Countries, Quality of Olive Oil, Internal Auditing, Sensory Evaluation of Olive Oil), in Palestine and abroad (India, Jordan and France).
Taghreed has gained work experience: Supervisor of production lines and laboratory technician; Inspector of the "Ministry of Supplies"; Technician at the Department Quality and Certification (Palestine).
Speaker at conferences on the subjects of Food Manufacturing, Food & Nutrition, HACCP System, Tasting Session of EVOO, ISO System, Taghreed Mohammed A. Shehadeh teaches in women's centers for the production of olive paste and is involved in the formation of an Committee for Sensory Evaluation in Palestine.
Panel Leader of the National Committee Panel for virgin olive oil, is a international judge in TerraOlivio Jerusalem and Domina-IOOC Palermo.

totosalam@yahoo.com



Eleftheria Germanaki

Eleftheria Germanaki has a degree on Agronomist. Currently she is the panel supervisor laboratory of Organoleptic Assessment of A.C.R of Rethymno and generally on Crete. She is also responsible for quality assurance for all the National Quality Systems of Accreditation and an olive oil consultant. Since 1986 she has been responsible of quality control of virgin oil for the laboratory of A.C.R. Furthermore she has attended numerous educational seminars regarding the production of olive oil. She has served as a member of the judge panel since the foundation of New York IOOC, Domina-IOOC Palermo and in contests throughout Greece. Mrs. Germanaki considers olive oil to be a divine product which could "heal" the planet not only in a financial was but general. The fact that she comes from a farming family with tradition in oil production has influenced her throughout her life, determining her studies and her passion for her work.

egermanaki@yahoo.gr



Selin Ertür

Olive oil taster and producer educated and licensed in Tuscany region of Italy, with 14 years professional experience. Her expert status is officially recognised by the Italian Ministry of Agriculture and the Region of Tuscany. Her authority to carry out organoleptic analyses in all European Union countries is also recognised by IOC.
She is also a consultant for the producers about olive oil tasting and quality in Turkey, one of the members of "turkish national olive oil taster group" and jury member for international olive oil competitions (Domina-IOOC Palermo; Sol D'Oro; JOOP Japan; Los Angeles IOOC, NYIOOC New York, TerraOlivio Israel).
Selin Ertür is the first professional international olive oil expert in Turkey. Education: Bilkent University, Ankara - bachelor degree 1996, Università di Perugia, Perugia Italy 1998-2003, Università di Perugia, Spoleto Italy 2003, Facoltà di Agraria - Master in Olivicoltura ed Elaiotecnica -specialized post graduate; oliveoil marketing-sensory analysis.

slnrtr@gmail.com

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Sara Godena

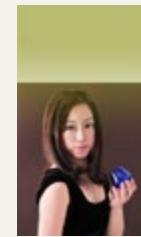
She works as a Research Associate at the Department of Agriculture and Nutrition of the Institute of Agriculture and Tourism in Poreč (Croatia). In 2014 she attended an university specialization course in the organoleptic assesment of virgin olive oil at the University of Jaén and in 2015 she attended an advanced course on Integrated Olive Crops which was organized at the CIHEAM - Mediterranean Agronomic Institute of Zaragoza (IAMZ). In 2008 she attended also a course of the International School of Sensory Analysis and Food Culture OLEA in Pesaro (Italy). She is author and co-author of many scientific and professional papers, and she participated in many national, international and EU projects. She is on the nacional list of sensory evaluators of virgin olive oils of the Ministry of Agriculture in Croatia since 2010, and she is a member and recently a deputy of head of the professional, authorized and official panel of the Institute of Agriculture and Tourism in Poreč (Croatia). She participated as a member of international panels of VOO: NYIOOC New York, CIOOA Copenhagen, ATHENA-IOOC.

sara@iptpo.hr

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Nori Ogido

Nori Ogido is president of ACO (Associazione per la Cultura dell'Olio extravergine di Oliva) and owner of Italian Cooking School & Olive Oil Shop. She is professional Olive Oil Taster and founder of Madame Nori Office (Olive Oil Counselor for Trading Companies).

Researcher and lecturer at Kagawa National University, Graduate School of Management, Nori Ogido is organiser of many "Corso di Idoneità fisiologica all'assaggio dell'olio di oliva", in collaboration with the Italian Cultural Institute of Osaka, Japan.

Ogido was Olive Oil Seminars Lecturer organized by Kagawa University. Judge for many national and international competition (Sirena D'Oro, Sorrento, Italy; Judge for Gambero Rosso, Roma, Italy; Judge at Domina-IOOC, Palermo, Italy; Judge for FLOS Olei, Roma, Italy), in collaboration with Hotel 4 stars Torre Santa Flora organize Italian cooking courses for Japanese people including visits to wineries and oil mills.

nori_ogido@yahoo.co.jp



Miciyo Yamada

MIPAF Official Olive Oil Taster, Olive Oil Journalist

Miciyo Yamada was born in Kyoto, Japan. At the age of 18, she transferred to Paris for study. After graduating from the Sorbonne, she moved to Italy and started to work as a journalist. In the year 2008, she launched a magazine on Italian art, culture, food and fashion, and became the editorial director. Now she writes for several Japanese magazines such as ARTE CIBO, Elle Japon and Elle Deco, and also for some books in Italy. She is the first (and, so far, only) Japanese who passed the Italian Olive Oil Taster examination organized by the Italian Ministry of Agriculture, Food and Forestry Policies. She is a panel member of AIPO (Associazione Interregionale Produttori Olivicoli), Laboratory of DISTAL (Dipartimento Scienze e Tecnologia Agro Alimentari) and International competitions (Domina-IOOC Palermo, NYIOOC New York, JOOP Japan).

miciyoyamada@gmail.com



Cristina Stribacu

Cristina Stribacu enjoys a variety of activities but she has a special passion for Languages because they facilitate communication, for Art because you can explore and express your deeper and wider self, for Nature because you can make contact with and respect yourself as a part of it. She has studied Italian Language and Art History and her entrepreneur spirit led her found LIÁ Premium EVOO. LIÁ is a mainly export oriented EVOO brand specialising in the production and the trade of Premium EVOO. Cristina considers the best achievement of her team is making it on the catalogue of the best EVOOs in the world and in selected shops in ten countries in US, Europe and Asia, after only a short period in the Orange Grove incubator. Cristina is a certificated EVOO taster and participates in international contests. She works as a volunteer, organising EVOO Courses for Schools sharing in this way the importance of the EVOO consumption and the values of the Mediterranean diet. Her last project "Master on Greek Olive Oil Varieties"- in collaboration with an international advisory board - aims to support a more sustainable olive oil agriculture, inspire EVOO producers in Greece to save Olive Oil biodiversity by cultivating native varieties and promote the importance of the EVOO consumption in our daily diet.

cstribacu@hotmail.com

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Ehud Soriano

Ehud Soriano, from Israel, is an olive oil consultant, head of the Israeli Olive Oil Tasting Panel (recognized by the IOC) and instructor of other olive oil panels in Israel including the IOC-accredited Israeli Organoleptic Assessment Course, which he heads. Ehud is panel leader at both of Israel's national olive oil competitions and travels extensively abroad as a taster in several international olive oil competitions including First Harvest – National Olive Oil Competition of Israel – Head of Jury; Domina-IOOC - Palermo, TerraOlivo - International Olive Oil Competition of Israel - Head of Panel – Jerusalem, Israel; OviBeja – International Olive Oil Competition – Beja, Portugal; Der Feinschmecker – International Olive Oil Competition – Hamburg, Germany; Biopress – International Competition for Organic Oils – Würzburg, Germany).

essenceevo@gmail.com

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Maria Paola Gabusi

Maria Paola Gabusi is a professional taster since 2008 and member of Aipol's Panel since 2013. Founder and director of O'Live & Italy, International Tasting School. Has been member of different national and international Olive oil contests like: Ercole Olivario, Slow Food, Gambero Rosso, Domina-IOOC, Oil Cina... From 2017 is the Director and Organizer of Leone d'Oro dei Mastri Oleari.

maripa@maripa.it



Maria Paola Consolini

In 2010, following a passion, it is born and becomes taster of oil; She attends the most important oil courses in the country and participates in Panel. It is enrolled in the national list tasters oil. It is part of Jury awards Biol from 2014; Oil Capital from 2013; Gold Orciolo 2017. Join the commission IGP Sicily. He works actively KNOIL association that promotes courses on olive oil sector and tasters, tailor-made, all over the country and internationally. Is President of the olive section Confagricoltura Trapani and vice president of the provincial section.



Barbara Alfei

Graduated in Agricultural Sciences, she has been President since 2004 of the Scientific Committee of National Review Oli Monovarietal, National Association of the Scientific Committee mono-varietal oils, and Member of the Scientific Committee of the National Championship Pruning "Forbici d'Oro". Vice President of the association of professional tasters "FLAVOR - culturadigusto", is Academic Ordinary National Academy olive (Spoleto - PG) and corresponding Academic Agrarian Academy Pesaro. He collaborates with government agencies (CREA, ASSAM - Marche), in charge in the olive sector and sensorial analysis. Several experiences abroad (Australia, Chile, Morocco, Croatia, Jordan, Germany, Brazil, Austria and Lebanon), Alfei is the author of books and numerous articles in the olive sector and is a collaborator of the Sole 24 Ore - Edagrile, L'Olivo News and Teatro Naturale. Panel Leader, at Regional Panel ASSAM Marche, recognized by the IOC and the MIPAAF, participates as a taster or Panel Leader, in international competitions - including the Domina-IOOC Palermo - national, regional, local.

alfei_barbara@assam.marche.it



Carmelo Orlando

Carmelo Orlando, professional expert and consultant in agricultural sector with particular regard in the olive oil field for the ARSAC Calabria (Marketing and Extension Service). Among his duties are studies and market research. He has participated in many projects on olive oil production. His many years of experience and expertise in olive oil analysis and organoleptic assessment have established him as a valuable advisor to olive oil professionals. He has had the Panel Leader qualification since 2003 in according to the rules of the IOC panel and he is head of the Professional Olive Oil Tasting Panel "Primolio". Judge in different national and international competitions such as the Der Feinschmecker International Oil Competition in Hamburg, Domina-IOOC in Palermo, Panel Leader in the Inter VERGA Prize, the Mediterranean GOLD competition and Skidón Oil and member of the jury of the regional selection of the National Ercole Olivario Competition, BIOL Prize, Oleum Prize Olivarum. Trainer in informative courses about olive oil, sensory analysis and tasting lab with children. Teacher in professional technical courses, organized by various associations of manufacturers, and in university masters on olive oil and its sensory analysis. Co-Author of many publications, books, articles, guides, catalogs on olive oil and tasting. Expert of olive oil International markets.

orlandomarketing@libero.it

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Indra Galbo

After several editorial experiences for different TVs and press offices, Indra Galbo has worked for Gambero Rosso as editor for the restaurant guides and as vice editor for the Oli d'Italia guide for seven years.

