

EVO IOOC Guide 2018 BUYERS EDITION







In 2016 from the idea of Dr Antonio Lauro the D-IOOC was born, whose name was changed in EVO-IOOC in 2018.

Since the first edition, the contest was proclaimed by the WREVOO (World Ranking Extra Virgin Olive Oil), an organization specialized in promoting the best EVO oils at world level, included for relevance among the top five international extra virgin olive oil contests and acknowledged first in Italy. Moreover, establishing ourself at the contest gave us the opportunity to gain nine valid points for the global ranking (only three others contest gave the same assignment on a total of thirty-one contests).

In 2018 after the name changed in EVO-IOOC, the contest grew up and changed partnership.

So here it starts the EVOlution (for international clarity and conciseness in EVO) of the D-IOOC international contest, first in south Italy, that reached its third edition. Same management (actually numerically more extended), new initiatives with seminars and workshop orientated at the promotion for the attendee companies, new location (Paestum), consolidated and brand new partners that for years have been believing in the project of dr Antonio G. Lauro.

EVO IOOC Guide 2018 **BUYERS EDITION**



Management

EVO IOOC Guide 2018

Management





Lauro Antonio Giuseppe Presidente



Dal Sacco Laura Assistente Sala Assaggi



Reggio Stefania Direttore Generale



Colombo Simona Responsabile Comunicazione



EVO IOOC Guide 2018





Castellani Leonardo Direttore Sala Assaggi



Ntroulias Dimitrios Responsabile IT - Greece



Judges

EVO IOOC Guide 2018

Judges



Xie Na - China



Avallone Gaetano - Italy



Calvo Fandos Maria Angeles Spain



Hudagawa Hiromi - Japan



Ertur Selin - Turkey



Lazzez Aida - Tunisia

6



Germanaki Eleftheria - Greece



Pehlivan Birsen Can - Turkey



Ataide Francisco - Portugal



EVO IOOC Guide 2018







Yamada Miciyo - Japan



Franco Rosario - Italy





Judges

Galbo Indra - Italy

EVO IOOC Guide 2018



EXTRA V

EXTRA V

FLAVORED OLIVE OIL AWARDS GOLD MEDALS AND SILVER MEDALS Page 344

8

Palanti Piero - Italy

Orlando Carmelo - Italy



Soriano Ehud - Israel

evo-iooc.com



EVO IOOC Guide 2018

VIRGIN OLIVE OIL AWARDS	Page 11
Best in Class	
Best of Country	
Special Award Gold	
·	

EXTRA VIRGIN OLIVE OIL AWARDS	
GOLD MEDALS	Page 30

VIRGIN OLIVE OIL AWARDS	
SILVER MEDALS	Page 206



Symbols Caption

EVO IOOC Guide 2018



EVO-IOOC Guide 2018



evo-iooc.com

11

EVO IOOC Guide 2018



EXTRA VIRGIN OLIVE OIL AWARDS

Best in Class Best of Country Special Award Gold





FRANTOIO FRANCI BIO IGP **TOSCANO**







FRANTOIO FRANCI Via Achille Grandi 5 MONTENERO D'ORCIA info@frantoiofranci.it www.frantoiofranci.it

This EVOO boasts a strong level of fruitiness, well balanced, with a deep, herbaceous richness. In terms of aroma, it has clean and persistent scents of green almond, green tomato, banana, mango, and herbs (thyme, sage, rosemary). Medium bitter and pungent components, it shows a very pleasant note of bitter almond, chicory, and walnut.



2018

EVO

Azeite de Oliva **Orfeu – PICUAL**







Cafe Fazenda Sertaozinho Ltds Estrada Botelhos Divisa Nova Km 06 **Zona Rural** Botelhos andre.secco@cafeorfeu.com.br www.cafeorfeu.com.br

This EVOO possesses a robust olive fruitiness that evokes of early harvested olives and its aroma is full and rotund with herbal notes freshly cut, tomato leaf, fennel, fig leaf, herbs, and thyme. A strong

EVO INTERNATIO IO CONTEST

stinging sensation in the throat, high level of bitterness and pungency, in the after-taste definite and ample scent of artichoke and arugula.

13



Passione

Passione

OLIO EXTRA VERGINE DI CLIVA BIOLOGICO

OlioExtravergine di Oliva Passione

?*

Organic (

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



EVO IOOC **BEST INTERNATIONAL ORGANIC** NORTH HEMISPHERE

Maria Ditta in Bonanno 20.000 NOCELLARA DEL BELICE Yes Hand

- Between Euro 8,00 and 15,00
- SUOLO E SALUTE
 - Gold Medal Best in Class

BONANNO DOMENICO AZIENDA AGRICOLA VIA FIERA DELL'EREMITA, 1 CAMPOBELLO DI MAZARA (TP) info@bonannodomenico.com www.bonannodomenico.com

EVOO characterised by an intense olive fruitiness that reminiscent of green olives, with a scent of ripe olives. 1000 Its aroma bringing to mind the nuances of green and ripe tomato fragrance, basil, rosemary, thyme, chamomile, flowers, hyssop. Well balanced and harmonious the intensity of pungent with subsequent medium bitter taste offers flavours that vary between pink pepper and dry fruit.



2018

Ň

Rincón de la Subbética DOP Priego De Córdoba



evo-iooc.com



ALMAZARAS DE LA SUBBETICA CTRA A-339 KM 17,800 CARCABUEY comercial@almazarasdelasubbetica.com www.almazarasdelasubbetica.com

EVO IOOC

DOP/IGP

BEST INTERNATIONAL

NORTH HEMISPHERE

This EVOO displaying entirely green notes that reminiscent of early harvested olives enriched by a hint of green tomato, heart of artichoke, cut grass, flowers and evident balsamic note. Its taste is



extremely robust, high note of pungency and bitter from olives that are green or turning colour. Herbaceous background of artichoke, arugula and green pepper.



LIÁ **Premium Edition**



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



in the perfect aftertaste.

Bitter almond, pink pepper, and arugula

₩ EVD

2018

EV0 - 100



?* Organic P.O.D./P.G.I. Prewium extra virgin olive oil Product of Greece 000001V1V1V1V1 JIA the roots of blins 500ml



Cristina Stribacu

Koroneiki 100%

25000

evo-iooc.com



Prosperato BR 290, Km 328 CAÇAPAVA DO SUL contato@prosperato.com.br www.prosperato.com.br

EVOO enriched by notes of robust harmonious green fruitiness of fresh almond, green tomato, cut grass, and green pepper with a definite and ample balance of red apple, citrus fruit, tea leaf, and mint.

Bitter is present and well balanced with a mild stinging sensation in the throat and the taste has great fruit character of artichoke, arugula, chicory, and radish.



Olio extravergine di oliva Bufano

?*

IIII

Organic

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

Silverio Bufano

220 m s.l.m.

Frantoio 50% Rotondella 30% Leccino 20%

20 g



Azienda agricola Silverio Bufano Via ferriere sn Olevano Sul Tusciano frantoiobufano@outlook.it www.frantoiobufano.it



NORTH HEMISPHERE This EVOO starts with an intense olive fruitiness that evokes fresh olives with herbal

₩ EVD

of banana, cut grass, apple, chamomile flowers, herbs, and tomato leaf. Pungent and bitter are present and well balanced with subsequent powerful notes of chicory, artichoke, arugula, and pink pepper.

hints like green almond. Its

aroma is distinct with scents



Blend Intenso



B

EXTRA VERGINE DI OLIVA

Supano



OLIVAS COSTA DOCE Avenida das Industrias, 490 Porto Alegre/RS www.olivascostadoce.com.br comercial@olivascostadoce.com.br

19

EVOO characterised by a clean and persistent olive fruitiness that brings to mind of olives that are green or turning colour. In terms of aroma shows distinct scents of cinnamon, red apple, ripe fruits,

ripe tomato, olive leaf, and basil. Bitter is present and well balanced with a mild stinging sensation in the throat with the pleasant bitter almond, chicory, and radish aftertaste.





Ramarà DOP Cilento

760

Piero Matarazzo

? Frantoio, Ogliarola



Best of Regione Campania

Azienda Agricola Piero Matarazzo Via Noce Alta Perdifumo info@pieromatarazzo.it www.pieromatarazzo.it

This EVOO displaying a robust olive fruity intensity reminiscent of the typical odour of fruit before it ripens. Freshly tomato leaf with distinct hints of green almond and apple. Its taste shows a good fresh vibrant palate with a strong taste of pungent and bitter notes of arugula, artichoke, and radish.



₩ EVD



Azeite de Oliva **Orfeu – PICUAL**



Organic P.O.D./P.G.I. Yes m 1111 Gold Medal - Special Award

())

RA

RA

OLIO EXTRA VERGINE DI OLIVA CILENTO D.O.P.

Spiero



EVO



RÀUL C. CASTELLANI

EVO IOOC

andre.secco@cafeorfeu.com.br www.cafeorfeu.com.br

This EVOO possesses a robust olive fruitiness that evokes of early harvested olives and its aroma is full and rotund with herbal notes freshly cut, tomato leaf, fennel, fig leaf, herbs, and thyme. A strong

stinging sensation in the throat, high level of bitterness and pungency, in the after-taste definite and ample scent of artichoke and arugula.



Laur Cruz de Piedra Aceite de Oliva Virgen Extra

PAOLA CECCARELLI

Gold Medal - Special Award





MILLAN S.A. ALVAREZ CONDARCO 740 LAS HERAS - MENDOZA paola@olvlaur.com www.olvlaur.com



2018

iide

EV0 - 100

medium olive fruitiness that reminiscent of an early harvested olives with distinct and subsequent green notes of citrus fruit, apple, tomato, lettuce leaf, and grass. In the nose, the characteristic odours of exotic fruit (avocado) finalize the aroma. Taste is definite and rotund with a pleasant touch of pink pepper, chilli pepper, artichoke, chicory and bitter almond.



23

EVO IOOC **BEST OF GREECE** 2018

> Hellenic Fields Ltd. 50 Fleming Street, Marousi, 15123 Athens info@hellenicfields.gr www.enaena.gr

2018 Guide EVO-100C

This EVOO displaying a robust olive fruitiness that reminiscent of early harvested olives with ample bouquet of leaves (tomato, olive, and tea), green banana, fennel, and cut grass. A scent of flowers

(pimpinella and rose petal finalize the aroma. Taste is strong and rotund with pungent and bitter notes with a pleasant touch of artichoke and chicory.









AZIENDA AGRICOLA **DEPALO LUIGI** Piazza duomo, 55 Giovinazzo info@oliodpalo.it www.oliodepalo.it

> EVOO characterised by a medium harmonious green fruitiness with an optimum balance between fresh almond, cut grass, green tomato, sesame, herbs, and avocado. Its taste shows a medium intensity of pungency and medium intensity of bitter. The aftertaste is definite to artichoke, chicory, red chilli pepper.