He is journalist and professional olive oil taster.

indragalbo@gmail.com

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Roberto Marchesini

Roberto Marchesini, responsible of Technical Area and of the Center of Agricultural Assistance of Coldiretti in Arezzo. Provincial Delegate of the Italian Association "Conoscere l'Olio di Oliva, AICOO" founded in 1988 with the aim of defending high-quality of extra virgin olive oil by activities of oil tasting and by training and informations. Professional oil taster and Panel Leader of virgin and extravirgin olive oil of the tasting group at Camera di Comercio Industria Artigianato e Agricoltura of Arezzo. Responsible of many EU projects about "Quality Improvement of extra virgin oil" and about "Monitoring of flows and commercial channels of olive oil". Promoter and trainer of olive tree cultivation courses to promote olive oil knowledge. Trainer of the basic concepts of integrated organic control in agriculture. President of jury in some provincial and regional competitions and juror in National competitions like Ercole Olivario and Domina International Olive Oil Contest (D-IOOC).

damastes@live.it



Giuseppe Cicero

Graduated in Agricultural Sciences and Agronomist, it has been Regional Manager for the region Sicily. He collaborated in the publishing of book and magazines and had a coordinating role in the dissemination of the quality of olive oils. He has worked with the organizing committee to obtain the PDO "Monti Iblei" and is technical advisor to the Organizing Committee of PGI "Sicilia". Cicero is a professional tasters of olive oils and Panel Leader; He directs the Panel of the Chamber of Commerce of Ragusa and the Regional Agriculture. Manager and Director of several courses for tasters of virgin olive oils, has participated in several editions of national and international competitions, such as Domina-IOOC, Ercole Olivario, Sol D'Oro, Leone D'Oro, Sirena D'Oro, Morgantino. And He is member of the Organizing Committee of the Award "Ercole Olivario" representing the Sicily Region which is currently President of the National Jury.

pippocicero57@gmail.com



Rosario Franco

Rosario Franco graduated in Agriculture and Forestal sciences at università Degli Studi di Firenze, started his career as professor of economics and valuation, at high school level, in the province of Brescia. Then, after winning a scholarship, he started to work at the Università "Mediterranea" of Reggio Calabria. In the following years, he obtained a position inside the ARSAC (regional institution) as agricultural adviser specialised in the olive sector. In the last 10 years, he has been working inside the Regione Calabria at the agriculture department, focusing mainly on the olive oil promotion and diffusion at national and international level. He is in charge of the management of the certifications Italian Traditional Products, PDO, PGI of the food inside the region.

He has been promoter and organizer of several events related to olive oil all around the world. Recently, he has been professor of sensorial analysis at the Università "Mediterranea" of Reggio Calabria.

He has been, also, a member of the jury of several international contests of olive oil at national and international level. He's the author of a large number of texts concerning the olive oil and all its possible implementations.

rosariofranco1@gmail.com

D-IOOC

EVOOs Guide Summary

2017

Symbols Caption



Northern hemisphere

Europe
America

Pag. 14
Pag. 164



Southern hemisphere

America
Oceania

Pag. 166
Pag. 173



Commercial Referent



E-mail Comm. Referent



Quantity to be sold



Olives variety percentage %



Organic / P.O.D. / P.G.I.



Altitude (in meters)



Planting type of olive groves



Plant breeding system



Method of olive harvesting



Oil Mill Owned



Type Frantoio



Price Range € / €€ / €€€



Export Certificates

Ex Albis

OPG Chiavalon
V. Nazora 16
Dignano - Istria
www.chiavalon.hr
info@chiavalon.hr



Europe
Croatia



Bembo

OPG Lupic
Trg Tomaso Bembo 14
Bale
www.bembo.eu
info@bembo.eu



Europe
Croatia



Tedi Chiavalon



tedi@chiavalon.hr



16,000 l



40% Buza, 30% Bianchera, 15% Carbonazza,
8% Moraiolo, 7% Rosignola



Organic



80 - 180 m



Specialized



Jar



Hand, Mechanized with facilitators



No



Continuous two-phase cycle



€€



On request



Elena Lupic



info@bembo.eu



2,000 l



100%



60 - 90 m



Specialized



Globe, Monocone



Hand



No



Continuous two-phase cycle



€€



Europa

Le Colline Olio Extra Virgin Olive Oil 'DOP Bruzio'

Le Colline
Tabaksmühlenweg, 1
61440 Oberursel
www.lecollinebio.com
info@lecollinebio.com



Europe
Germany



Piero Caruso



piero.caruso@lecollinebio.com



75,000 l



70% Grossa Cassano, 20% Tondina, 10% Carolea



P.O.D.



300 - 400 m



Traditional, Specialized



Jar



Hand, Mechanized with facilitators



No



Continuous two-phase cycle



€€€



DOP Bruzio Sibaritide

Europe
Greece



EllinDor

ELLINDOR PRIVATE COMPANY
1866 Str, No 82
Heraklion
www.ellindorcompany.com
info@ellindorcompany.com



Michail Gerakianakis



info@ellindorcompany.com



1,000



100% Koroneiki



290 m



Intensive (400/600 Plants Per Hectare)



Jar



Mechanical Beaters



No



Continuous Three-Phase Cycle



€€€



US FDA Certificate of Registration

Wild Athos Agourelaio P.D.O. Chalkidikis Greece

Golden Tree Olive Oil And Products Of Olive
Zotou Eleni
Near Osios Serafeim Church
Kalybes Polygyros Chalkidikis
www.goldentree.eu



Europe
Greece



Zotou Eleni

eazotou@yahoo.gr

1,000 l

100%

P.O.D. / P.G.I.

250 m

Traditional

Free form

Hand

No

Continuous two-phase cycle

€

VAT EL051575864

Navarino Icons Extra Virgin Olive Oil

Greka Icons S.A.
5 Pentelis Str., 175 64 , P. Faliro, Athens
www.navarinoicons.com
info@navarinoicons.gr



Europe
Greece



Anastasia Gavrilou

agavrilou@navarinoicons.gr

12 t

100% Koroneiki variety

300 - 500 m

Traditional

Free form

Hand

No

Continuous two-phase cycle

€€

Available

Oleum Crete

Kidonakis Bros
2nd kilometer Tympaki - Lagolio Street
Tympaki
www.oilcrete.com
info@oilcrete.com



Europe
Greece



LIÁ Premium Extra Virgin Olive Oil

LIÁ Cultivators
18 Navarinou str
Filiatra
www.liaoliveoil.com
info@liaoliveoil.com



Europe
Greece



Kidonakis Kostas

info@oilcrete.com

150,000 Kg

100% Koroneiki

P.O.D.

200 m

Traditional

Monocone

Mechanized with facilitators

Yes

Continuous three-phase cycle

€€

FDA, ISO 22000

Cristina Stribacu

info@liaoliveoil.com

30,000 bottles

100% Koroneiki

100 - 300 m

Traditional

Jar

Hand

No

Continuous two-phase cycle

€€

Yes

E-La-Won Green Fresh

I.x. Kampouris E.e. Olivelawon
1 Kritis Str, 15351
Athens, Pallini
www.olivelawon.com
info@olivelawon.com



Europe
Greece



Elaioasis

Kolymvarian Exports
Sykolia
www.kolymvari.com
elvahan@otenet.gr



Europe
Greece



Ioannis Kampouris



kampion03@gmail.com



18,000 l



100% Athinolia



350 m



Traditional



Free form



Hand



NO

Continuous two-phase cycle



€€



Kaniadaki Aimilia



aimiliakan@yahoo.com



1,000



80% Lianolia - 20% Tsounati



200 m



Traditional



Free Form



Hand, Mechanical Beaters



Yes



Continuous Three-Phase Cycle



€



No Out EU

Liostralia

Kolymvarian Exports
Sykolia
www.kolymvari.com
elvahan@otenet.gr



Europe
Greece



Kaniadaki Aimilia



Aimiliakan@yahoo.com



500



100% Lianolia



200 m



Traditional



Free Form



Hand, Mechanical Beaters



Yes



Continuous Three-Phase Cycle



€



No Out EU

Bellacret

Premium extra virgin olive oil

Filippas Rossa
Stavrakia
Heraklion, Crete
www.bellacret.gr
info@bellacret.gr



Europe
Greece



Filippas Rossa



info@bellacret.gr



1.500 Kg



100% Koroneiki



200 m



Traditional



Globe



Mechanical beaters



No



Continuous three-phase cycle



€



Upon request

Terra Creta Estate Extra Virgin Olive Oil

Terra Creta
Kolymvari 73006, Chania Crete
Kolymvari
www.terracreta.gr
m.karpadakis@terracreta.gr



Europe
Greece



Terra Creta Organic Extra Virgin Olive Oil

Terra Creta
Kolymvari 73006, Chania Crete
Kolymvari
www.terracreta.gr
m.karpadakis@terracreta.gr



Europe
Greece



Emmanouil Karpadakis



emm.karpadakis@terracreta.gr



500 t



100% Koroneiki



50 - 200 m



Traditional



Palmetta



Hand



Yes



Continuous two-phase cycle



€€



ISO 22000, IFS, ECOCERT/COSMOS,
ISO9001, BIOHELLAS



Emmanouil Karpadakis



emm.karpadakis@terracreta.gr



300 t



100% Koroneiki



Organic



100 - 250 m



Traditional



Palmetta



Hand



Yes



Continuous two-phase cycle



€€



BIOHELLAS, ECOCERT/COSMOS,
IFS, ISO22000, ISO 9001

Charisma Extra Virgin Olive Oil

Vassilakis Emm Sa - Vassilakis Estate
Gerania, Neapoli, Lasithi, 72400 Crete
Neapoli
www.vassilakisestate.gr
info@vassilakisestate.gr



Europe
Greece



Yanni's Family

Yanni's Olive Grove
Nea Potidaia
Nea Moudania
www.yannisolivegrove.gr
welcome@yannisolivegrove.gr

Europe
Greece



Georgia Vassilaki



info@vassilakisestate.gr



120,000 Kg



100% Koroneiki



450 m



Traditional



Free Form



Hand



Yes



Continuous Two-Phase Cycle



€€



EN ISO 22000:2005, EN ISO 9001:2008,
IFS, BRC



Evanthia Psounou- Prodromou



welcome@yannisolivegrove.gr



3,000 l



100% Galani Chalkidiki



40 m



Specialized



Jar



Hand



No



Continuous Two-Phase Cycle



€€



ISO 22000, ISO 9001, ISO 14001, Phenolic Cert. Sencory, Chemical Cert. Free of Sale, Heith Cert. Origin

Yanni's Finest

Yanni's Olive Grove
Nea Potidaia
Nea Moudania
www.yannisolivegrove.gr
welcome@yannisolivegrove.gr



Europe
Greece



Tirosh - Premium Olive Oil Picholine

Tirosh - Premium Olive Oil
Beit lehem haglilit
www.tirosh-oliveoil.co.il
yaronti@gmail.com

Europe
Israel



Evanthia Psounou- Prodromou



welcome@yannisolivegrove.gr



6,000 l



100% Wild Chalkidiki Olive Tree



40 m



Specialized



Jar



Hand



No



Continuous Two-Phase Cycle



€€



ISO 22000, ISO 9001, ISO 14001, Phenolic Cert. Sencory,
Chemical Cert. Free of Sale, Health Cert. Origin



Yaron Tirosh



yaronti@gmail.com



7,000 l



100% Picholine



350 m



Intensive (400/600 plants per hectare)



Jar



Mechanical (trunk shakers and vibrators)



No



Continuous two-phase cycle



€€



Selezione Sublimis

Frantoio Agostini
Via Aso, 10
Ortezzano (FM)
www.frantoiogostini.it
info@frantoiogostini.it



Europe
Italy



Fiore d'Oro DOP

Agrestis Soc. Coop. Agricola
Via Pappalardo, 11
Buccheri - SR
www.agrestis.eu
info@agrestis.eu



Europe
Italy



Elia Agostini



elia@frantoiogostini.it



6,000 l



55% Frantoio - 40% Carboncella
5% Ascolana Tenera



300 m



Traditional



Jar



Hand, Mechanized with facilitators



Yes



Continuous two-phase cycle



€€



USDA, ISO 22005:08



Salvatore Paparone



info@agrestis.eu



2,000 l



100% Tonda Iblea



P.O.D.



650 m



Traditional



Free form



Hand



No



Continuous two-phase cycle



€€



Yes

NettarIbleo DOP-Bio

Agrestis Soc. Coop. Agricola
Via Pappalardo, 11
Buccheri - SR
www.agrestis.eu
info@agrestis.eu



Europe
Italy



Lorenzo N.5

Manfredi Barbera & Figli S.p.A.
Via E. Amari, 55/A - 90139 Palermo
www.oliobarbera.it
barbera@oliobarbera.it
clara.cimo@oliobarbera.it



Europe
Italy



Salvatore Paparone



info@agrestis.eu



5,000 l



100% Tonda Iblea



Organic / P.O.D.



650 m



Traditional



Free form



Hand



No



Continuous two-phase cycle



€€



Yes



Francesco Di Trapani



francesco.ditrapani@oliobarbera.it



14,000 l



100% Nocellara del Belice denocciolata
(estrazione dalla polpa delle olive)



100 - 200 m



Specialized



Globe



Hand



Yes



Mixed continuous cycle (with crusher mills)



€€€



IFS - BRC - FDA - Product Carbon
Footprint - SA8000 - Kosher - ISO9001

Olio Extravergine di Oliva da Coltura Biologica

Batta Giovanni
Via San Girolamo, 127
Perugia (PG)
www.frantoiobatta.it
giovanni.batta@tin.it



Europe
Italy



Giovanni Batta



giovanni.batta@tin.it



3,000 l



20% Dolce Agogia, 40% Frantoio, 30% Leccino,
5% Moraiolo, 5% Ascolana



Organic



300 m



Traditional, Specialized



Jar, Monocone



Hand, Mechanized with facilitators, Mechanical
(trunk shakers and vibrators)



Yes



Continuous two-phase cycle



€€



No

Europe
Italy



Fior Di Drupa Bio

Biologic-Oil di Diliberto G. & C. Sas
C. da Raffondo Decano, Snc
Z. ind.le San Cataldo
Caltanissetta
www.biologic-oil.it
info@biologic-oil.it



Europe
Italy



Diliberto Giuseppe



info@biologic-oil.it



3,000 l



100% Nocellara Del Belice



Organic



360 - 600 m



Intensive (400/600 plants per hectare)



Monocone



Hand, Mechanized with facilitators,
Mechanical beaters



Yes



Continuous two-phase cycle



€€



Yes

Antonio Bonanno

Azienda Agricola Antonio Bonanno
Via Villareale, 59
Palermo
cassiope.ac@libero.it

Europe
Italy



Antonio Bonanno



cassiope.ac@libero.it



300 kg



100% Nocellara del Belice



100 m



Traditional



Moncone



Hand



No



Continuous three-phase cycle



€



Europe
Italy



Ca' Rainene Monocultivar Drizzar

Paolo Bonomelli Boutique Olive Farm
Via per Albisano, 95 - Torri Del Benaco - Verona
www.paolobonomelli.com
info@paolobonomelli.com

Europe
Italy



Riccardo Farabegoli



sales@paolobonomelli.com



3,000



100% Drizzar



150 - 450 m



Traditional, Specialized



Jar



Hand, Mechanized with facilitators



Yes



Continuous two-phase cycle



€€€



Trefort

Paolo Bonomelli Boutique Olive Farm
Via per Albisano, 95 - Torri Del Benaco - Verona
www.paolobonomelli.com
info@paolobonomelli.com



Europe
Italy 

O.E.V.O. Il Sogno del Pinzimonio

Caliptra & Mignola g.ng srl
Via A. Gramsci n°3
Figline Valdarno
www.giacomograssi.com
giacomo.dudda@libero.it

Europe
Italy 



 Riccardo Farabegoli

 sales@paolobonomelli.com

 1.500

 40% Drizzar - 30% Trep - 30% Fort



 150 - 450 m

 Traditional, Specialized

 Jar

 Hand, Mechanized with facilitators

 Yes

 Continuous two-phase cycle

 €€€



 Giacomo Grassi

 giacomo.dudda@libero.it

 1.500

 65% Frantoio - 20% Leccino
10% Pendolino - 5% Altre



 450 m

 Intensive (400/600 plants per hectare)

 Monocone

 Mechanized with facilitators

 No

 Continuous two-phase cycle

 €



Olio Donna Alfonsa

Azienda Agricola Margherita Carducci Artenisio
Via Messina Marine, 307 - Palermo (PA)
www.oliодonnaalfonsa.com
info@oliодonnaalfonsa.com

Europe
Italy



- Margherita Carducci Artenisio
- info@oliодonnaalfonsa.com
- 500 l
- 100%
- Organic / P.G.I.
- 500 m
- Traditional
- Free form
- Hand
- Yes
- Continuous two-phase cycle
- €
- Not yet

Coevo Ravece

Az. Agr. Case D'Alto
Via Piave 1 - Grottaminarda
www.casedalto.it
casedalto@gmail.com

Europe
Italy



- Claudio De Luca
- info@casedalto.it
- 3,000 bottles 0,5 l
- 100% Ravece
- Case d'Alto
- 500 m
- Intensive (400/600 plants per hectare)
- Vertical Axis
- Hand, Mechanized with facilitators
- No
- Continuous two-phase cycle
- €
- Not yet

Firrisa

Tenuta Cavasecca
Via Necropoli Grotticelle, 8
Siracusa
www.cavasecca.it
info@cavasecca.it



Europe
Italy



Kalon

Ciccarello Antonino
Via Goethe N.5
Santo Stefano Quisquina
www.oleificio ciccarello.it
frantoiociccarello@gmail.com



Europe
Italy



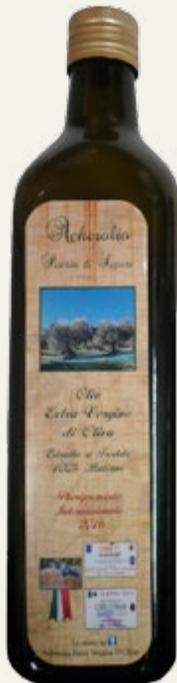
Dario Ficara
dario.ficara@cavasecca.it

- Dario Ficara
- dario.ficara@cavasecca.it
- 3,000 l
- 100% Tonda Iblea
- Organic / P.O.D.
- 300 m
- Traditional
- Jar
- Hand
- No
- Continuous two-phase cycle
- €
-

- Ciccarello Fabrizio
frantoiociccarello@gmail.com
- 100 q
- 60% Ogliarola - 20% Nocellara del Belice
20% Biancolilla
- Organic
- 400 m
- Specialized
- Jar
- Hand
- No
- Continuous three-phase cycle
- €
-

Acherolio

Contrada del Fiorano
Via Cirillo
Acerenza
Fb: Acherolio Extra Vergine di Oliva
acherolio@gmail.com



Europe
Italy



Green Selection

Frantoio di Cornoleda S.a.s.
Via Cornoleda, 15
Cinto Euganeo - Padova
www.frantoiodicornoleda.com
info@frantoiodicornoleda.com



Europe
Italy



Simone Di Gaetano



simodiga81@gmail.com



5000



100% Ogliarola del Vulture



450 - 750 m



Promiscuous, Traditional



Jar, Globe



Hand, Mechanized with facilitators



No



Continuous three-phase cycle



€



Zanaica Devis



info@frantoiodicornoleda.com



1.200 l



50% Rasara - 20% Frantoio
20% Marzemina - 10% Altre



70 m



Specialized



Jar



Hand, Mechanized with facilitators



Yes



Mixed continuous cycle (with crusher mills)



€€



Case di Latomie "Chiaro di Luna"

Azienda Agricola Centonze
S.S. 115 n. 103
Castelvetrano - Trapani
www.oliocentonze.com
commerciale@oliocentonze.com



Europe
Italy



Coppadoro

Azienda Agricola Ciccolella Giuseppe
Via A. Olivetti, 19 int. 1/D Zona A.S.I.
Molfetta - Bari
www.oliociccolella.it
info@oliociccolella.it



Nino Centonze

nino.centonze@oliocentonze.com

7,000 l

100% Nocellara del Belice

P.O.D.