2018

uide

()

EV0 - 100

Oliveira da Serra Ouro





Sovena Portugal Consumer Goods, S.A. R. Dr. António Loureiro Borges, 2,3° 1495-131 Algés oliveiradaserra@sovena.pt www.sovenagroup.com

EVO IOOC

2018

BEST OF PORTUGAL

This EVOO has great fruit character and displaying a clean and persistent fresh fruitiness that reminiscent of the typical odour of fruit before it ripens. Its bouquet distinguishes with a clear hint of

freshly mown grass, tomato leaf, green apple, and green pepper. Medium fruity admirably balanced on bitter and pungent notes, with a pleasant touch of bitter almond, chilli pepper and artichoke.



Cortijo El Puerto Picual

m

1111

Organic (

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

. Camargo

? RGANIC PICUAL

Mechanical (trunk shaker and vibrators)

Between Euro 8,00 and 15,00

Gold Medal - Special Award

1550

YES

39



INGEOLIVA SL Carretera A-456, KM 18.6 41440 LORA DEL RIO (SEVILLA) info@cortijoelpuerto.com www.cortijoelpuerto.com

pungent flavour, with a sweet-pungent

contrast. Strong and harmonious in

the mouth, with subsequent scents of

artichoke, radish, and black pepper.





2018

nide



Hermus Arbequina



EITE DE OLIV

500ml PICUAL

evo-iooc.com



Arbekina Fidancılık (HERMUS) Cumhuriyet Cad. Temrek Mah. No:36 Köprübası/Manisa Turkey info@hermus.com.tr www.hermus.com.tr

This EVOO starts with a medium olive fruitiness and the persistent aroma reminiscent of the smell of an olive picked at the right degree of maturity. In the nose distinct hints of fresh almond, green

apple, cinnamon, vanilla, exotic fruits and olive leaf. The exquisite perfect bitter and pungent flavour, strong and harmonious, remind to the sensation of red pepper and chicory.

EVO



Pamako Mountain **BIO Blend**





ANDROULAKIS EFTYCHIOS **OLIVE OIL BOTTLING** ANAGNOSTOU GIANNAKAKI 17 Chania – Grecia SALESPAMAKO@GMAIL.COM WWW.PAMAKO.GR

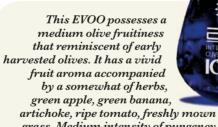


2018

iide

Õ

Ė



artichoke, ripe tomato, freshly mown grass. Medium intensity of pungency and medium intensity of bitter with the aftertaste of walnut and pink pepper.



Angel (P.D.O. Kalamata)





DRAGONAS BROS S.A. ASPROHOMA-KALAMATA KALAMATA kalamata@dragonas.gr www.dragonas.gr



Guide 2018

EVO - 100C

This EVOO starts with green aroma and moderate hints of fresh olives when harvested early. Attractive in the nose, displaying entirely green notes of freshly mown grass, green banana, red apple, flowers,

tomato leaf, and tea leaf. Very flavorful palate with a vibrant entry of pungency and bitter. Flavour of chicory and walnut in the aftertaste.

EVO IOOC Guide 2018



Laur Cruz de Piedra Aceite de Oliva Virgen Extra





EVO IOOC GOLD MEDAL 2018

MILLAN S.A. ALVAREZ CONDARCO 740 LAS HERAS - MENDOZA paola@olvlaur.com www.olvlaur.com

his EVOO displaying a medium olive fruitiness that reminiscent of an early harvested olives with distinct and subsequent green notes of citrus fruit, apple, tomato, lettuce leaf, and grass. In the

nose, the characteristic odours of exotic fruit (avocado) finalize the aroma. Taste is definite and rotund with a pleasant touch of pink pepper, chilli pepper, artichoke, chicory and bitter almond.



Guide 2018

EVO-100C



Olivum Aceite de Oliva Virgen Extra Picual





Establecimiento Olivum SA Ruta 40 km 3377 (5435) Sarmiento (San Juan) info@olivumsa.com.ar www.olivumsa.com.ar



This EVOO starts with a medium olive fruitiness and the persistent aroma reminiscent of the smell of an olive picked at the right degree of maturity. In the nose distinct hints of tomato, green apple, grass, and vanilla. The exquisite perfect bitter and pungent flavour, strong and harmonious, remind

to the sensation of chicory.

America 7 Brazil

2018

EV0 - 100

Azeite de Oliva **Orfeu – PICUAL**







Cafe Fazenda Sertaozinho Ltds Estrada Botelhos Divisa Nova Km 06 Zona Rural Botelhos andre.secco@cafeorfeu.com.br www.cafeorfeu.com.br

This EVOO possesses a robust olive fruitiness that evokes of early harvested olives and its aroma is full and rotund with herbal notes freshly cut, tomato leaf, fennel, fig leaf, herbs, and thyme. A strong

stinging sensation in the throat, high level of bitterness and pungency, in the after-taste definite and ample scent of artichoke and arugula.

EVO



Azeite de Oliva **Orfeu - ARBOSANA**





Cafe Fazenda Sertaozinho Ltds Estrada Botelhos Divisa Nova Km 06 Zona Rural Botelhos andre.secco@cafeorfeu.com.br www.cafeorfeu.com.br



2018 America Brazil Ė

Blend Intenso



EVO IOOC GOLD MEDAL 2018

2018 Guide EV0-100C

OLIVAS COSTA DOCE Avenida das Industrias, 490 Porto Alegre/RS www.olivascostadoce.com.br comercial@olivascostadoce.com.br

EVOO characterised by a clean and persistent olive fruitiness that brings to mind of olives that are green or turning colour. In terms of aroma shows distinct scents of cinnamon, red apple, ripe fruits,

ripe tomato, olive leaf, and basil. Bitter is present and well balanced with a mild stinging sensation in the throat with the pleasant bitter almond, chicory, and radish aftertaste.





Prosperato Exclusivo Picual





Prosperato BR 290, Km 328 CAÇAPAVA DO SUL contato@prosperato.com.br www.prosperato.com.br



Bitter is present and well balanced with a mild stinging sensation in the throat and the taste has great fruit character of artichoke, arugula, chicory, and radish.



EVO 100C GOLD MEDAL 2018

Kozlovic di Gianfranco Kozlovic Vale 78, Momjan Buje info@kozlovic.hr www.kozlovic.hr

> This EVOO possesses a medium olive fruitiness that reminiscent of early harvested olives. Hints of cut grass, green tomato, almond, and fennel. Its taste shows an exquisite ◄

perfect bitter and pungent flavor, strong and harmonious with distinct notes of artichoke and pine seed.



2018

Guide

EV0 - 100C





Organic (

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

CHIAVALON

Tedi Chiavalon

 Buza 30%, Bianchera 30%, Carbo

 Rosignola 15%, Morazola 15%

Gold Medal

Buza 30%, Bianchera 30%, Carbonazza 10%,

5.000

YES

m 250

W



OPG Chiavalon V. Nazora 16 Vodnjan info@chiavalon.hr www.chiavalon.hr





EVO 100C GOLD MEDAL 2018

SARL MOULIN OLTREMONTI LIEUDIT TRISTANI LINGUIZZETTA, CORSICA moulin@oltremonti.com www.oltremonti.com

EVOO characterised by green aroma with intense hints of fresh olives. Its odour is herbaceous, with a presence of green apple, flowers, fennel, cut grass, tomato, and basil. Powerful with a balanced



relationship between bitterness and pungent notes of artichoke, black pepper, and bitter almond.



ILIADA Organic Extra Virgin Olive Oil PDO Kalamata





AGRO.VI.M. S.A 6TH KM NATIONAL ROAD **KALAMATA MESSINIS** KALAMATA info@agrovim.gr www.agrovim.gr



EVOO characterised by a medium olive fruitiness that reminiscent of olives at the ideal ripening point. Its aroma shows a hint of green banana, vanilla, exotic fruits, ripe tomato, peach, and flowers. Medium intensity of pungency and medium intensity of bitter taste, with a flavour of the pink pepper.



40



EVO IOOC GOLD MEDAL 2018

AGRO.VI.M. S.A 6TH KM NATIONAL ROAD **KALAMATA MESSINIS** KALAMATA info@agrovim.gr www.agrovim.gr

EVOO enriched by notes by a medium harmonious green and ripe fruitiness with an optimum balance between red apple, ripe banana, and flowers. Pungent and bitter

are present and dosed, with a pleasant sensation of pine seed.





One & Olive







Manessi info@oneolive.gr www.oneolive.gr

pungent and bitter taste of almond.





2018

uide

Ŏ

Ė



Pamako Mountain **BIO Blend**



43

EVO IOOC GOLD MEDAL 2018



ANDROULAKIS EFTYCHIOS **OLIVE OIL BOTTLING** ANAGNOSTOU GIANNAKAKI 17 Chania – Grecia SALESPAMAKO@GMAIL.COM WWW.PAMAKO.GR



This EVOO possesses a medium olive fruitiness that reminiscent of early harvested olives. It has a vivid fruit aroma accompanied by a somewhat of herbs, green apple, green banana,

artichoke, ripe tomato, freshly mown grass. Medium intensity of pungency and medium intensity of bitter with the aftertaste of walnut and pink pepper.



Angel (P.D.O. Kalamata)







DRAGONAS BROS S.A. ASPROHOMA-KALAMATA KALAMATA kalamata@dragonas.gr www.dragonas.gr



This EVOO starts with green aroma and moderate hints of fresh olives when harvested early. Attractive in the nose, displaying entirely green notes of freshly mown grass, green banana, red apple, flowers, tomato leaf, and tea leaf. Very flavorful palate with a vibrant entry of pungency and bitter. Flavour of chicory and walnut in the aftertaste.



2018

iide

()

EVO - 100

ena ena Organic PGI Olympia





Hellenic Fields Ltd. 50 Fleming Street, Marousi, 15123 Athens info@hellenicfields.gr www.enaena.gr

This EVOO displaying a robust olive fruitiness that reminiscent of early harvested olives with ample bouquet of leaves (tomato, olive, and tea), green banana, fennel, and cut grass. A scent of flowers

(pimpinella and rose petal finalize the aroma. Taste is strong and rotund with pungent and bitter notes with a pleasant touch of artichoke and chicory.



MANI Organic Greek Extra Virgin Olive Oil

?*

uu

Organic (

Silvia Lazzari

1000 tons

YES

100% Koroneiki

from 0 to 600

Gold Medal

Mechanized with facilitators

Between Euro 8.00 and 15.00



Friedrich Bläuel & Co Ltd Pyrgos, West Mani, 24024 Messinia Dimos Dytikis Manis silvia.lazzari@blaeuel.gr www.mani.organic



the final.



2018







evo-iooc.com

Europe

Greece

EVO IOOC GOLD MEDAL 2018

KYKLOPAS ELAIOTRIVEIO ARGYRI KELIDI S.A. MAKRI ALEXANDROUPOLIS **ALEXANDROUPOLI** info@kyklopas.com www.kyklopas.com

This EVOO possesses a medium olive fruitiness that reminiscent of ripe-harvested olives. Complete the aroma, a slight trace of green banana, radish, hazelnut, vanilla,

together with ripe tomato and thistle. Delicate bitter taste, with a mild stinging sensation in a throat.