111 m

Traditional

Jar

Hand

Yes

Continuous two-phase cycle

€€

Yes

Europe
Italy



Giuseppe Ciccolella

gc@oliociccolella.it

15,000 l

100% Coratina

150 m

Traditional

Jar

Mechanized with facilitators

No

Continuous two-phase cycle

€

Fruttato Intenso

Masseria Cusmai di Cusmai Nicola & C. Sas
Via San Candido, 15-19
Andria
www.massericusmai.com
export@massericusmai.com



Europe
Italy



Danae

Azienda Agricola Depalo Luigi
Via San Francesco D'Assisi
Giovinazzo
www.oliodepalo.it
info@oliodepalo.it

Europe
Italy



 Nicola Cusmai

 export@massericusmai.com

 10,000 l

 100% Coratina



 300 m

 Traditional

 Jar

 Mechanized with facilitators

 No

 Continuous two-phase cycle

 €€€

 FDA food facility registration number
Organic Firm with ICEA



 Depalo Savino

 info@oliodepalo.it

 1500 l

 100% Ogliarola Barese



 60 m

 Intensive (400/600 plants per hectare)

 Jar

 Mechanical (trunk shakers and vibrators)

 No

 Continuous two-phase cycle

 €€

Perseo

Azienda Agricola Depalo Luigi
Via San Francesco D'Assisi
Giovinazzo
www.oliodepalo.it
info@oliodepalo.it



Europe
Italy



Mimì Coratina

Azienda Agricola Donato Conserva
Via Imbriani, 44
Modugno
www.oliomimi.com
info@oliomimi.com

Europe
Italy



Depalo Savino



info@oliodepalo.it



500 l



70% Ogliarola Barese - 30% Coratina



60 m



Intensive (400/600 plants per hectare)



Jar



Mechanical (trunk shakers and vibrators)



No



Continuous two-phase cycle



€€



Yes



Emanuele Lamboni



info@oliomimi.com



1.200



100 %



78 - 80 m



Intensive (400/600 plants per hectare)



Jar



Mechanized with facilitators



Yes



Continuous two-phase cycle



€€



Oro Don Vincenzo DOP Lametia

Azienda Agricola Cristiano Antonio
Località Angillito - Lamezia Terme
Catanzaro
www.orodonvincenzo.com
olio@orodonvincenzo.com

Europe
Italy



- Scarlett Vescovo
- olio@orodonvincenzo.com
- 460 Kg
- 100 % Carolea
- P.O.D.
- 180 m
- Intensive (400/600 plants per hectare)
- Jar
- Mechanical (trunk shakers and vibrators)
- No
- Continuous three-phase cycle
- €€
- Yes

Oro Don Vincenzo Organic

Azienda Agricola Cristiano Antonio
Località Angillito - Lamezia Terme
Catanzaro
www.orodonvincenzo.com
olio@orodonvincenzo.com

Europe
Italy



- Scarlett Vescovo
- olio.scarlett@libero.it
- 900 Kg
- 100 % Carolea
- Organic
- 180 m
- Intensive (400/600 plants per hectare)
- Jar
- Mechanical (trunk shakers and vibrators)
- No
- Continuous two-phase cycle
- €€
- Yes

Tamia Green Organic

Società Agricola Sergio Delle Monache srl
Strada Provinciale Norchia, 20
Vetralla
www.oliotamia.com
info@oliotamia.com



Europe
Italy



Schinosa

Aziende Agricole Di Martino Sas
Via Annibale Maria Di Francia, 178
Trani (BT)
www.schinosa.it
az.agricoledimartino@libero.it



Europe
Italy



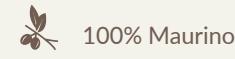
Pietro Re



p.re@oliotamia.com



10



100% Maurino



Organic - P.G.I.



280 m



Specialized



Jar



Mechanized with facilitators



No



Continuous two-phase cycle



€€



Yes



Maria Francesca Di Martino



az.agricoledimartino@libero.it



800 q



70% coratina - 30% nocellara



60 m



Specialized



Jar



Mechanical (trunk shakers and vibrators)



Yes



Continuous two-phase cycle



€€



FDA

Guadagnòlo Primus

Fattoria Ramerino Soc. Agricola Srl
Via Roma, 404
Bagno a Ripoli, FI
www.fattoriaramerino.it
info@fattoriaramerino.it



Europe
Italy



Cultivar Frantoio

Fattoria Ramerino Soc. Agricola Srl
Via Roma, 404
Bagno a Ripoli, FI
www.fattoriaramerino.it
info@fattoriaramerino.it



Europe
Italy



Filippo Alampi



info@fattoriaramerino.it



3.200



50% Moraiolo - 40% Frantoio
5% Leccino - 5% Pendolino



Organic



250 m



Traditional



Jar



Hand, Mechanized with facilitators



No



Continuous two-phase cycle



€€€



Yes



Filippo Alampi



info@fattoriaramerino.it



2.400



100% Cultivar Frantoio



Organic



250 m



Traditional



Jar



Hand, Mechanized with facilitators



No



Continuous two-phase cycle



€€€



Yes

Posta Locone

Fratelli Ferrara Società Agricola Semplice
Via Piave, 10
71121 Foggia
www.fratelli-ferrara.it
fratelliferrara@alice.it



Europe
Italy



Eugenio Ferrara



fratelliferrara@alice.it



1500 l



100% Coratina



100 - 150 m



Specialized



Jar



Mechanical (trunk shakers and vibrators)



No



Continuous three-phase cycle



€



Domenica Fiore Olio Monaco

Domenica Fiore (Agricola Fiore di Frank Giustra)
Loc. Capretta
Orvieto
www.domenicafiore.com
cesarebianchini@me.com



Amanda Kenny



akenny@fiorefinefoods.com



3.600



100% Canino



Organic



500 m



Traditional



Jar



Mechanical beaters



Yes



Continuous two-phase cycle



€€€



Yes

Domenica Fiore Olio Novello

Domenica Fiore (Agricola Fiore di Frank Giustra)
Loc. Capretta
Orvieto
www.domenicafiore.com
cesarebianchini@me.com

Europe
Italy



Amanda Kenny



akenny@fiorefinefoods.com



5.500



65% Leccino - 20% Frantoio
10% Canino - 5% Moraiolo



Organic



450 m



Traditional



Jar



Mechanical beaters, Mechanical
(trunk shakers and vibrators)



Yes



Continuous two-phase cycle



€€€



Yes

Domenica Fiore Olio Reserva

Domenica Fiore (Agricola Fiore di Frank Giustra)
Loc. Capretta
Orvieto
www.domenicafiore.com
cesarebianchini@me.com

Europe
Italy



Amanda Kenny



akenny@fiorefinefoods.com



9.100



60% Leccino - 25% Frantoio
15% Moraiolo



Organic - P.O.D.



450 m



Traditional



Jar



Mechanical beaters, Mechanical
(trunk shakers and vibrators)



Yes



Continuous two-phase cycle



€€€



Yes

Domenica Fiore Olio Veritas

Domenica Fiore (Agricola Fiore di Frank Giustra)
Loc. Capretta
Orvieto
www.domenicafiore.com
cesarebianchini@me.com



Europe
Italy



Fonte Di Foiano 1979

Fonte Di Foiano
Loc. Fonte Di Foiano, 148
Castagneto Carducci
www.fontedifoiano.it
informazioni@fontedifoiano.it

Europe
Italy



Amanda Kenny



akenny@fiorefinefoods.com



6,000



90% Leccino - 10% Frantoio



Organic



450 m



Traditional



Mechanical beaters, Mechanical
(trunk shakers and vibrators)



Yes



Continuous two-phase cycle



€€€



Yes



Paolo Di Gaetano



informazioni@fontedifoiano.it



6,000 Bottles 500 ml



100%



50 - 180 m



Specialized



Vertical Axis



Hand, Mechanical Beaters



Yes



Continuous Two-Phase Cycle



€€



Yes

Frantoio Franci Bio Igp Toscano

Frantoio Franci
Via Achille Grandi 5
Montenero d'Orcia
www.frantoiofranci.it
info@frantoiofranci.it



Europe
Italy



Villa Magra

Frantoio Franci
Via Achille Grandi, 5
Montenero D'orcia
www.frantoiofranci.it
info@frantoiofranci.it



Europe
Italy



Giorgio Franci



info@frantoiofranci.it



5 t



100% Frantoio



350 - 700 m



Specialized



Moncone



Mechanized with facilitators



Yes



Continuous two-phase cycle



€€



BRC - IFS



Giorgio Franci



info@frantoiofranci.it



17 t



50% Frantoio - 35% Moraiolo
15% Leccino



350 - 700 m



Specialized



Moncone



Mechanized With Facilitators



Yes



Continuous Two-Phase Cycle



€€



BRC - IFS

Cerasuola

Tenuta Gallinella
Via Serbatoio 2/A
Sciacca - Agrigento
www.tenutagallinella.com
tenutagallinellaolio@gmail.com



Europe
Italy



L'Olinto D.O.P. Chianti Classico - Biologico

Società Agricola Podere Grassi s.s.
Via Dudda n°33
Greve in Chianti (FI)
www.giacomograssi.com
giacomo.dudda@libero.it



Europe
Italy



Pietro Sabella

pietro.sabella@gmail.com

500 l

100%

10 m

Traditional

Globe

Hand, Mechanized with facilitators

No

Continuous two-phase cycle

€€

Giacomo Grassi

giacomo.dudda@libero.it

2,000 Bottles 250 ml

100% Leccino

Organic - P.O.D.

450 m

Intensive (400/600 Plants Per Hectare)

Globe

Mechanized With Facilitators,
Mechanical (Trunk Shakers And Vibrators)

No

Continuous Two-Phase Cycle

€€€

Brc Ifs, FDA

o.e.v.o. Monocultivar Maurino 2016

Az. Agr. Giacomo Grassi
Via Dudda n° 33
Greve in Chianti (FI)
www.giacomograssi.com
giacomo.dudda@libero.it



Europe
Italy



Giacomo Grassi



giacomo.dudda@libero.it



2,500 Bottles 250 ml



100 % Maurino



400 - 450 m



Intensive (400/600 Plants Per Hectare)



Globe



Mechanized With Facilitators



No



Continuous Two-Phase Cycle



€€€



Brc, Ifs, FDA,

Maddalena Oliveto dal 1795

Azienda Agricola Eredi F.S. Greco
Via Garibaldi, 160
Gioia Tauro
www.aziendagrecooliveto.it
armellegreco@gmail.com



Europe
Italy



Armelle Greco



armellegreco@gmail.com



2,000 / 4000 l



50% Ottobratica - 50 % Sinopolese



Organic



400 m



Traditional



Moncone



Hand, Mechanical beaters



No



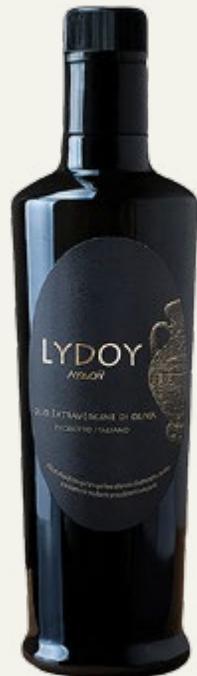
Continuous two-phase cycle



€€

Lydoy Premium Line

Lapoc SCA
Via Gaeta, 1
Reggio Calabria
www.olioyldoy.com
info@lapocsca.com



Europe
Italy



Costantino Nicola

info@costantinorc.com

150 q

100 % Ottobratica



600 m

Traditional



Mechanized with facilitators



Continuous two-phase cycle



Coratina

Az. Agricola Leuci
C.da Antica del Rosso snc
Giovinazzo
www.agricolaleuci.it
info@agricolaleuci.it



Europe
Italy



Antonio Leuci

info@agricolaleuci.it

11 q

100%



45 m

Promiscuous



Mechanized with facilitators



Continuous two-phase cycle



Tenute Santa Caterina

Azienda Agricola Loria di Dito Giuseppe
Via A. Frisina 37
Delianuova
www.tenutesantacaterina.com
loria@tenutesantacaterina.com