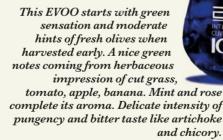


Laconiko Extra Virgin Olive Oil





Laconiko 9239 Mike Garcia Dr. Manassas, VA (USA) Estate Skala, Lakonia Manassas (Greece) info@laconiko.com www.laconiko.com





Laconiko Olio Nuovo

Diamantis Pierrakos 1.SV 1000 ?* Koroneiki Organic P.O.D./P.G.I. Sea Level Hand Between Euro 8,00 and 15,00 Gold Medal IIII



EVO IOOC GOLD MEDAL 2018

Laconiko 9239 Mike Garcia Dr. Manassas, VA (USA) Estate Skala, Lakonia Manassas (Greece) info@laconiko.com www.laconiko.com

EVOO characterised by a medium harmonious almost ripe fruitiness with an optimum balance between apple, mango, red fruits, green banana, almond and flowers.

Pungent and bitter are present and well balanced with artichoke and arugula in the aftertaste.



LIÁ **Premium Edition**

. AN

?*

×

Organic

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

Premium extra tirgin olive oil

Product of Greece

the roats of blizs

500ml

Cristina Stribacu

Koroneiki 100%

Over Euro 15,00

Gold Medal - Best in Class

ISO & HACP

25000

300m

Hand



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





evo-iooc.com

51





Melissi - Ladolea Olive Oil 1 Kritis Str., Neo Psychiko, Athens Athens info@ladolea.gr www.ladolea.gr

2018 lide EVO - 100C

This EVOO has a medium olive fruitiness that evokes green olives, with distinct hints of ripe olives.

Aroma of tomato, with traces of apple, ripe fruits, banana, with subsequent pungent and bitter notes of bitter almond





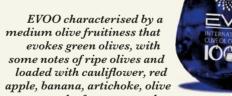
Oliorama Exclusive Extra Virgin Olive Oil **PGI Olympia**





OLIORAMA & Co GP **1 AGIOU SPIRIDONOS STR** PYRGOS ILIAS info@oliorama.gr www.oliorama.gr





apple, banana, artichoke, olive leaf, tomato, and rosemary.

Well balanced intensity of bitter and pungent taste like red pepper.



2018

nide

EV0-100

Olympus Olive Oil



53



EVO 100C GOLD MEDAL 2018

Olympus Olive Oil Industrial Area of Larisa Larisa info@olympusoliveoil.com www.olympusoliveoil.com

EVOO characterised by green aroma with strong notes of fresh olives when harvested early. Its aromatic profile displaying green apple, banana, freshly mown grass, fig leaf,

herbs, and tomato. Complex taste with subsequent high level of bitter and pungent, with arugula and artichoke in retro-nasal perception.



2018

EVO-IOOC Guide



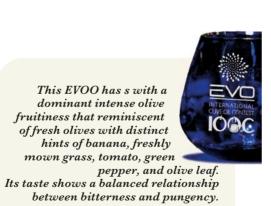
Mythocia Olympia PGI Organic







Papadopoulos Olive Oil Mill 4th km NR Pirgos-Ancient Olympia Pirgos info@papadopoulosoliveoil.com www.PapadopoulosOliveOil.com



2018

iide

EVO - 100



Papadopoulos Olive Oil Mill 4th km NR Pirgos-Ancient Olympia Pirgos info@papadopoulosoliveoil.com www.PapadopoulosOliveOil.com

This EVOO displaying a robust olive fruity intensity that evokes fresh olives with distinct hints of apple, exotic fruits, freshly mown grass, and vegetables. Its taste is enriched

by the flavour of bitter and pungent notes of arugula and red pepper.









Mythocia Olympia PGI



IDON GREEK EXTRA VIRGIN OLIVE **Mythocia** EL 40505



Papadopoulos Olive Oil Mill 4th km NR Pirgos-Ancient Olympia Pirgos info@papadopoulosoliveoil.com www.PapadopoulosOliveOil.com



artichoke.

EVOO characterised by green aroma with intense notes of fresh olives when harvested early with persistent balsamic scent and hints of banana, celery, herbs, freshly mown grass, and tomato. Medium intensity of pungency and medium intensity of bitter taste with some impression of bitter almond and



Europe

Greece

Mythocia Omphacium



Papadopoulos Olive Oil Mill 4th km NR Pirgos-Ancient Olympia Pirgos info@papadopoulosoliveoil.com www.PapadopoulosOliveOil.com

EVOO enriched by notes by a medium harmonious green fruitiness with an ample bouquet of balsamic scent, banana, herbs, radish, and olive leaf. Bitter almond and

chicory with a subsequent high presence of bitter and a sweet-pungent contrast.













?*

m

uu

Organic

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

Yaron tirosh

100% picholine

Gold Medal

Mechanical (trunk shaker and vibrators)

Between Euro 8,00 and 15,00

7000



Tirosh-premium olive oil Beit lehem haglilit Yaronti@gmail.com www.tirosh-oliveoil.co.il



A good vibrant palate with bitter almond and artichoke; a strong taste of pungent and bitter at the end.



תירוש Phero Loon Pacinte Pal שמן את בואת משלה בכבישה קרה evo-iooc.com

evo-iooc.com

EVO 100C GOLD MEDAL 2018

Accademia Olearia s.r.l Via dei Carbonai Alghero a.fois@accademiaolearia.it www.accademiaolearia.com

This EVOO displaying a robust olive fruity intensity that reminiscent of fresh olives. Persistent aroma evokes fresh almond, citrus fruit, cut grass, fennel, and rosemary.

Bitter is present (artichoke) and well balanced with a mild stinging sensation in the throat.



Olio extravergine di oliva SINFONIA





ANTICO PODERE MATESINO VIA TOTARI, 54/B ALIFE (CE) anticopoderematesino@gmail.com www.anticopoderematesino.it

medium intensity of bitter taste on the

palate with artichoke and almond.





2018

9

Q

ш



Olio extravergine di oliva OSCO



61



ANTICO PODERE MATESINO VIA TOTARI, 54/B ALIFE (CE) anticopoderematesino@gmail.com www.anticopoderematesino.it

A pleasant EVOO with a medium olive fruitiness that evokes early harvested olives. Vegetal characters on the nose with a presence of thyme, tomato leaf, green almond,

apple, and basil. Pungent and bitter are present and dosed with pleasant nuances of artichoke and arugula.





Olio extravergine d'oliva - monocultivar Peranzana



Armonie Italiane srl marchio Masseria Faraona VIA SANT'ELIA Z.IND.LE Corato info@masseriafaraona.it www.masseriafaraona.it



This EVOO displaying a medium olive fruitiness that reminiscent of early harvested olives with distinct and subsequent hints of red apple, chamomile flowers, almond, green tomato and vanilla. A note of herbs and olive leaf finalize the aroma. Taste is ample, with a pleasant touch of artichoke and pine seed.



2018



Ottantasei



evo-iooc.com

Europe

2018 Guide EVO-100C



EVO IOOC GOLD MEDAL 2018

Azienda Agricola lannacci Giuseppe Contrada Coppe del Vento Rignano Garganico az.agr.lamasseriola@gmail.com Facebook.com/masseriola

This EVOO displaying an intense olive fruitiness that reminiscent of early harvested olives. Its bouquet is definite with a touch of fresh almond, red fruits, mango and herbs

with a lingering warmth on the palate and hints of pine seed and black pepper.





OLIO EXTRA VERGINE

DI OLIVA

100% Iteliano

250mle

OLIO **DELL'ABBAZIA**



Az. Agr. Abbazia di Santa Maria di Burgitabus Termini Imerese (PA) oliodellabbazia@mail.com



EVOO characterised by a delicate olive fruitiness that remindful fresh olives with prevailing a scent of red apple, green tomato, tea leaf, and avocado. In the mouth is mild with a light intensity of pungency and bitter taste. Chicory, arugula, and radish at the end.



64

uu Gold Medal





EVO 100C GOLD MEDAL 2018

AZ. AGR. ALFREDO CETRONE VIA CONSOLARE FRASSO, N.5800 SONNINO, LT INFO@CETRONE.IT WWW.CETRONE.IT

EVO

This EVOO displaying entirely green notes that evokes early harvested olives with a long aromatic green apple, green banana, cut grass, herbs, tea leaf, and tomato leaf. Taste is ◄

definite and rotund with sensation of bitterness and pungent. Chicory and artichoke in the after-taste.



Oro Don Vincenzo DOP Lametia

2200

YES

100

?*

m

uu

Organic

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

Scarlett Vescovo

Carolea 100%

Over Euro 15,00

Gold Medal

Mechanized with facilitators



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

This EVOO starts with a medium olive fruitiness that reminiscent of olives at the ideal ripening point. The fragrance is ample with scents of red apple, green tomato, a heart of artichoke, olive leaf, and cauliflower. Bitter is present and well balanced with a mild stinging sensation in the throat. Long aftertaste of artichoke, chicory, and hazelnut.



EVO IOOC GOLD MEDAL 2018

AZ. AGR. CASE D'ALTO Via Piave 1 GROTTAMINARDA casedalto@gmail.com WWW.OLIOCOEVO.IT

EVOO characterised by green aroma with intense notes of fresh olives when harvested early. Its bouquet is with distinct hints of fresh almond, cut grass, and green apple. Well-

balanced intensity of bitter & pungent taste, together with flavou of artichoke and arugula.







Olio extravergine di oliva COPPADORO



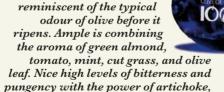
Francesca de Candia . AN 15.000 ?* 100% Coratina Organic P.O.D./P.G.I. 150 m Mechanical (trunk shaker and vibrators) Between Euro 8,00 and 15,00 uu Gold Medal

Az. Agr. Ciccolella Giuseppe Via A. Olivetti,19 Molfetta info@oliociccolella.it www.oliociccolella.it

EVOO characterised by a

robust olive fruity intensity





black pepper, pine seed.



Europe

Italv

2018

iide

CAIETA EVO



69





Az. Agr. Cosmo Di Russo VIA PONTONE, SNC GAETA dirussocosmo@yahoo.it www.olivadigaeta.it

EVOO enriched by notes by a medium harmonious green fruitiness with an optimum balance between scents of freshly mown grass, green banana, green tomato, flowers, herbs, eucalyptus leaves, and

basil. Bitter is present and well balanced with a mild stinging sensation in the throat. Artichoke and chicory in the aftertaste.





DON PASQUALE DOP COLLINE PONTINE





Az. Agr. Cosmo Di Russo VIA PONTONE, SNC GAETA dirussocosmo@yahoo.it www.olivadigaeta.it



uide

Ŏ

Ė

This EVOO has great fruit character and displaying a clean and persistent fresh fruitiness that reminiscent of fresh olives. In terms of smell it shows distinct hints of green banana, tomato leaf, herbs, green apple, and olive leaf. Medium fruity admirably balanced on bitter and pungent notes, with a pleasant touch of artichoke, chicory, and pepper.



71

EVO IOOC GOLD MEDAL 2018

AZIENDA AGRICOLA DEPALO LUIGI Piazza duomo, 55 Giovinazzo info@oliodpalo.it www.oliodepalo.it

EVOO characterised by a medium harmonious green fruitiness with an optimum balance between fresh almond, cut grass, green tomato, sesame, herbs, and avocado. Its taste shows

a medium intensity of pungency and medium intensity of bitter. The aftertaste is definite to artichoke, chicory, red chilli pepper.