Europe
Italy



Sua Maestà

Azienda Agricola Mancini Alessandro
Via S.S. 524 Lanciano - Fossacesia Ovest, 54
Fossacesia - Chieti
www.mancinialessandro.it
oleificio.mancini@gmail.com



Europe
Italy



Giuseppe Dito

pinaloria@libero.it

1.500

100% Ottobratica

650 m

Promiscuous, Traditional

Monocone

Mechanized with facilitators

No

Continuous three-phase cycle

€€

Donato Mancini

oleificio.mancini@gmail.com

700 l

60% Peranzana, 40% Leccino

180 m

Intensive (400/600 plants per hectare)

Jar, Globe

Mechanical (trunk shakers and vibrators)

No

Continuous three-phase cycle

€€

Olio Mancuso

Oleificio Mancuso Giuseppa
C.da Acqua Del Corvo, S.n.
Valledolmo
www.oliomancuso.it
mancusovilla@libero.it



Mancuso Giuseppa

mancusovilla@libero.it

100,000 l

50% Biancolilla - 50% Nocellara



700 m

Traditional

Palmetta

Hand

Yes

Continuous three-phase cycle

€€€

Yes

Europe
Italy



Intrepido

Azienda Agricola Mazzarrino
C.da Serra Pizzuta 19/A
Palagianello
www.oliomazzarrino.it
info@oliomazzarrino.it



Giovanni Mazzarrino

info@oliomazzarrino.it

3,000 l

50% Coratina, 30% Nociara,
20% Olivastro



240 m

Intensive (400/600 Plants Per Hectare)

Jar

Mechanized With Facilitators,
Mechanical Beaters

Yes

Continuous Three-Phase Cycle

€€

Yes

Europe
Italy



Moccari Tracciato

Soc. Agr. Moccari dei F.lli Abbracciavento S.s.
Via Sallustio, 22
Mesagne
www.moccari.com
angelo.abbracciavent@alice.it



Europe
Italy



Mariolo

Azienda Agricola Mori Concetta
di Becattelli Massimo
Via Pisignano N° 4
San Casciano in Val di Pesa - Firenze
www.agricolabecattellichiantioliovinotoscana.com
massimo.beca@alice.it



Europe
Italy



Abbracciavento Angelo



angelo.abbracciavent@alice.it



2.500 t



50% Leccino - 30% Frantoio
10% Nociara - 10% Coratina



65 m



Traditional, Specialized



Moncone



Mechanical (trunk shakers and vibrators)



No



Continuous two-phase cycle



€



Massimo Becattelli



massimo.beca@alice.it



301 bottles 0.50 l



60% Moraiolo, 30% Correggiolo,
8% Leccino, 1% Rossello, 1% Gremigno



Organic



325 m



Traditional



Moncone



Mechanized with facilitators



No



Continuous two-phase cycle



€€€



IGT Toscano

Alessandro Musco Selezione N°6

Alessandro Musco
Via Donatello n. 39
00196 - Roma
www.alessandromusco.it
info@alessandromusco.it



Europe
Italy



Oilalà Liquid Luxury Monocultivar Coratina

Oilalà Srl
Via Callano, 119
Barletta (BT)
www.oilala.com
info@oilala.com



Europe
Italy



Angela Saba



info@alessandromusco.it
asabastudio@gmail.com



3,000 bottles



100%



350 m



Traditional



Monocone



Hand, Mechanized with facilitators



Yes



Continuous two-phase cycle



€€



Yes



Spiros Borraccino



spiros@oilala.com



10,000 l



100% Coratina



120 m



Traditional



Jar



Mechanical beaters



No



Continuous two-phase cycle



€€



FDA

Spalià

L' Olivaio
Via Case Nuove, 25
Castelleone di Suasa
www.olivaio.it
info@olivaio.it



Europe
Italy



Opconfoliva

Op Confoliva Soc. Coop. Agr.
Via Aurelia Sud 6/B
Cecina (LI)
www.opconfoliva.it
opconfiliva@confagricoltura.it



Europe
Italy



Federico Pandolfi



info@olivaio.it



1.500



100%



250 m



Traditional



Palmetta



Hand, Mechanized with facilitators,
Mechanical beaters



Yes



Continuous two-phase cycle



€€€



USA FDA



Pier Luigi Silvestri



opconfoliva@confagricoltura.it



5 q



60% Ogliarola - 20% Biancolilla
20% Nocellara del Belice



Organic



400 m



Specialized



Jar



Hand



No



Continuous three-phase cycle



€€



Oro di Rufolo -Don Gaudio-

Azienda Agricola Ortoplant di Depalo Michele & C.s.s.
Via S. Daconto 41
Giovinazzo - Bari
www.orodirufolo.it
orodirufolo@hotmail.it

Europe
Italy



- Depalo Michele
- orodirufolo@hotmail.it
- 3,000
- 90% Coratina - 10% Ogliarola Barese
- 50 m
- Specialized
- Jar
- Mechanized with facilitators
- No
- Continuous two-phase cycle
- €€
- VIES

Casino Mezzanola

Azienda Agricola Pannarale Mario
Viale Aldo Moro, 142
Torremaggiore - Foggia
www.agricolapannarale.it
info@agricolapannarale.it

Europe
Italy



- Giuseppe Pannarale
- giuseppe@agricolapannarale.it
- 8,000 l
- 100% Peranzana
- 160 m
- Traditional
- Jar
- Mechanized with facilitators
- No
- Continuous two-phase cycle
- €€
- FDA

Oiu

Azienda Agricola Pepe Mariangela Vanessa
Via Panareo 40
Maglie (LE)
www.oiu-salento.it
vanessapepe@libero.it



Europe
Italy



Polizzi

Frantoio Polizzi di Giangreco Luigi e C. S.a.s.
Via Salvatore Averna n. 31
Caltanissetta
www.frantoiopolizzi.it
info@frantoiopolizzi.it

Europe
Italy



Vanessa Pepe

vanessapepe75@gmail.com

500 l

100% Picholine de Languedoc

90 m

Specialized, Intensive (400/600 Plants Per Hectare)

Free Form

Mechanical (Trunk Shakers And Vibrators)

Yes

Continuous Two-Phase Cycle

€



Luigi Giangreco

info@frantoiopolizzi.it

5,000 bottiglie da 500 ml

30% Moresca - 25% Nocellara Nostrana - 15% Tonda Iblea
15% Carolea - 15% Nocellara del Belice

600 m

Traditional

Jar

Hand, Mechanized with facilitators

Yes

Continuous three-phase cycle

€€

Certificato d'Origine e Certificato Sanitario

Olio Extravergine d'Oliva Posterino

Azienda Agricola Posterino Francescantonio
Via Arena, 41 - Sant'Eufemia d'Aspromonte
www.aziendaagricolaposterino.com
info@aziendaagricolaposterino.it



Europe
Italy 

 Francesco Posterino

 posterino.f@tiscali.it

 16.500

 60% Ottobratica - 40% Sinopiese

 P.G.I.

 350 m

 Traditional

 Free form

 Mechanized with facilitators, Mechanical beaters

 Yes

 Continuous three-phase cycle

 €

 FDA number 13714319666

DueNoveSei Sabina DOP

DueNoveSei - Az. Agricola Prosseda Adolfo
Via Roma, 55 - Moricone - Roma
www.duenovesei.com
info@duenovesei.com

Europe
Italy 

 Marco Prosseda

 m.prosseda@duenovesei.com

 2,000 l

 55% Carboncella 40% Salviana 5% Frantoio

 P.O.D.

 296 m

 Traditional

 Globe

 Hand, Mechanized with facilitators

 No

 Continuous two-phase cycle

 €€



Olio Goccia Natura

Az. Olivicola Biologica Gioacchino Provenzano
Via Costantino, 1
Partinico - Palermo
facebook.com/oliogoccianatura
oliogoccianatura@virgilio.it



Europe
Italy



REA - Olio Evo Pujje

PUJJE s.r.l.
Via Pirandello n° 11 - Palagiano (TA)
www.pujje.it
info@pujje.it



Europe
Italy



Gioacchino Provenzano



gioacchino.provenzano@tin.it



3,000



100% Cerasuola



Organic



450 m



Traditional



Jar



Mechanized with facilitators



No



Traditional cycle



€



Certificazione HS Mastri Oleari



Angelo Ture



commerciale@pujje.it



1.200



50% Coratina - 30% Picholine - 20% Nociara



260 m



Specialized, Intensive (400/600 plants per hectare)



Jar



Mechanized with facilitators



Yes



Continuous three-phase cycle



€€€



Yes

Le Sciare

Romano Vincenzo e C. Sas
C.da Corvo San Nicola SN
Bronte
www.romanovincenzo.com
info@romanovincenzo.com



Europe
Italy



Pascà

Russo Maria Manuela
Via Galdo
Salerno
www.russo1979.it
info@russo1979.it



Europe
Italy



Romano Pasquale



info@romanovincenzo.com



10,000



80% Nocellara dell'Etna
10% Biancolilla - 10% Tonda Iblea



800 m



Traditional



Free Form



Mechanized With Facilitators



Yes



Continuous Two-Phase Cycle



€



Yes



Russo Maria Manuela



info@russo1979.it



15 q



30% Frantoio - 30% Carpellese - 10% Leccino
20% FS17 - 10% Coratina



400 m



Traditional



Jar



Mechanical (trunk shakers and vibrators)



No



Continuous two-phase cycle



€€



Don Gioacchino Grand Cru

Az. Agr. Leone Sabino
C.da Cefalicchio, SP 143 Km 5
Canosa di Puglia - BT
www.sabinoleone.it
info@sabinoleone.it



Europe
Italy



io vOgLIO

Az. Agr. Leone Sabino
C.da Cefalicchio, SP 143 Km 5
Canosa di Puglia - BT
www.sabinoleone.it
info@sabinoleone.it



Europe
Italy



Nino Leone



nino@sabinoleone.it



18,000



100 % Coratina



P.O.D.



145 m



Traditional



Jar



Mechanical (trunk shakers and vibrators)



Yes



Continuous two-phase cycle



€€



FDA



Nino Leone



nino@sabinoleone.it



50,000



80 % Coratina - 10 % Frantoio - 10 % Peranzana



145 m



Traditional



Jar



Mechanical (trunk shakers and vibrators)



Yes



Continuous two-phase cycle



€



FDA

Sabinum DOP-Sabina

Soc. Agricola Sabinum srl
Via Farese 234
Coltodino di Fara in Sabina
www.sabinum.net
info@sabinum.com



Europe
Italy



Monocultivar Tenera Ascolana

Saladini Pilastri
Via Saladini, 5
Ascoli Piceno
www.saladinipilastri.it
info@saladinipilastri.it



Europe
Italy



Silvestri Pier Luigi



info@sabinum.com



10,000



20% Carboccella - 40% Raya - 20% Leccino
10% Pendolino - 10% Frantoio



P.O.D.