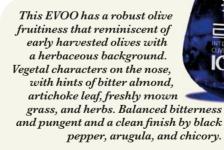


GIOVE





AZIENDA AGRICOLA **DEPALO LUIGI** Piazza duomo, 55 Giovinazzo info@oliodpalo.it www.oliodepalo.it



2018 Olevano Europe Italv uide ()EV0 - 100 Fierro Michele -1800 ?* Rotondella ed altre Organic SI P.O.D./P.G.I. ₩ EVD ma lie entracergine di alla Biologice Estruits a Fredda Iops ITALLANO Gold Medal UUI.



Az. Agr. Fierro Michele VIA FROSANO 103/a Olevano sul Tusciano LAPOBATTIPAGLIA@TISCALI.IT

This EVOO displaying a clean and persistent fresh fruitiness that bringing to mind hints of tomato leaf, green apple, herbs, and freshly mown grass. Nice levels of bitter and pungent,

present and well balanced, with notes of bitter almond and arugula.





Olio Taibi "Nocellara"





Giuseppe Taibi

100% Nocellara

230 meters above sea level

Mechanized with facilitators

Over Euro 15,00

Gold Medal

Azienda Agricola G. Taibi Via E. Duse, 34 Agrigento info@oliotaibi.com www.oliotaibi.com



EVOO enriched by notes by a medium harmonious green fruitiness with an optimum balance between scents of fresh almond, olive leaf, green tomato, green apple, and basil. Bitter is present and well balanced with a mild stinging sensation in the throat. Artichoke and chicory in the aftertaste.



2018

uide

()0001 -

Q

ш

Intrepido



EVO 100C GOLD MEDAL 2018

AZIENDA AGRICOLA MAZZARRINO c.da Serrapizzuta 19-a PALAGIANELLO, TA info@oliomazzarrino.it www.oliomazzarrino.it

EVOO characterised by green aroma with intense notes of fresh olives when harvested early. Its bouquet is definite and ample with hints of apple,

ripe tomato, grass, olive and < tea leaf. The exquisite perfect bitter and pungent flavour, strong and harmonious is enriched by the pleasant presence of bitter almond, artichoke, and chicory.





Mariolo



Az. Agr. Mori Concetta di Becattelli Massimo Via Pisignano n° 4 San Casciano in Val di Pesa – Italia massimo.beca@alice.it agricolabecattellichiantioliovinotoscana.com



This EVOO possesses green aroma with intense pleasant presence of fresh olives when harvested early which distinguishes with a scent of cauliflower, herbs, tomato, artichoke and fresh almond. Robust intensity of bitterness with subsequent pungent notes of black and green pepper.



2018

uide

EV0 - 100

TresLizos





DUO EXTRA VERGINE

TOSCANO

CHETHICATO DA ORGANISHI DI CONTROLLO AUTORIZINTO DAL MPANY

PRODUZIONE 201

Fin

W Gold Medal

Becattelli Massimo

evo-iooc.com

evo-iooc.com





Il Giglio Agriturismo Azienda agricola Orru Antonella Anna Maria S.P. 9 Massama Oristano info@agriturismoilgiglio.com www.agriturismoilgiglio.com

This EVOO has a medium/ intense olive fruitiness that evokes early harvested olives with ample bouquet of green almond, green apple, banana, grass, thistle, herbs, and green



tomato. Its taste is pungent and bitter with subsequent notes artichoke, arugula, and green pepper.



Oro Di Rufolo Don Gaudio





AZIENDA AGRICOLA ORTOPLANT DI DEPALO MICHELE & C. SS VIA S. DACONTO, 41 Giovinazzo info@orodirufolo.it WWW.ORODIRUFOLO.IT

This EVOO displaying entirely green sensation that bringing to mind of early harvested olives. Aroma is definite and loaded with green almond, tomato leaf, freshly mown grass, herbs, and balsamic notes. Taste is ample with a distinct impression of artichoke, chicory, and radish.



Casino Mezzanola



EVO IOOC GOLD MEDAL 2018

AZIENDA AGRICOLA PANNARALE MARIO VIALE ALDO MORO, 142, TORREMAGGIORE INFO@AGRICOLAPANNARALE.IT WWW.AGRICOLAPANNARALE.IT

A pleasant EVOO with clean and persistent fresh fruitiness, scents of almond, ripe tomato, apple, banana, and balsamic hints. Delicate intensity of pungency and light

intensity of bitter taste, endowed with notes of dried fruits and bitter almond in the aftertaste.







Olio Extravergine di Oliva Paragano





Azienda Agricola Paragano Via Alfredo Paragano, 6 84060 Perdifumo (SA) info@aziendaagricolaparagano.com www.aziendaagricolaparagano.com



This EVOO starts with a medium olive fruitiness that reminiscent of fresh olives, with a herbaceous background of grass, olive leaf, oregano, passion fruit, with evident hints of fresh almond and herbs. Bitter and pungent are present and well-balanced whit taste of artichoke and walnut.





EVO IOOC GOLD MEDAL 2018

Azienda Agricola Piero Matarazzo Via Noce Alta Perdifumo info@pieromatarazzo.it www.pieromatarazzo.it

EVO

This EVOO displaying a robust olive fruity intensity reminiscent of the typical odour of fruit before it ripens. Freshly tomato leaf with distinct hints of green almond and apple. Its taste shows a good

fresh vibrant palate with a strong taste of pungent and bitter notes of arugula, artichoke, and radish.



OLIO

XTRAVERGINE

DIOLIVA

Leccio

Corno

E.V.O. Monocultivar Leccio del Corno



Giacomo Grassi 300 ?* 100% Leccio del Corno Organic P.O.D./P.G.I. 450 ma . Over Euro 15,00 uu Gold Medal

Az.Agr. Giacomo Grassi Via Dudda n° 33 Greve in Chianti (Fi) giacomodudda@gmail.com www.giacomograssi.com



This EVOO starts with green aroma and medium notes of fresh olives when harvested early with a high and clearly defined presence of green almond, grass, banana, flowers, and ripe tomato. Its taste shows an exquisite perfect bitter and pungent flavour, strong and harmonious, with hints of artichoke and arugula.



2018

uide

San Salvatore



83





Az. Agr. San Salvatore 1988 Capaccio info@sansalvatore1988.it

This EVOO has a robust olive fruitiness remindful of early harvested olives. The attractive fragrance displaying entirely green notes like cut grass, banana, green almond, apple, and tomato.

Taste is ample with a robust intensity of pungency and bitter taste. Bitter almond and pink pepper in the aftertaste.



2018

Guide

EVO - 100C



Dolciterre IGP Olio di Calabria







Az. Agr. Sorelle Garzo Seminara dolciterre@hotmail.com www.oliodolciterre.it



Its fragrance is definite and herbaceous with distinct hints of fresh almond, herbs, tomato, olive leaf, and flowers. Robust intensity of pungency and bitter taste with a flavour of almond, thistle and pink pepper finish.



EVO 100C GOLD MEDAL 2018

AZ.AGR. TALENTE DI TOSCHI ANTONIELLA **FEDERICA** VIA EMPOLESE N-95/C SAN CASCIANO IN VAL DI PESA info@oliocassiano.it WWW.OLIOCASSIANO.COM

This EVOO displaying entirely green notes of early harvested olives. Aroma is with distinct hints of fresh almond, green banana, cut grass, tomato, and tea leaf. Its taste shows

a medium intensity of pungency and medium intensity of bitter taste. Long aftertaste of green pepper, and artichoke.

EVO

1000



Intosso



AZ. AGR. TOMMASO MASCIANTONIO **CAPRAFICO 35** CASOLI info@trappetodicaprafico.com

EVOO characterised by green



2018

nide

EV0-100

aroma with a strong note of fresh olives when harvested early. An evident scent of herbal freshly cut, almond, banana, green tomato, olive and tea leaf, with the exquisite perfect bitter and pungent flavour, mild and harmonious. Green pepper, pine seed, arugula, and artichoke in the aftertaste.



Tommaso Masciantonio 4.000 ?* Organic P.O.D./P.G.I. TRAPPITO DI CAPRANIO m uu Gold Medal

evo-iooc.com

EVO IOOC GOLD MEDAL 2018

AZIENDA AGRICOLA VINCENZO MARVULLI VIA DANTE, 9 MATERA giovanni.marvulli@yahoo.it

This EVOO displays a robust olive fruity intensity that reminiscent of fresh olives with intense aromas of apple, freshly mown grass, olive leaf, eucalyptus leaves. Its taste shows a perfect



bitter and pungent flavour, definite and harmonious with scents of bitter almond, artichoke, and green pepper.

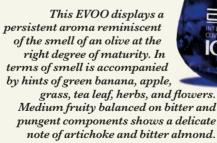


IL NOTTURNO DI SAN FRANCESCO





Az. Agraria Ciarletti Simona Loc. Pintura n. 3 Manciano di Trevi Trevi info@oliociarletti.it www.oliociarletti.it





evo-iooc.com

EVO IOOC GOLD MEDAL 2018

2018 Guide EV0-100C

Batta Giovanni Via San Girolamo 127 Perugia giovanni.batta@tin.it www.frantoiobatta@tin.it

This EVOO displaying entirely green sensation that evokes early harvested olives with a long aromatic green almond, citrus fruit, cut grass, and hints of herbs. Taste is definite and

rotund with strong notes of bitterness and pungent from olives that are green or turning colour. Chicory, thistle, and pink pepper in the after-taste.





Il Cavallino **Special Edition**





Azienda Agricola "Il Cavallino" **VIA PARATINO 43** BIBBONA info@ilcavallino.it www.ilcavallino.it



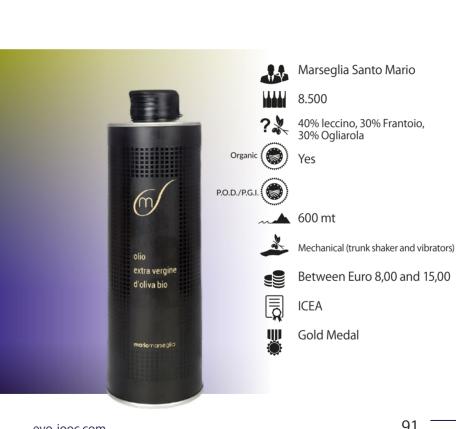
and retro-nasal perception of bitter

almond, artichoke, and chicory.

2018 nide ()EVO - 100

Europe

Italv



Mario Marseglia

Azienda Agricola Acquasanta Piazza Bizantina 4 Bovino (FG) santo@marseglia-oliveoil.com www.marseglia-oliveoil.com

EVO 100C

2018

GOLD MEDAL



2018

Guide

EV0 - 100C

This EVOO has a medium olive fruitiness that reminiscent of early harvested olives with ample aroma of green almond, cauliflower, herbs, green tomato, cut grass,

and celery. Its taste has a mild intensity of pungency (chilli pepper) and medium intensity of bitter taste (artichoke).



Le Passioni





REPELE LUCIA VIA REPELE 3 NOGAROLE VICENTINO info@lepassioni.it www.lepassioni.it

This EVOO displaying a clean and persistent fresh fruitiness with evident notes of green tomato, herbs, cauliflower, green apple, grass, and celery.

> Taste is extremely pungent and it has very firm bitterness of chicory and artichoke.



₩ EVD







evo-iooc.com





Azienda agricola biologica Pi2Bio di Pierri Pietro Via Roma, 100 Laterza (Taranto) info@pi2bio.com www.pi2bio.com

This EVOO displaying a medium olive fruitiness that reminiscent of fresh olives with an optimum balance between notes of green almond, artichoke, herbs, exotic fruits,

arugula, green tomato, and cut grass. Powerful and fine in a mouth, robust intensity of pungency and bitter taste.



2018

Guide

EV0 - 100C



Verbio

?*

m

1111

Organic (

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

DÍO

EXTRAVERCINE DIOLIVA

2000

Yes

Carpellese

Gold Medal



Azienda Agricola Biologica Sole di Cajani Località Spinosiello - 10/A CAGGIANO (SA) info@soledicajani.com www.soledicajani.com

EVOO enriched by notes by a medium harmonious green fruitiness with an optimum balance between tomato leaf, freshly mown grass, herbs, red fruits, mint, and almond. Pungent and bitter are present and dosed with flavour of black pepper and chicory.





2018

ide

EV0 - 100

≣VD

Gambino Pasqualina

2018 Guide EVO - 100C





BONANNO DOMENICO AZIENDA AGRICOLA VIA FIERA DELL'EREMITA, 1 CAMPOBELLO DI MAZARA (TP) info@bonannodomenico.com www.bonannodomenico.com

> EVOO characterised by an intense olive fruitiness that reminiscent of green olives, with a scent of ripe olives. Its aroma bringing to mind the nuances of green and ripe tomato fragrance, basil,

rosemary, thyme, chamomile, flowers, hyssop. Well balanced and harmonious the intensity of pungent with subsequent medium bitter taste offers flavours that vary between pink pepper and dry fruit.





Olio Extravergine di Oliva Riserva









- SUOLO E SALUTE
- Gold Medal

BONANNO DOMENICO AZIENDA AGRICOLA VIA FIERA DELL'EREMITA, 1 CAMPOBELLO DI MAZARA (TP9 info@bonannodomenico.com www.bonannodomenico.com

This EVOO displaying entirely green notes of early harvested olives with a pleasant touch of grassy, green tomato, apple, herbs, and olive leaf. Medium/ delicate intensity of pungency and delicate intensity of bitter. The aftertaste is distinctive of chicory and green pepper.



2018

iide





EVO IOOC GOLD MEDAL 2018

Agricola Cianni Verusca Loc. Ginostrini, snc 87100

Carpanzano (CS) info@ginostrini.com www.ginostrini.com

This EVOO has a medium olive fruitiness that evokes green olives and ripe olives. Aroma is with distinct hints of ripe fruits (banana and apple) and olive leaf. Pitter and

pungent are present and well balanced with a flavour of bitter almond and chicory.





I Tesori del Sole Monocultivar Coratina







Azienda Agricola De Lorenzo & C. s.s. Contrada Feudo Lamezia Terme info@tesoridelsole.it www.tesoridelsole.it

EVOO characterised by green aroma with intense notes of fresh olives when harvested early with an evident scent of a green almond fragrance, green tomato, apple, and celery. Taste is ample, bitterness is strong with a lingering pungent finish and retro-nasal perception of bitter almond, artichoke, and chicory.





Azienda Agricola De Lorenzo & C. s.s. Contrada Feudo Lamezia Terme info@tesoridelsole.it www.tesoridelsole.it

This EVOO possesses a robust olive fruitiness that reminiscent of early harvested olives combined with the presence of green tomato fragrance. Odour of fresh

apples, citrus fruit, and balsamic notes. Nice levels of bitterness and pungency, chicory and pink pepper closure.





MIMÌ PERANZANA

2500

Peranzana

Donato Conserva



Azienda Agricola Donato Conserva VIA IMBRIANI 44 MODUGNO info@oliomimi.com www.oliomimi.com

EVOO enriched by notes by a medium harmonious green fruitiness with an optimum balance between hints of green tomato, mango, cut grass, flowers (jasmine, hibiscus), and fig leaf. Pungent and bitter are strong and harmonious, with a flavour of chicory and arugula.













Citis Extra Vergine di Cit

101



EVO IOOC GOLD MEDAL 2018

Azienda Agricola Donato Conserva VIA IMBRIANI 44 MODUGNO info@oliomimi.com www.oliomimi.com

EVOO characterised by green aroma with strong notes of fresh olives when harvested early. Green almond fragrance, with scents of green banana, cut grass, fennel, herbs, and

artichoke leaf in the nose. This EVOO is extremely pungent and has the very firm bitterness of green pepper, chicory, and artichoke.





Olio Monaco

?*

m

1111

Organic

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

Amanda Kenny

100% Canino

Over Euro 15,00

Gold Medal

Mechanized with facilitators

2.000

YES

400

yes



Az. Agricola Fiore, Domenica Fiore loc. Capretta snc Orvieto cesarebianchini@me.com www.domenicafiore.com

This EVOO shows a medium olive fruitiness that reminiscent of olives at the ideal ripening point. It has a vivid fruit aroma accompanied by hints of green apple, herbs, tomato, basil, freshly mown grass, and olive leaf. Taste is definite with medium intensity of pungency and bitter that remind artichoke, radish, and black pepper.



UO EXTRAVERGIN DI OLIVA BIOLOGIO ml 500 (.* 458)

DOMENICA

FIORE

EVO IOOC GOLD MEDAL 2018

Az. Agricola Fiore, Domenica Fiore loc. Capretta snc Orvieto cesarebianchini@me.com www.domenicafiore.com

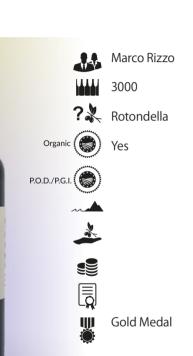
This EVOO displays a medium olive fruitiness that evokes olives at the ideal ripening point. In terms of smell, it has hints of ripe

fruits, grass, green pepper, and banana. Delicate on the palate with a flavour of dried fruits.





Impronta





Azienda Agricola Marco Rizzo Fellito (SA) info@oliorizzo.it



2018

nide

()

EV0 - 1000

EVOO characterised by green sensation with a strong note of fresh olives when harvested early. In terms of aroma is medium/robust with hints of green almond, tomato, grass, tea leaf, and herbs. Bitterness is powerful and pungent is distinct with a flavour of artichoke, bitter almond, and chicory.



OIU



MarcoRizzo

EVO IOOC GOLD MEDAL 2018

AZIENDA AGRICOLA PEPE MARIANGELA VANESSA **VIA PANAREO 40** MAGLIE vanessapepe@libero.it www.oiu-salento.it

Guide 2018 100C \geq

This EVOO displaying a persistent aroma reminiscent of the smell of an olive picked at the right degree of maturity. In the nose is with distinct hints of fruits, ripe tomato, and olive leaf. Medium intensity of 🚄

EVO

pungency and robust intensity of bitter taste that remind bitter almond and chicory.

105



Karpene



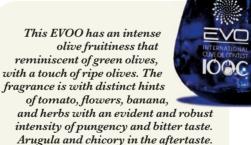
Raffaele Leobilla 7 a ?* 100% ogliarola salentina Organic P.O.D./P.G.I. 50 Metri sul mare Meccanica con pettini e vibratori

> Da 8 a 15 Euro

> > Gold Medal

uu

AZIENDA AGRICOLA PIETRASANTA VIA DON LUIGI STURZO, 60 info@pietrasantaaltosalento.it CAROVIGNO (CA) info@pietrasantaaltosalento.it www.pietrasantaaltosalento.it





Gold Medal - Best in Class

evo-iooc.com

2018 Guide EV0 - 100C

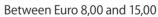


EVO 100C GOLD MEDAL 2018

Azienda agricola Silverio Bufano Via ferriere sn Olevano Sul Tusciano frantoiobufano@outlook.it www.frantoiobufano.it

This EVOO starts with an intense olive fruitiness that evokes fresh olives with herbal hints like green almond. Its aroma is distinct with scents of banana, cut grass, apple, chamomile flowers, herbs,

and tomato leaf. Pungent and bitter are present and well balanced with subsequent powerful notes of chicory, artichoke, arugula, and pink pepper.





La Paterna **Olio Extravergine** di Oliva







Azienda Agricola Tita Ada Sebastiana Via Roma n. 82 Palmi (RC) 89015 infolapaterna@gmail.com





109



2018 Guide EV0 - 100C

Azienda Agricola Trama Rosalba Via Foresta 11 Pisciotta diblasiangelo46@live.it www.rodyum.it

This EVOO display a persistent aroma reminiscent of the smell of an olive picked at the right degree of maturity. In terms of smell, it shows hints of herbs, olive leaf, fresh

almond, artichoke, flowers, and tomato. Nice levels of bitterness and pungency with bitter almond, chicory, and radish in the final.





I GRANDI OLI SCISCI TENUTA SAN VINCENZO





AZIENDA AGRICOLA **ULIVETO S.R.L** C.DA MARZONE 429 MONOPOLI franco.scisci@agriscisci.it www.agriscisci.it

This EVOO displaying entirely green notes of early harvested olives with a fragrance of fresh almond, a heart of artichoke. green banana, cut grass, olive leaf, and green tomato. A green pepper impression throughout the mouth and in the back of the throat

very firm bitterness with a retro-nasal sensation of artichoke and arugula.



2018

uide

EV0 - 100

₩ EVD

Olio la Macèra D.O.P. **Colline Pontine**



evo-iooc.com





Azienda Costantini Michele Via Sorana 8 Sezze, LT oliolamacera@gmail.com WWW.LAMACERA.IT

111

This EVOO has a clean and persistent fresh fruitiness with evident hints of green apple, cut grass, green tomato, sage, and green banana. Bitter and pungent



are present and well balanced with a balsamic note at the end



CHILOS

Schinosa Blend



Maria Francesca Di Martino 800 g ?* nocellara + picholine 20%, coratina 80% Organic P.O.D./P.G.I. 100 mt m Mechanical (trunk shaker and vibrators) Between Euro 8,00 and 15,00 fda 1111 Gold Medal

Aziende Agricole Di Martino sas Via annibale maria di francia 178 Trani info@schinosa.it www.schinosa.it

EVOO characterised by green aroma with a strong note of fresh olives when harvested early. An evident scent of herbal hints freshly cut, artichoke, flowers, and fresh almond with the exquisite perfect bitter and pungent flavour, strong and harmonious. Bitter almond and chicory in the aftertaste.



113





Bona Furtuna Società Agricola SRL Via Bonfiglio 10 Cammarata farm@bonafurtuna.com www.bonafurtuna.com

EVOO enriched by notes by a medium harmonious green and ripe fruitiness with an optimum balance between fresh almond, apple, tomato leaf, cut grass, and herbs. Nice

and rounded on the palate, sweet entry of pungency and bitter of green pepper and chicory.