350 m



Promiscuous, Traditional, Specialized



Jar



Hand, Mechanized with facilitators, Mechanical beaters,
Mechanical (trunk shakers and vibrators)



No



Continuous three-phase cycle



€€€



Yes



Pietro Paccioni



info@saladinipilastri.it



1,000 bottles - 500 l



100%



200 m



Traditional



Jar



Hand, Mechanized with facilitators



No



Continuous two-phase cycle



€

L' Aspromontano

Olearia San Giorgio
Contrada Ricevuto, 18
San Giorgio Morgeto (RC)
www.olearia.eu
info@olearia.eu



Europe
Italy



Ex Albis

Azienda Olearia Santella
Piazza Colonna, 5
Castel del Piano - GR
www.oleariasantella.com
oleariasantella@gmail.com



Europe
Italy



Domenico Fazari



info@olearia.it



90,000



50% Carolea - 50% Ottobratica



250 - 500 m



Promiscuous, Specialized



Jar



Hand, Mechanical (Trunk Shakers And Vibrators)



Yes



Continuous Three-Phase Cycle



€€



Certificazione CSQA



Marianna Santella



oleariasantella@gmail.com



430 l



100% Olivastra Seggianese



P.O.D.



450 m



Traditional



Jar



Hand



No



Continuous two-phase cycle



€€



Sciàvuru d'Aliva

Sciàvuru d'Aliva
Via Beati Morti, 32
Castelvetrano - Trapani
www.sciavurudaliva.it
info@sciavurudaliva.it



Gianfranco Tuoro



info@sciavurudaliva.it



1.600 l



100% Nocellara del Belice



Organic



10 m



Traditional



Jar



Hand



No



Continuous two-phase cycle



€€€



Europe
Italy



Tenuta Vasadonna

Fattoria S.Anastasia di Salvatore Scuderi
Via Prof. Antonino Francaviglia 10
Motta S.Anastasia
www.tenutavasadonna.com
info@tenutavasadonna.com



Salvatore Scuderi



info@tenutavasadonna.com



5,000 l



100% Monocultivar



Organic



100 m



Traditional



Jar



Hand



Yes



Continuous two-phase cycle



€



Iscrizione FDA

Olio Extravergine di Oliva Delia Audace

Soc. Coop. Agr. Sololio
Via Ten. A. Specchia 6 - Ostuni
www.sololio.it
info@sololio.it



Europe
Italy



Domenica Bruno



staff@ulivetibruno.it



5,000 bottles



40% Coratina - 60% Cima di Melfi



230 m



Traditional



Jar



Mechanical (trunk shakers and vibrators)



Yes



Continuous three-phase cycle



€€€



Olio Extravergine di Oliva Ottobratica

Azienda Agricola Stanganelli Domenico
Via Provinciale Spartimento, 19
Rosarno
az.agricstanganelli@libero.it



Europe
Italy



Domenico Stanganelli



az.agricstanganelli@libero.it



2,000 l



100% Ottobratica



50 m



Specialized



Jar



Mechanical (trunk shakers and vibrators)



No



Continuous three-phase cycle



€

Olio Taibi "Biancolilla"

Azienda Agricola G. Taibi
Via Eleonora Duse, 34 - Agrigento
www.olotaibi.com
info@olotaibi.com

Europe
Italy



Giuseppe Taibi



gt@olotaibi.com



1,000 l



100% Biancolilla



Organic



230 m



Specialized



Jar



Mechanized with facilitators



No



Continuous two-phase cycle



€€€



Europe
Italy



Olio Taibi "Nocellara"

Azienda Agricola G. Taibi
Via Eleonora Duse, 34 - Agrigento
www.olotaibi.com
info@olotaibi.com

Europe
Italy



Giuseppe Taibi



gt@olotaibi.com



1,000 l



100% Nocellara



Organic



230 m



Specialized



Jar



Mechanized with facilitators



No



Continuous two-phase cycle



€€€



Olio extra vergine d'oliva Torchia

Oleificio Torchia F. di Tommaso Torchia e f.lli sas
Piazza IV novembre, 47
Tiriolo - Catanzaro
www.oleficiotorchia.com
info@oleficiotorchia.com



Europe
Italy



Athos

Olio Traldi di Boni Francesca
Strada Poggio Montano, 34
Vetralla - Viterbo
www.oliotraldi.com
francesca@oliotraldi.com

Europe
Italy



Tommaso Torchia



info@oleficiotorchia.com



15,000



70% Carolea - 20% Coratina
10% Nocellara



Organic



250 - 690 m



Traditional, Specialized



Jar



Mechanical (trunk shakers and vibrators)



Yes



Continuous two-phase cycle



€



Bio Suolo e Salute



Francesca Boni



francesca@oliotraldi.com



600 l



60% Frantoio - 40% Moraiolo



314 m



Traditional



Jar



Mechanical beaters



No



Continuous two-phase cycle



€€€



Elektia

Olio Traldi di Boni Francesca
Strada Poggio Montano, 34
Vetralla - Viterbo
www.oliotraldi.com
francesca@oliotraldi.com



Europe
Italy



Eximius

Olio Traldi di Boni Francesca
Strada Poggio Montano, 34
Vetralla - Viterbo
www.oliotraldi.com
francesca@oliotraldi.com



Europe
Italy



Olio Extravergine di Oliva Biologico Il Tradizionale

Società Cooperativa Agricola Vaira
Contrada Coppa snc - Carpino
www.cooperativavaira.puglia.it
cooperativavaira@alice.it



Europe
Italy



Vaira Raffaella

cooperativavaira@gmail.com

5,000

100% Ogliarola Garganica

Organic

147 m

Traditional

Jar

Mechanized with facilitators

No

Mixed continuous cycle (with crusher mills)

€

Certificazione Prodotto Italiano

Olio Extravergine di Oliva 100% Italiano

Frantoio di Valnogaredo S.n.c.
di Barbiero Paolo & C.
Via Mantovane 8/A - Cinto Euganeo
www.frantoiovalnogaredo.com
frant.valnogaredo@tin.it



Europe
Italy



Pierangela Mutta

frant.valnogaredo@tin.it

15,000

30% Rasara - 30% Leccino - 10% Frantoio
10% Pendolino - 10% Marzemina - 10% Matosso

350 m

Traditional

Free Form

Hand, Mechanized With Facilitators

No

Continuous Three-Phase Cycle

€

Certificazione Prodotto Italiano

Val Paradiso IGP Sicilia Bio

Val Paradiso Srl
Piazza Cavour, 66
Favara - Agrigento
www.valparadiso.it
info@valparadiso.it



Europe
Italy



Dott. Massimo Carlino



info@valparadiso.it



50,000 l



40% Nocellara del Belice

40% Biancolilla - 20% Cerasuola



Organic / P.G.I.



300 m



Traditional



Jar



Mechanized with Facilitators,
Mechanical Beaters



Yes



Continuous Two-Phase Cycle



€€



FDA

Olio della Pace II Fontanaro

Az. Agricola Lucia Verdacchi II Fontanaro
Vocabolo Montanaro, 64
Paciano
www.countryslowliving.com
countryslowliving@gmail.com



Europe
Italy



Alina Pinelli



countryslowliving@gmail.com



1.500



20% Frantoio - 20% Moraiolo - 20% Leccino
15% Dolce Agogia - 5% Pendolino



Organic



650 m



Specialized



Jar



Hand, Mechanical (trunk shakers and vibrators)



Yes



Continuous three-phase cycle



€€



Slow Food Presidium - FDA - Organic

Giarì

Azienda Agricola Xiggiari
Via Trento, 1
Erice - Trapani
www.aziendaagricolaxiggiari.it
info@aziendaagricolaxiggiari.it



Europe
Italy



Francesca Triolo



francescatriolo60@gmail.com



60 q



70% Cerasuola - 20% Nocellara del Belice
10% Biancolilla



Organic / P.O.D.



100 m



Intensive (400/600 plants per hectare)



Moncone



Mechanical beaters, Mechanical (trunk shakers and vibrators)



No



Continuous three-phase cycle



€€



Europe; Available for other Countries on request



Ramla Valley Extra Virgin Olive Oil

Ramla Valley
5, Ghajn Qasab Street
Nadur, Gozo
www.ramlavalley.com
ramlavalley@gmail.com

Europe
Malta



George Carl Camilleri



ramlavalley@gmail.com



500 l



75% Coratina - 15% Frantoio
10% Pendolino



30 m



Traditional



Moncone



Hand, Mechanized with facilitators



No



Continuous two-phase cycle



€€€



Olmais Organic Extra Virgin Olive Oil

Quinta dos Olmais Lda
Lugar de Olmais, Santa Comba da Vilarica,
5360-170 Vila Flor
Vila Flor
www.olmais.com
quinta.olmais@gmail.com



Julio Gomes Alves



quinta.olmais@gmail.com



3,000 l



100% Cobrancosa



Organic



400 m



Traditional, Intensive (400/600 plants per hectare)



Jar, Globe



Hand, Mechanized with facilitators,
Mechanical (trunk shakers and vibrators)



No



Mixed continuous cycle (with crusher mills)



€€€



PT-BIO-03

Europe
Portugal



Herdade Da Ventosa Premium

Herdade De S.Vicente E Ventosa, A.P., Lda
Rua Do Jardim À Estrela, N° 28 Casa 2 - 1º B
Lisboa
www.herdadedaventosa.com
herdadedaventosa@gmail.com



Antonino Antunes



antonino.s.antunes@gmail.com



25,000 l



50% Picual - 40% Cobrançosa
10% Arbequina



350 m



Intensive (400/600 plants per hectare)



Free form



Mechanical (trunk shakers and vibrators)



No



Continuous two-phase cycle



€€



Later, if necessary

Cal Saboi Premium

Cal Saboi (Drynuts S.L.)
Rbla. del Jardí, 119
08197 Sant Cugat Del Valles (Barcelona)
www.calsaboi.com
calsaboi@calsaboi.com



Europe
Spain



Cortijo De Suerte Alta, Coupage Natural

Cortijo De Suerte Alta
C/Encarnacion 4, Bajo Izda
Madrid
www.suertealta.es
almazara@suertealta.es



Europe
Spain



Ester Amorós / Juan Ramón Martín



ester@calsaboi.com / export@calsaboi.com



10,000 l



100% Arbequina Monovarietal



540 m



Intensive (400/600 plants per hectare)



Palmetta



Mechanical (trunk shakers and vibrators)



No



Continuous two-phase cycle



€€



Manuel Heredia



almazara@suertealta.es



20,000 l



33% Picudo - 33% Picual - 33% Ojiblanca



Organic / P.O.D.



330 m



Traditional



Free form



Mechanical (trunk shakers and vibrators)



Yes



Continuous two-phase cycle



€



NOP, JAS, FDA

Fructum

Fructum Producción Agricola S.L.
c/San Juan 34
Arganda del Rey
www.fructumweb.es
fructum2016@gmail.com



Europe
Spain



Viride Fructum

Fructum Producción Agricola S.L.
c/San Juan 34
Arganda del Rey
www.fructumweb.es
fructum2016@gmail.com



Europe
Spain



María Soledad Fernández del Toro



fructum2016@gmail.com



1.100



100%



P.O.D.