Olio Traldi Eximius

?*

m

uu

Organic

450

280

Gold Medal

Mr. Vittorio Alfieri

Caninese (100%)

Mechanical (trunk shaker and vibrators)

Between Euro 8,00 and 15,00



Azienda Agricola Boni Francesca Strada Poggio Montano, 34 Vetralla (Viterbo) francesca@oliotraldi.com www.oliotraldi.com

This EVOO has medium notes of ripe olives with prevailing a scent of leaves (olive, tea, tomato), green almond, and peach. In the palate shows a medium intensity of pungency and medium intensity of bitter taste, with bitter almond and hazelnut in the aftertaste.



2018

lide

EVO - 1000

₩ EVD

Guglietta Riserva



P.O.D./P.G.I. Olio Traldi Eximilis Monocultivar Caninese

0,501 e - 16,9 OZ

EVO 100C GOLD MEDAL 2018

Brezza Tirrena Italia Srl Via Liverani, 22 Lenola frantoliosrl10@tiscali.it

This EVOO has a strong level of fruitiness, beautifully balanced with a herbaceous richness of green apple, flowers, green banana, guava, and mango and it ends with a ◄

faintly floral finish. In terms of taste, its fruitiness is markedly intense with a flavour of pink pepper and arugula.

2018







Il Sogno del Pinzimonio

Giacomo Grassi

Altitudine: 450

Gold Medal

40 % Frantoio, 40% Leccino,

10% Pendolino, 10% Rossellino

Between Euro 8,00 and 15,00

3000



Caliptra & Mignola GNG srl di Giacomo Grassi e Fiammetta Nizzi Grifi Via A. Gramsci n° 3 Figline Incisa Valdarno giacomo.dudda@libero.it

> This EVOO has great fruit character and displaying a clean and persistent fresh fruitiness with evident notes of herbs, artichoke, olive leaf, fresh almond, and eucalyptus leaves. Bitter is present and dosed,

pungent is strong and harmonious with a flavour of bitter almond and black pepper.



2018

iide

Ė

₩ EVD

MAESTRALE





116

evo-iooc.com



EVO IOOC GOLD MEDAL 2018

CASALE SAN GIORGIO s.r.l. VIA CASALAZZARA 13 APRILIA (LT) INFO@CASALESANGIORGIO.IT WWW.CASALESANGIORGIO.IT

EVOO characterised by clean and delicate fresh fruitiness with evident notes of banana, apple, cut grass, olive leaf, ripe tomato. Its taste shows

balsamic and vanilla scents and has a delicate intensity of pungency and medium intensity of bitterness.





Acherolio

?*

m

uu

Organic

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

OITO EXTRA

VERGINE N OLIVA

PREMIATO

1100

400/700

Gold Medal

Simone Di Gaetano

100% Acerenza

Mechanized with facilitators

Between Euro 8,00 and 15,00



Contrada del fiorano Via cirillo Acerenza Oliodieccellenza@gmail.com Fb: acherolioextravergine



reminiscent of olives at the ideal ripening point with distinct hints of apple, green banana, grassy notes freshly cut, tomato leaf, parsley. Medium intensity of pungency and medium intensity of bitter taste.



evo-iooc.com



Contrada del fiorano Via cirillo Acerenza Oliodieccellenza@gmail.com Fb: acherolioextravergine

This EVOO has a robust olive fruitiness that reminiscent of early harvested olives with an optimum balance between notes of olive leaf, banana,

freshly mown grass, tea leaf, vanilla, fresh almond. Its taste is mild with subsequent bitter and pungent taste.







Risveglio

Organic

(1)

Risveglio Olio extravergine di oliva MONOCLENNA MONOCLE

3000

? raggiola 100%



Massimo Mosconi emozioneolio via Tomba 50/A Colli al Metauro info@emozioneolio.com www.emozioneolio.com

EVOO characterised by green sensation with strong notes of fresh olives when harvested early. It has an attractive aroma of green almond, red fruits, leaves (tomato, fig), cut grass, thistle, and green pepper. Moderate bitterness and pungency taste, with final of bitter almond, arugula, and

Guide ()EVO - 1000 ₩ EVD

artichoke.

2018



P.O.D./P.G.I. **...** 300 Hand Between Euro 8,00 and 15,00 US, Japan, Corea uu Gold Medal

Massimo Mosconi



Fattoria Ramerino Società Agricola srl Via Roma 404 Bagno a Ripoli info@fattoriaramerino.it www.fattoriaramerino.it

This EVOO has a robust olive fruitiness that evokes early harvested olives. Its aromatic bouquet with hints of artichoke, olive leaf, cut grass, oregano, and green almond.

Medium intensity of pungency and medium intensity of bitter taste. The pleasant bitter almond aftertaste is distinctive of black pepper and pine seed.



Cultivar Moraiolo

?*

uu

Organic

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

Autoria Russettor

BIOLOGICO

Filippo Alampi

Moraiolo 100%

Above Euro 15,00

Gold Medal

Mechanical (trunk shaker and vibrators)

500

Yes

m 250



Fattoria Ramerino Società Agricola srl Via Roma 404 Bagno a Ripoli info@fattoriaramerino.it www.fattoriaramerino.it



EVOO characterised by an intense olive fruity intensity that reminiscent of fresh olives. Its aroma gives attractive displaying notes of green almond, eucalyptus leaves, unripe fruits, and freshly mown grass. Mild stinging sensation in the throat, with a robust intensity of bitter taste with distinct pleasant presence of chicory, artichoke, and walnut.



2018

Felsina Raggiolo Denocciolato Europe Italv Monocultivar **GIOVANNI POGGIALI** -980,15 ?* 100% RAGGIOLO Organic YES P.O.D./P.G.I.

*

IIII

Hand

Over Euro 15,00

Gold Medal



evo-iooc.com



EVO IOOC GOLD MEDAL 2018

FELSINA VIA DEL CHIANTI 101 CASTELNUOVO BERARDENGA - SI-INFO@FELSINA.IT WWW.FELSINA.IT

EVOO characterised by green aroma with strong notes of fresh olives when harvested early. In terms of smell it displaying a touch of green tomato, apple, herbs, basil, thistle, and grass. Complex

taste with subsequent high level of bitter and pungent flavour, with bitter almond and artichoke in retro-nasal perception.



Guide 2018

EVO - 100C



Felsina Pendolino Monocultivar Denocciolato







FELSINA VIA DEL CHIANTI 101 CASTELNUOVO BERARDENGA - SI-INFO@FELSINA.IT WWW.FELSINA.IT



This EVOO has a robust olive fruitiness that reminiscent of the typical odour of fruit before it ripens, with an aromatic bouquet of herbs, tomato, basil, fresh almond, and freshly mown grass. Robust intensity of pungency and bitter notes with a good fresh vibrant palate of arugula.





Fonte di Foiano Gran Cru



125



2018 Guide EV0-100C

Fonte di Foiano Loc Fonte di Foiano 148 Castagneto Carducci informazioni@fontedifoiano.it

This EVOO starts with green aroma and intense scents of fresh olives when harvested early. In the nose hints of green apple, banana, grass, tomato, thyme, basil, fennel. Taste is fresh with underlying



bitterness and pungency. In the aftertaste, balsamic note, pine seed, and mint fragrance.



Sublimis

?*

Organic

7000

Gold Medal

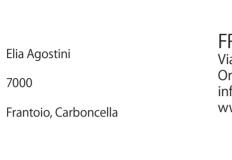


FRANTOIO AGOSTINI Via Aso 10 Ortezzano info@frantoioagostini.it www.frantoioagostini.it



2018

This EVOO displaying a robust olive fruitiness that reminiscent of early harvested olives with distinct and subsequent green hints of apple, almond, tomato and freshly mown grass. A note of herbs and olive leaf finalize the aroma. Taste is definite and rotund with a pleasant touch of artichoke, chicory and bitter almond.



P.O.D./P.G.I. m GOSTIN MIS 100% ITALIANO 1111



Europe

Green Selection

127

EVO IOOC GOLD MEDAL 2018

Guide 2018 EV0-100C

FRANTOIO DI CORNOLEDA S.A.S. VIA CORNOLEDA,15 35030 CINTO EUGANEO (PD) info@frantoiodicornoleda.com www.frantoiodicornoleda.com



This EVOO starts with green aroma and moderate notes of fresh olives when harvested early, green banana, a heart of artichoke, fig leaf, tomato,

and cut grass. Complex taste ◄ with the subsequent taste of bitter and pungent. Retro-olfactory feelings of hazelnut and chicory.



Olio Extravergine di Oliva Blend Italiano 100%







FRANTOIO DI VALNOGAREDO S.N.C DI BARBIERO PAOLO & C. **VIA MANTOVANE 8/A CINTO EUGANEO** frant.valnogaredo@tin.it www.frantoiovalnogaredo.com

This EVOO displaying entirely green hints of early harvested olives, endowed with a fragrance of exotic fruits (banana, mango), apple, and fig leaf. A pink pepper sensation throughout the mouth and in the back of the throat, very firm bitterness with a retro-nasal notes of chicory and bitter almond



2018

iide

Ň

FRANTOIO **FRANCI BIO**





EVO 100C GOLD MEDAL 2018

FRANTOIO FRANCI Via Achille Grandi 5 Montenero d'Orcia info@frantoiofranci.it www.frantoiofranci.it

EVOO characterised by green aroma with strong notes of fresh olives when harvested early. Ample is combining the fragrance of green almond, olive leaf, herbs, and green

tomato, with the power of pungent and bitter taste. Artichoke and arugula in the aftertaste.





FRANTOIO FRANCI BIO IGP **TOSCANO**







FRANTOIO FRANCI Via Achille Grandi 5 Montenero d'Orcia info@frantoiofranci.it www.frantoiofranci.it



banana, mango, and herbs (thyme, sage, rosemary). Medium bitter and pungent components, it shows a very pleasant note of bitter almond, chicory, and walnut.



131

2018 Guide EV0-100C



Frantoio Labonia c.da Serra 87060 Caloveto and Rossano info@tenutalabonia.it www.tenutalabonia.it

This EVOO has a medium olive fruity intensity that reminiscent of olives that are green or turning colour. In the nose hints of fresh almond, vanilla, sage, and tea leaf.

Sweet texture with a mild finish of bitter almond and pink pepper.





Gold BIO

?*

m

uu

Organic (

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

2000

Yes

Alberto Romano

Ortice; Picholine; varietà tipiche

e storiche del territorio

Gold Medal



FRANTOIO ROMANO Via Candele, 13 Ponte (BN) info@frantoioromano.it www.frantoioromano.it



EVOO characterised by a medium olive fruitiness that reminiscent of fresh olives when harvested early with distinct hints of tomato leaf, fresh almond, guava, and herbs. Subsequent bitter and pungent notes of chicory, artichoke, and walnut.

2018 lide ()EVO - 100



Picholine



evo-iooc.com

Soo mile

evo-iooc.com



EVO IOOC GOLD MEDAL 2018

FRANTOIO ROMANO Via Candele, 13

Ponte (BN) info@frantoioromano.it www.frantoioromano.it

> This EVOO has a strong level of fruitiness, beautifully balanced with a herbaceous richness of fresh almond, green banana, tomato, cut grass, olive and tea leaf and 🤜

it ends with a faintly floral finish. In terms of taste, its fruitiness is markedly intense with a flavour of artichoke and black pepper.





Tuscus Re Laris Grand Cru

?*



Frantoio Tuscus di Giampaolo Sodano e C. SAS Viale Eugenio IV, 107 Vetralla (VT) info@frantoiotuscus.com

www.frantoiotuscus.com



medium olive fruitiness that reminiscent of olives that are green or turning colour. Immediately after shows green almond, banana, herbs, and tomato leaf. Complex taste with subsequent bitter and pungent notes of chicory, bitter almond, and black pepper in the aftertaste.



Posta Locone





1250 meters Mechanical (trunk shaker and vibrators) Between Euro 8,00 and 15,00

Giampaolo Sodano

Caninese: 40% Peranzana: 40%

10.000

Leccino: 20%

Gold Medal

evo-iooc.com



EVO IOOC GOLD MEDAL 2018

FRATELLI FERRARA SOCIETA' AGRICOLA SEMPLICE VIA PIAVE 10 71121 FOGGIA fratelliferrara@alice.it WWW.FRATELLI-FERRARA.IT

This EVOO has an intense olive fruitiness that evokes early harvested olives with ample bouquet of fresh almond, chicory, tropical fruits (banana, mango), olive leaf. Its 🚽

taste is extremely pungent and bitter with subsequent notes of artichoke and bitter almond.



2018

Guide

EV0-100C



Lydoy Premium



LAPOC SCA Via Gaeta 1 Reggio Calabria info@lapocsca.com www.oliolydoy.com

retro-nasal perception of bitter almond



and fresh mint.

₩ EVD



Europe

Italv

2018

lide

()

EVO - 1000

Lo Smeraldo



Nicola Costantino 15.000 ?* 80% Ottobratica - 20% Sinopolese Organic P.O.D./P.G.I. 600 m YD Mechanized with facilitators Between Euro 8,00 and 15,00 uu Gold Medal

evo-iooc.com

EVO IOOC GOLD MEDAL 2018

Macchia Verde Bio **VIA SOLD. P. GIOVANNIELLO** Grumo Appula info@macchiaverdebio.it www.macchiaverdebio.it

This EVOO starts with green aroma and moderate notes of fresh olives when harvested early. An ample sensation coming from mango, red apple, green almond, herbs, and olive

leaf. Bitter and pungent are present and well balanced with a fragrance of artichoke and arugula.





Messer Francesco 1640 – Selezione





MALVETANI SOCIETA' AGRICOLA **VIA SAN LORENZO 25** STRONCONE (TR) INFO@MALVETANI.IT WWW.MALVETANI.IT

> This EVOO has great fruit character and displaying a clean and persistent fresh fruitiness with evident notes of almond, green and ripe Banana, apple, tomato, fig leaf, and freshly mown grass. Bitterness is strong and pungent is distinct, with arugula in the aftertaste.



139



Masseria Pezze Galere Case Sparse 10 Speziale di Fasano (Brindisi) info@masseriapezzegalere.it

www.masseriapezzegalere.it

This EVOO displaying a medium olive fruitiness that reminiscent of fresh olives with a pleasant touch of red pepper, thyme, apple, tomato. Its taste shows the delicate

intensity of pungency and medium intensity of bitter taste like-artichoke and arugula.



Oilalà Monocultivar Coratina

?*

Spiros Borraccino

10.000

Coratina

YES

uu



Oilalà Srl S.P. 230, KM 17 Minervino Murge (BT) info@oilala.com www.oilala.com





L'ASPROMONTANO



Organic (P.O.D./P.G.I. LIO EXTRA VERGINE DI OLIV EXTRA VIRGIN OLIVE OIL nocultivar Coratin



Gold Medal

Up to Euro 8,00

Mechanized with facilitators

evo-iooc.com



OLEARIA SAN GIORGIO CONTRADA RICEVUTO, 18 SAN GIORGIO MORGETO, RC info@olearia.eu www.olearia.eu

This EVOO displaying a clean and persistent fruitiness with evident notes of fresh olives when harvested early. Its bouquet is enriched by hints of green apple, tomato, ripe banana, freshly mown

grass, herbs, and mint. Moderate fruit on the palate, well balanced with mild bitterness and pungency of artichoke, radish, and bitter almond.





ALTANUM





DOMENICO FAZARI

> 5000 20% OTTOBRATICA, 20% CAROLEA, 20% ROGGIANELLA, 20% SINOPOLESE, 20% CICIARELLO

Yes

Mechanical (trunk shaker and vibrators)

Between Euro 8,00 and 15,00

Ŵ Gold Medal **OLEARIA SAN GIORGIO** CONTRADA RICEVUTO, 18 SAN GIORGIO MORGETO, RC info@olearia.eu www.olearia.eu

₩ EVD EVOO characterised by a medium olive fruitiness that reminiscent of fresh olives. In the nose starts with the green aroma of fresh almond, grass, and tomato with moderate notes of herbs and tea leaf. Nice and rounded on the mouth, sweet entry of pungency and bitter that remind artichoke, bitter almond, chicory.



2018

uide

Ŏ

Ė

Carventum



evo-iooc.com

evo-iooc.com



EVO IOOC GOLD MEDAL 2018

OSCAR SOC. COOP. AGRICOLA LOC.BASSO LE CASE, 2 ROCCA MASSIMA - LATINA info@agricolaoscar.com www.oscarfrantoio.com

This EVOO displaying a medium/robust notes of green fruitiness with an optimum balance between exotic fruits, grass, green tomato, green banana, and vanilla. Medium

intensity of pungency and medium intensity of bitter taste with a flavour of artichoke and pink pepper.





Rea

Angelo Ture

Frantoio 50% - Coratina 25% -

Mechanized with facilitators

Over Euro 15,00

Gold Medal

Nocellara Messinese 25%

3000

n 230/290

?*

Ŵ

olio extra vergine d'oli

rea

Organic

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



Pujje srl Via Pirandello 11 Palagiano direzione@pujje.it www.pujje.it





evo-iooc.com

evo-iooc.com



EVO 100C GOLD MEDAL 2018

Pujje srl Via Pirandello 11 Palagiano direzione@pujje.it www.pujje.it

EVO-IOOC Guide 2018

EVOO enriched by notes of robust harmonious green fruitiness with a definite feeling of mango, herbs, green tomato, and mint. It has the perfect taste of 🤜

artichoke, arugula and pink pepper with a balanced relationship between bitterness and pungency sensation.





Le Sciare Novecento



Romano Vincenzo e C. SAS C/da Corvo San Nicola Bronte info@romanovincenzo.com



uide Ė

This EVOO has a medium olive fruitiness that reminiscent of green olives, with hints of ripe olives. Its aroma bringing to mind the nuances of freshly mown grass, olive leaf, pine seed, green tomato, and green apple. Sweet entry of pungency and bitter, artichoke, arugula, and chilli pepper in the aftertaste.





evo-iooc.com

EVO IOOC GOLD MEDAL 2018

Russo Maria Manuela Via Galdo 30 Campagna info@russo1979.it www.russo1979.it

This EVOO has a robust olive fruitiness that reminiscent of the typical odour of fruit before it ripens. Its aroma is with distinct sensations of green almond, green banana, tomato, grassy hint freshly cut,

cauliflower, and tomato. The exquisite perfect bitter and pungent flavour, strong and harmonious, is enriched by notes of artichoke, green pepper and bitter almond.







L'Olinto Monocultivar Frantoio



Italv ide Ė ₩ EVD

Europe

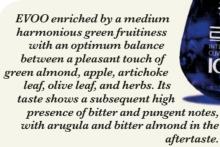
2018

Delia Audace





Soc. Agr. Podere Grassi s.s. Via Dudda n° 33 Greve in Chianti (Fi) giacomo.dudda@libero.it www.giacomograssi.com







SOLOLIO SOC. COOP. AGRICOLA VIA TEN, ANTONIO SPECCHIA N. 26 OSTUNI info@sololio.it WWW.SOLOLIO.IT

Mechanical (trunk shaker and vibrators)

Between Euro 8,00 and 15,00

This EVOO displaying a medium olive fruitiness that evokes fresh olives. Its aroma has a great character of fresh almond, herbs, grass, olive leaf and tomato. Taste is definite and ample with soft notes

EV0

of pungent and bitter, together with artichoke and arugula.





ROSATI Monocultivar





Tenuta Foggiali Contrada Foggiali, 3 Ostuni info@tenutafoggialio.it www.tenutafoggiali.it



bitter notes like-artichoke.



EVC GOI 201

EVO IOOC GOLD MEDAL 2018

Tenuta Masciangelo Soc. Agr. Srl Contrada Sant'Elena n. 10 Francavilla al Mare (CH) info@tenutamasciangelo.com www.tenutamasciangelo.com

This EVOO has a medium olive fruitiness that evokes green olives, with hints of ripe olives. Its bouquet shows scents of fresh almond, green banana,

fennel, tomato and tea leaf. Taste is definite and rotund with a pleasant touch of green pepper and walnut.







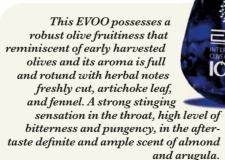
4 ore Marche IGP Monovarietale Frantoio







Tenute Pieralisi Monte Schiavo via Vivaio 60030 Maiolati Spontini (AN) info@monteschiavo.it www.monteschiavo.it



₩ EVD





EVD

Torretta Srl **VIA SERRONI ALTO,29** BATTIPAGLIA info@oliotorretta.it

2018 Guide EV0-100C

EVOO characterised by green aroma with intense notes of fresh olives when harvested early with a high and clearly defined presence of fresh almond, green apple, green tomato, grass, and tea leaf.

Medium intensity of pungency and bitter taste. Some hints of artichoke and black pepper in the aftertaste.











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





evo-iooc.com

evo-iooc.com

Filipe Madeira

30 % Negrinha de Freixo;

30 % Verdeal: 40 % Madural

20000

YES

Hand

Gold Medal





CARM Casa Agrícola Roboredo Madeira, SA Rua de Calábria s/n, 5150-021 Almendra Vila Nova de Foz Côa foliveira@carm.pt www.carm.pt

This EVOO displaying a medium olive fruitiness that reminiscent of early harvested olives with distinct and subsequent hints of apple, almond, and tomato. Taste is definite and rotund with a



2018

Guide

EV0-100C

pleasant touch of black pepper and bitter almond finish.

Between Euro 8,00 and 15,00



Rosmaninho **Gourmet Madural**

?*

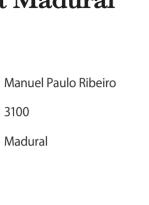
m

1111

Gold Medal

Organic

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

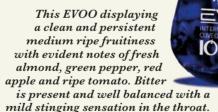


EVO IOOC GOLD MEDAL 2018

> COOPERATIVA DE OLIVICULTORES DE VALPAÇOS, CRL Dirección RUA CIDADE DE BRUXELAS Nº5 5430-492 VALPACOS geral@azeite-valpacos.com www.azeite-valpacos.com



2018



Arugula and walnut in the aftertaste.