670 m



Traditional



Free form



Mechanical beaters



Yes



Continuous two-phase cycle



€€



María Soledad Fernández del Toro



fructum2016@gmail.com



1.100



100%



P.O.D.



670 m



Traditional



Free form



Mechanical beaters



Yes



Continuous two-phase cycle



€€



Goya Organics Extra Virgin Olive Oil

Goya En España S.A.U.
Ctra. Sevilla-Málaga, Km. 5,4
Pol. Ind. "La Red Sur", Calle Nueve, 1 Aptdo.
60 (P.O. Box 60) 41500 Alcalá De Guadaíra, Sevilla
www.goyaspain.com
export2@goyaspain.com



Europe
Spain



Philippe Parouty



philippe.parouty@goyaspain.com



14.300 l



33% Picual - 33% Hojiblanca - 33% Picuda



Organic



500 m



Traditional



Free form



Mechanized with facilitators



No



Mixed continuous cycle (with crusher mills)



€



BRC V.7 GRADE AA, IFS V.6 HIGHER LEVEL,
ISO 9001-2008, HACCP.
KOSHER, JAS, CCAE, USDA ORGANICS

Goya Único Extra Virgin Olive Oil

Goya En España S.A.U.
Ctra. Sevilla-Málaga, Km. 5,4
Pol. Ind. "La Red Sur", Calle Nueve, 1 Aptdo.
60 (P.O. Box 60) 41500 Alcalá De Guadaíra, Sevilla
www.goyaspain.com
export2@goyaspain.com



Europe
Spain



Philippe Parouty



philippe.parouty@goyaspain.com



20.300 l



50% Hojiblanca - 50% Picuda



500 m



Traditional



Free form



Mechanized with facilitators



No



Mixed continuous cycle (with crusher mills)



€



BRC V.7 GRADE AA, IFS V.6 HIGHER LEVEL,
ISO 9001-2008, HACCP.
KOSHER, JAS, CCAE, USDA ORGANICS

Impelte

Aceites Impelte del Bajo Martin, S.L.
Polígono Industrial Venta del Barro, Parcela G4
La Puebla de Hijar
www.impelte.com
info@impelte.com



Europe
Spain



Oleocampo Premium Extra Virgin Olive Oil

Oleocampo S.C.A.
Avenida Constitución, 101
Torredelcampo
www.oleocampo.com
info@oleocampo.com



Europe
Spain



Javier Sanchez Pedros



info@impelte.com



15,000 l



80% Empeltre



P.O.D.



300 m



Traditional, Intensive (400/600 plants per hectare)



Vertical Axis



Mechanical (trunk shakers and vibrators)



Yes



Mixed continuous cycle (with crusher mills)



€€



Yes



Joaquín Molina Mercado



direccioncomercial@oleocampo.com



2,000



100% Picual



650 m



Traditional



Vertical Axis



Hand, Mechanized with facilitators



Yes



Mixed continuous cycle (with crusher mills)



€€



Yes

Palacio De Los Olivos

Olivapalacios
Zurbano, 49 Oficina 1
Madrid
www.olivapalacios.es
comercial@olivapalacios.es



Europe
Spain



Jolive Aceite de Oliva Virgen Extra

Agricola Solar Jiennese
C/ Beatriz Nuñez 10
Jaén
www.jolive.es
info@jolive.es



Europe
Spain



Luis Rubio



comercial@olivapalacios.es



30,000



100% Picual



700 m



Intensive (400/600 plants per hectare)



Monocone



Mechanical beaters



Yes



Continuous two-phase cycle



€€



QVExtra! Health Food Accreditation



Jose Javier Aceituno



aceituno@jolive.es



5,000



100% Picual



420 m



Traditional



Globe



Mechanized with facilitators



No



Continuous two-phase cycle



€€€

Oleum Hispania

Molino Virgen De Fátima S.l.
Avda. Castro Del Rio S/N
Llano Del Espinar
www.oleumhispania.com
molino@molinovirgendefatima.com



Europe
Spain



Adali Efe

Adali Efe
Mahkeme Mh. S. Aydemir Cad. No:3 Burhaniye
10700 Balikesir
Balikesir
www.adalife.com.tr
yasemin@adalife.com

Europe
Turkey



Moises López



international@oleumhispania.com



40,000 units 0.5 l



100%



300 m



Traditional



Free form



Mechanized with facilitators



Yes



Continuous two-phase cycle



€€



Yes



Zeytindostu Association



zeytindostudernek@gmail.com



2 Ton



100% Edremit



650 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€

Ayazbey

Ayazbey
Yaya Mh. Yasamkent Sitesi No: 25 10715
Gömeç/Balikesir
Balikesir
www.ayazbey.com.tr
ayaz@ayazbey.com.tr



Europe
Turkey



Ayvalik Köklü

Ayvalik Köklü Zeytincilik
150 Evler Mah. 29 Mayıs Cad. Altaylor Is
Merkezi B Blok 48/7 Ayvalik
Balikesir
www.kokluzeytincilik.com.tr
info@kokluzeytincilik.com.tr



Europe
Turkey



Zeytindostu Association

zeytindostudernek@gmail.com

10 Ton

100% Ayvalik



250 m

Traditional

Free Form

Mechanized With Facilitators

No

Traditional Cycle

€

Ayvaz Zeytincilik

Ayvaz
Cumhuriyet Mh. Alay Cd. No: 29 Geyikli Ezine/ Çanakkale
Çanakkale
www.muharremayvaz.com.tr
siparis@muharremayvaz.com



- Zeytindostu Association
- zeytindostudernek@gmail.com
- 5,000
- 100% Ayvalik
- 700 m
- Traditional
- Free Form
- Mechanized With Facilitators
- No
- Traditional Cycle
- €
-

Europe
Turkey



Safitad

Bata Tarim Ve Gida Ürünleri Tur. Paz. San. Ve
Tic. A.s.
Müeyyetzade Mh. Necatibey Cad. Gayret Han.
No: 53/ 401 Beyoglu Istanbul
Istanbul
www.safitad.com.tr
hakan@dsmidi.com



- Zeytindostu Association
- zeytindostudernek@gmail.com
- 5,000 Kg
- 100% Ayvalik
- 350 m
- Traditional
- Free Form
- Mechanized With Facilitators
- No
- Traditional Cycle
- €
-

Europe
Turkey



Mustafa Büyükkakça

Büyükkakça Zeyt. Gida Tar. Turz.
Ins. Ith. Ihr. Sa. Tic. Ltd. Sti.
Çobanlar Mah. Seydi Sok. No:92/1 Gazipasa/
Antalya
www.buyukakca.com.tr
info@buyukakca.com.tr



Europe
Turkey



Dell Anatolia

Dell Anatolia
Bahçedere Köyü Ayvacık Çanakkale
Çanakkale
anerten@gmail.com



Europe
Turkey



Zeytindostu Association



zeytindostudernek@gmail.com



500 Kg



100% Tavsan Yüregi



Organic



650 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Zeytindostu Association



zeytindostudernek@gmail.com



1.800 l



100% Edremit



700 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Divin

Divin Olive Oil
Sirinyali Mh. 1506 Sk. No:11 D:1 Muratpasa/
Antalya
Antalya
serhatasl@gmail.com



Europe
Turkey



Hanya

Firat Askin Kantin Isl.
Bostanci Mah. Balikesir Kocaseyit Havalimani
Edremit/ Balikesir
Balikesir
www.hanya.com.tr
firat.askin@hotmail.com



Europe
Turkey



Zeytindostu Association



zeytindostudernek@gmail.com



500 Kg



100% Edremit



650 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€

Gizem

Gizem Yag San. Tic. Ltd.sti.
Dereköy Akhisar Manisa
Manisa
yalcin3300@hotmail.com

Europe
Turkey



- Zeytindostu Association
- zeytindostudernek@gmail.com
- 1000 l
- 100% Domat
- 250 m
- Traditional
- Free Form
- Mechanized With Facilitators
- No
- Traditional Cycle
- €
-

Halil Esen

Halil Esen
Zeytinli Mh. Özgürlik Cad. No: 6 Edremit
Balikesir
www.halilesen.com
halilesenzeytincilik@hotmail.com



- Zeytindostu Association
- zeytindostudernek@gmail.com
- 2,300 Kg
- 100% Edremit
- 500 m
- Traditional
- Free Form
- Mechanized With Facilitators
- No
- Traditional Cycle
- €
-

Hilmi Yildirim

Hilmi Yildirim Zeytinyagi
Hidirbeyli Mah. Lozan Cd. No: 130 Germencik
Aydin
bozokalabay@gmail.com



Europe
Turkey



Zeytindostu Association



zeytindostudernek@gmail.com



2,000 Kg



100% Memecik



350 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Cmrt IV. Kusak

Ibrahim Mustafa Cömert
Sakarya Mah. Cumhuriyet Cad. No: 232 Ayvalik
Balikesir
comcomert@hotmail.com



Zeytindostu Association



zeytindostudernek@gmail.com



2,500 Kg



100% Edremit



500 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Çakalini

Idris Bakkal Gid. Tük. Mal. Paz. Ve San. Ltd. Sti.
Sehremini Mah. Büyük Saray Meydani Cad.
No:50 Sehremini Fatih
İstanbul
www.cakalini.com.tr
info@cakalini.com.tr



Europe
Turkey



Zeytindostu Association



zeytindostudernek@gmail.com



2,000 Kg



100% Ayvalik



500 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Fresh Future

Kosturk Gida Tar. Hayv. Turz. Ins. Ve Tic. Ltd. Sti
Hacıhalil Mah. 1209 Sk. 123 Gebze / Kocaeli
Kocaeli
www.freshfuture.com.tr
info@freshfuture.com.tr



Europe
Turkey



Zeytindostu Association



zeytindostudernek@gmail.com



1,000 Kg



100% Edremit



450 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Tayga İyi Gida

Manahan Gida Tur. Dan. San. Tic. Ltd. Sti.
Kuloglu Mh. Aga Hamami Sk. 1/9 Beyoglu
İstanbul
feza@taygaiyigida.com



Europe
Turkey



Mehmet Çatay

Mehmet Çatay
Cenap Sahabettin Sok. 86/1 Kosuyolu-
Kadıköy-Istanbul
Istanbul
mcatay@gmail.com



Europe
Turkey



Zeytindostu Association



zeytindostudernek@gmail.com



1 Ton



100% Memecik



450 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Zeytindostu Association



zeytindostudernek@gmail.com



70 Kg



100% Ayvalik



500 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€

Hermus

Mustafa Ali Zihnioglu
Cumhuriyet Cad. No:36/A Köprübaşı- Manisa
Manisa
3ziban3@gmail.com



Europe
Turkey



Elea

Nalçabasmaz Tarim Ürünleri. San. Tic. Ltd. Sti.
Reyhanli Yolu Üzeri Narlica Mah. No:270
Antakya Hatay
Antakya
www.nalcabasmaz.com
info@nalcabasmaz.com

Europe
Turkey



Zeytindostu Association



zeytindostudernek@gmail.com



2,000



100% Arbequina



250 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Zeytindostu Association



zeytindostudernek@gmail.com



2,500 Kg



100% Saurani



200 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Nova Vera

Novera Gida Ve Tarim San.tic. Ltd. Sti.
Dosb 2. Kisim D2033 Sk. No:2 Dilovasi/Kocaeli
Kocaeli
www.nova-vera.com
bahar.alan@nova-vera.com



Europe
Turkey



Seroliva

Oliva Gida San. Tic. Ltd. Sti.
Izmir K.yolu 4 Km Gaye Sanayi Sit. Karsisi Söke Aydin
Aydin
www.seroliva.com
info@seroliva.com

Europe
Turkey



Zeytindostu Association



zeytindostudernek@gmail.com



1,000 l



100% Tiryile



350 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Zeytindostu Association



zeytindostudernek@gmail.com



8,000 Kg



100% Memecik



450 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Onursel

Onursel Zeytincilik
Altinova Mah. Cumhuriyet Cad. No: 70
Ayvalik / Balikesir
Balikesir
www.onurselzeytincilik.com.tr
onurselzeytincilik@hotmail.com



Europe
Turkey



Zeytindostu Association



zeytindostudernek@gmail.com



1 Ton



100% Ayvalik



250 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Kisthene 0.2

Özem Olive Oil
Akkizhan Sitesi - Küçük Sanayi Caddesi No:2
Gömeç (Ayvalik) Balikesir
www.ozemolives.com
info@ozemolives.com



Mr. Alireza



info@ozemolives.com



3,000 l



100% Domat



50 - 250 m



Traditional



Free Form



Hand



Yes



Continuous Two-Phase Cycle



€€



ZYL201700000001

Europe
Turkey



Özem Early Harvest

Özem Olive Oil
Akkizhan Sitesi - Küçük Sanayi Caddesi No:2
Gömeç (Ayvalik) Balikesir
www.ozemolives.com
info@ozemolives.com



Europe
Turkey



Mr. Alireza



info@ozemolives.com



3,000 l



100% Avalik Edremit



Organic



50 - 400 m



Traditional



Free form



Hand



Yes



Continuous two-phase cycle



€



ZYL20170000O001

Pidasus

Pidasus Zeytincilik
Soganyemez Mah. Cumhuriyet Meydani Senler
Is Merkezi Edremit / Balikesir
Balikesir
www.pidasus.com.tr
ismailosmanbaydar@gmail.com



Europe
Turkey



Zeytindostu Association



zeytindostudernek@gmail.com



2,500 Lt



100% Edremit



450 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€

Zeytinli Tepe

Proma Medikal Ltd. Sti.
Sirasögüt Köyü Gaziantep Cad. No:3 Gaziantep
Gaziantep
www.zeytinlitepe.com
zeytinlitepe27@gmail.com



Europe
Turkey



Düet

Sardes Besi Ve Tarim Ürünleri Sanayi Anonim Sirketi
Barbaros Mah. Çigdem Sok. No:1 Kat 9
Atasehir - Istanbul
Istanbul
www.sardestarim.com.tr
kamererturk@kontekinsaat.com.tr

Europe
Turkey



Zeytindostu Association



zeytindostudernek@gmail.com



1 Ton



100% Kilis



550 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Eytindostu Association



zeytindostudernek@gmail.com



5,000 t



100% Ayvalik



500 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Duet

Sardes Besi Ve Tarim Ürünleri Sanayi Anonim Şirketi
Barbaros Mah. Çıgdem Sok. No:1 Kat 9
Atasehir - Istanbul
Istanbul
www.sardestarim.com.tr
kamererturk@kontekinsaat.com.tr



Europe
Turkey



Se-Ak

Se-Ak
Dikili Kiratlı Köyü 5. Sok. No:16
Izmir
zeytindostudernek@gmail.com



Europe
Turkey



Eytindostu Association



zeytindostudernek@gmail.com



5,000 t



100% Memecik



550 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Zeytindostu Association



zeytindostudernek@gmail.com



980 Kg



100% Ayvalık



150 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Izorya

Sentürkler Tarim
Atatürk Bulvari 143/A Mut Mersin
Mersin
info@izorya.com



Europe
Turkey



Mentes Som

Sitare - Osman
Atatürk Bulv. 36 Milas
Mugla
osmen@superonline.com

Europe
Turkey



Zeytindostu Association



zeytindostudernek@gmail.com



1,000 l



100% Gemlik



550 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Zeytindostu Association



zeytindostudernek@gmail.com



1 t



100% Memecik



500 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Tuay- Zeytinin Efendisi

Turgut Anadolu Yatirim San. Tic. Ith. Ihr. Paz. Ltd. Sti
Kizilcayer Mevki Turgut Yolu Üzeri 1. Km Yeniköy
Yatagan Mugla
Mugla
www.tuay.com.tr
info@erdemlizeytincilik.com



Europe
Turkey



Avdan

Uysallar Yagsan Tic. A.s.
Avdan Mah. Soma Manisa
Manisa
serifaliuysal@hotmail.com



Europe
Turkey



Zeytindostu Association



zeytindostudernek@gmail.com



6 Ton



100% Memecik



450 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Zeytindostu Association



zeytindostudernek@gmail.com



500 Kg



100% Domat



250 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Öveçli

Yasar Yag Zeyt. Ürt. Ltd.sti.
Soma Asfaltı Kenarı, Öveçli Mah. Kirkagaç, Manisa
Manisa
yasaryag.com
ovecli@yasaryag.com



Europe
Turkey



Zeytinseli

Zeytinseli Zeytincilik Ltd. Sti.
Akköy
Aydin
www.zeytinseli.com
zeytinseli@gmail.com



Zeytindostu Association



zeytindostudernek@gmail.com



1 Ton



50% Arbequina - 50% Domat



500 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Zeytindostu Association



zeytindostudernek@gmail.com



250 l



100% Memecik



650 m



Traditional



Free Form



Mechanized With Facilitators



No



Traditional Cycle



€



Elaeon

Greek Heritage Foods LLC
136 Madison Avenue
U.S.A. - New York
www.greekheritagefoods.com
info@greekheritagefoods.com

America
U.S.A.



Nicholas Basoukos

nicholas@greekheritagefoods.com

1.500 l

100% Koroneiki



300 m

Traditional

Vertical Axis, Free form

Hand, Mechanized with facilitators

No

Traditional cycle

€€

Kosher Certificate

Organic Elaeon

Greek Heritage Foods LLC
136 Madison Avenue
U.S.A. - New York
www.greekheritagefoods.com
info@greekheritagefoods.com

America
U.S.A.



Nicholas Basoukos

nicholas@greekheritagefoods.com

1.000 l

100% Koroneiki



300 m

Traditional

Vertical Axis, Free form

Hand, Mechanized with facilitators

No

Traditional cycle

€€

Kosher Certificate, USDA/EU Certificate

Azeite Batalha Intenso

Azeite Batalha Agroindustrial Ltda
Estrada da Guarda Velha, 20, Rural
Pinheiro Machado
www.azeitebatalha.com.br
contato@azeitebatalha.com.br



America
Brasil



Verde Louro Arbosana

Verde Louro Azeites Ltda
Estrada Rincão Do São João 14427
Canguçu
www.verdelouroazeites.com.br
mita@verdelouroazeites.com.br



America
Brasil



Rossano Lazzarotto



rlassarotto@azeitebatalha.com.br



6,500



50% Koroneiki - 50% Coratina



450 m



Traditional



Globe



Mechanical (trunk shakers and vibrators)



Yes



Continuous two-phase cycle



€€



Certificado Sanitário do Brasil
Anvisa



Leo Fuhrmann



leo@verdelouroazeites.com.br



3,000 l



100% Arbosana



300 m



Traditional



Jar



Hand, Mechanized With Facilitators



Yes



Continuous Two-Phase Cycle



€€



Verde Louro Koroneiki

Verde Louro Azeites Ltda
Estrada Rincão Do São João 14427
Canguçu
www.verdelouroazeites.com.br
mita@verdelouroazeites.com.br



America
Brasil



Costa Doce

Vignatti Agroindustrial Ltda
Av. Das Industrias 490
Porto Alegre RS
www.olivascostadoce.com.br
milton@locare.com.br



America
Brasil



Leo Fuhrmann



leo@verdelouroazeites.com.br



3,000 l



100% Koroneiki



300 m



Traditional



Jar



Hand, Mechanized With Facilitators



Yes



Continuous Two-Phase Cycle



€€



Milton Vignatti



milton@locare.com.br



1,000 l



70% Arbequina - 30% Arbosana



150 m



Specialized



Jar



Hand



No



Continuous two-phase cycle



€€



Costa Doce

Vignatti Agroindustrial Ltda
Av. Das Industrias 490
Porto Alegre RS
www.olivascostadoce.com.br
milton@locare.com.br



America
Brasil



Colinas De Garzón Olio Novo 2016

Agroland SA
Bulevar Artigas 420 Piso 1
Montevideo
www.colinasdegarzon.com
info@colinasdegarzon.com



America
Uruguay



Milton Vignatti



milton@locare.com.br



1,000 l



100% Koroneiki



150 m



Specialized



Jar



Hand



No



Continuous two-phase cycle



€€€



Yes



Claudio D'Auria



claudio.dauria@agroland.com



3,000



45% Frantoio - 20% Picual
20% Picholine - 15% Farga



40 m



Intensive (400/600 Plants per Hectare)



Monocone



Mechanical (Trunk Shakers and Vibrators)



Yes



Continuous Two-Phase Cycle



€€



Yes

Colinas De Garzón Trivarietal

Agroland SA
Bulevar Artigas 420 Piso 1
Montevideo
www.colinasdegarzon.com
info@colinasdegarzon.com



America
Uruguay



Classic Ligurian Extra Virgin Olive Oil

Camilo Olives
PO BOX 29, TEESDALE, 3328
Teesdale, Victoria
www.camilo.com.au
nikki@camilo.com.au



Oceania
Australia



Claudio D'Auria



claudio.dauria@agroland.com



55,000



45% Picual
40% Coratina - 15% Barnea



40 m



Intensive (400/600 Plants per Hectare)



Monocone



Mechanical (Trunk Shakers and Vibrators)



Yes



Continuous Two-Phase Cycle



€€€



Yes



Joan McGovern



joan@olimac.com.au



1500 l



100%



111 m



Traditional



Free form



Mechanical (trunk shakers and vibrators)



Yes



Continuous two-phase cycle



€€