GALLO NOVO COLHEITA 2017-2018



0

evo-iooc.com

2018



Gallo Worldwilde Largo De Monterroio De Mascarenhas 1 Lisbona mavilde.marchante@galloww.com www.gallooliveoil.com

EVOO characterised by green aroma with intense notes of fresh olives. Fresh herbaceous clean EVOO with scents of fresh almond, green apple, exotic fruits, tomato, flowers, olive leaf an grass. Medium



intensity of pungency and medium intensity of bitter taste with walnut and artichoke in the aftertaste.



GALLO GRANDE ESCOLHA

?*

m

1111

Gold Medal

Organic

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

4500

Mavilde Marchnate

Picual Picudo Cobrancosa



Gallo Worldwide Largo De Monterroio De Mascarenhas 1 Lisbona mavilde.marchante@galloww.com www.gallooliveoil.com



2018

iide

Ė

This EVOO displaying a clean and persistent fresh fruitiness with evident notes of olive leaf, grass, herbs, green tomato, and apple. Mild and light intensity of pungency and delicate intensity of bitter taste accompanied by a somewhat feeling of arugula, artichoke, and green pepper.



Gallo Reserva





158

evo-iooc.com

EVO IOOC GOLD MEDAL 2018

Gallo Worldwilde Largo De Monterroio De Mascarenhas 1 Lisbona mavilde.marchante@galloww.com www.gallooliveoil.com



This EVOO starts with a medium olive fruitiness that reminiscent of olives at the ideal ripening point. A delicate aroma coming from hints of green apple, herbs, celery, and

ripe tomato. Bitter is present and well balanced with a mild stinging sensation in the throat with retro-olfactory feelings of green pepper and chicory.





N GALLO

LATE

Eztra Virgin Olive Oil Azeite Virgem Extra 500ml @

GALLO COLHEITA **MADURA**

4500

?*

m

uu

Organic

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

Mavilde Marchnate

Picual Koroneiki

Gold Medal



Gallo Worldwilde Largo De Monterroio De Mascarenhas 1 Lisbona mavilde.marchante@galloww.com www.gallooliveoil.com



EVOO characterised by a medium olive fruitiness that evokes ripe olives with a prevailing scent of ripe tomato, red apple, almond, herbs, flowers, and olive leaf. It has a vivid fruit flavour to artichoke, chicory with balanced bitterness and a sweet-pungent contrast.



evo-iooc.com

EVO 100C GOLD MEDAL 2018

Herdade de S. Vicente e Ventosa, A. P., Lda. Rua do Jardim à Estrela, nº 28, Casa 2 - 1 A 1350-184 Lisboa herdadedaventosa@gmail.com www.herdadedaventosa.com

EVOO characterised by a medium olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of ripe fruits (apple, mellon) and floral. Its taste is delicate with

low bitterness and pungency on the palate. Dried fruits in the aftertaste.







Oliveira da Serra Ouro





Sovena Portugal Consumer Goods, S.A. R. Dr. António Loureiro Borges, 2,3° 1495-131 Algés oliveiradaserra@sovena.pt www.sovenagroup.com

This EVOO has great fruit

character and displaying a

clean and persistent fresh

fruitiness that reminiscent

of the typical odour of fruit

before it ripens. Its bouquet



2018

iide

Ó

distinguishes with a clear hint of freshly mown grass, tomato leaf, green apple, and green pepper. Medium fruity admirably balanced on bitter and pungent notes, with a pleasant touch of bitter almond, chilli pepper and artichoke.



Oliveira da Serra Lagar do Marmelo



163

2018 lide EVO - 100C



EVO 100C GOLD MEDAL 2018

Sovena Portugal Consumer Goods, S.A. R. Dr. António Loureiro Borges, 2,3° 495-131 Algés Portogallo oliveiradaserra@sovena.pt www.sovenagroup.com

This EVOO starts with a medium olive fruitiness that reminiscent of fresh olives. Its fragrance is definite and ample with distinct hints of green apple, cut grass, tomato leaf, basil, herbs, and flowers.

EVO

Delicate intensity of pungency and delicate intensity of bitter taste with artichoke and pink pepper.



CASA DE SANTO AMARO "CLÁSSICO" DOP/PDO **AZEITE DE TRÁS-OS-MONTES**





TRAS-OS-MONTES PRIME, LDA CASA DE SANTO AMARO, LARGO DO EIROL Nº1, SUÇÃES MIRANDELA antonio@casadesantoamaro.com www.casadesantoamaro.com



2018

 \cap

Í.

EVOO characterised by a medium olive fruitiness that bringing to mind of olives at the ideal ripening point. Hints of herbs, ripe fruits, tomato, olive leaf. Its taste is delicate with low bitterness and pungency on the palate. Walnut and green pepper in the aftertaste.



CASA DE SANTO AMARO "PRAEMIUM" DOP/PDO **AZEITE DE TRÁS-OS-MONTES**







EVO

1000

TRAS-OS-MONTES PRIME, LDA CASA DE SANTO AMARO, LARGO DO EIROL Nº1, SUÇÃES MIRANDELA antonio@casadesantoamaro.com www.casadesantoamaro.com

This EVOO has a medium olive fruitiness that reminiscent of green olives, with hints of ripe olives. Aroma is enriched by hints of ripe fruits, herbs, olive leaf, and artichoke. Full and rotund in the mouth

with a balanced relationship between bitterness and pungency. Walnut, bitter almond and green pepper in the final.



CASA DE SANTO AMARO **"SELECTION" DOP/PDO AZEITE DE TRÁS-OS-MONTES**



António Pavão 4150 COBRANÇOSA + VERDEAL ?* TRANSMONTANA + MADURAL Organic P.O.D./P.G.I. Yes CASA DE SANTO AMARO uu Gold Medal

TRAS-OS-MONTES PRIME, LDA CASA DE SANTO AMARO, LARGO DO EIROL Nº1, SUÇÃES MIRANDELA antonio@casadesantoamaro.com www.casadesantoamaro.com



2018

9

0

This EVOO starts with a medium olive fruitiness that evokes olives at the ideal ripening point. A definite sensation coming from scents of green apple, fresh almond, herbs, tomato and olive leaf. Taste shows a medium/high presence of bitter and pungent notes. Walnut and artichoke in the aftertaste.



Ronkaldo Maurino Eko Ekstra Deviško Oljčno Olje Slovenske Istre ZOP



167



EVO 100C GOLD MEDAL 2018

EKOLOŠKA KMETIJA RONKALDO BAREDI 5 G Izola info@roncaldo.si www.roncaldo.si

This EVOO displaying a great fruit character with a clean and persistent fresh fruitiness and evident notes of grass, almond, green apple, celery. A robust sensation of bitterness



coming from artichoke and chicory with a lingering pungent finish.



Morgan Cuvee

?*

1000

JENNY MORGAN

BELICA 50%, LECCINO 20%, MAURINO

20%, MORAIOLO 5%, ROSCIOLA 5%



OLIVE OIL MORGAN **GRINTOVEC 1** 6274 ŠMARJE INFO@OLJE-MORGAN.SI WWW.OLJE-MORGAN.SI



₩ EVD This EVOO starts with a dominant intense olive fruitiness that reminiscent of the typical odour of fruit before it ripens. Its aroma gives balsamic and herbaceous

notes of green apple, eucalyptus leaves, mint, green tomato, grass, and thistle. High level of pungency and bitter taste with retro-nasal sensation of green pepper, artichoke, and bitter almond.



2018

nide

()

EVO - 100

Conde de Mirasol



Stranger of State





ACEITES MIRASOL S.L. Calle Cervantes 6 Rute francisco.jtrujillocruz@gmail.com

EVOO characterised by a medium olive fruity intensity that reminiscent of fresh olives with some notes of herbs, red apple, grass, green tomato, basil, and flowers. Its

taste is definite and rotund with a strong taste of pungent and bitter notes of almond, artichoke and cinnamon.





Vieiru Ecologico DOP Gata-Hurdes



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



ALMAZARA AS PONTIS AGROPECUARIA CARRASCO, S.L. Ctra, Valverde-Hervas, Km 18 ELJAS - SIERRA DE GATA export@aspontis.com www.aspontis.com

This EVOO has a medium olive fruitiness that reminiscent of an olive picked at the right degree of maturity, with a pleasant touch of fresh almond, banana, olive leaf, green tomato, cut grass. Sweet entry of pungency and bitter, chicory closure.



Rincón de la Subbética DOP Priego De Córdoba



evo-iooc.com



ALMAZARAS DE LA SUBBETICA CTRA A-339 KM 17,800 CARCABUEY comercial@almazarasdelasubbetica.com www.almazarasdelasubbetica.com

This EVOO displaying entirely green notes that reminiscent of early harvested olives enriched by a hint of green tomato, heart of artichoke, cut grass, flowers and evident balsamic note. Its taste is



extremely robust, high note of pungency and bitter from olives that are green or turning colour. Herbaceous background of artichoke, arugula and green pepper.



Acistie de Silva Virger

Parqueoliva Serie Oro DOP Priego De Córdoba





ALMAZARAS DE LA SUBBETICA CTRA A-339 KM 17,800 CARCABUEY comercial@almazarasdelasubbetica.com www.almazarasdelasubbetica.com



2018

iide

ĒVO

the aroma of thyme, banana, flowers, and apple with the power of tomato. Robust intensity of pungency and robust intensity of bitter taste with fresh almond, chili pepper and radish in the aftertaste.

EVOO characterised by green

aroma with a strong note of

fresh olives when harvested



Almaoliva BIO







ALMAZARAS DE LA SUBBETICA CTRA A-339 KM 17,800 CARCABUEY comercial@almazarasdelasubbetica.com www.almazarasdelasubbetica.com

EVOO characterised by a medium harmonious green fruitiness with an herbaceous background of green tomato, banana, flowers, and avocado. Good balanced relationship between a high level of <

bitterness and pungency with green pepper, chicory, almond, and artichoke in retro-olfactory feelings.





Almaoliva Arbequino





ALMAZARAS DE LA SUBBETICA CTRA A-339 KM 17,800 CARCABUEY comercial@almazarasdelasubbetica.com www.almazarasdelasubbetica.com



intense olive fruitiness that evokes early harvested olives with an evident scent of cinnamon, fig leaf, grass, and rockets. Its taste is well balanced with medium intensity of bitter and pungent taste of pink pepper.



EVO 100C GOLD MEDAL 2018

CAL SABOI EVOO RBLA. DEL JARDI 119 SANT CUGAT DEL VALLES ester@calsaboi.com www.calsaboi.com

This EVOO has a medium olive fruitiness that reminiscent of ripe olives with green olives. Its aroma has hints of green apple, ripe banana, herbs, red pepper, ripe

tomato, and olive leaf. Medium intensity of pungency and medium intensity of bitter taste with some notes of bitter almond and cinnamon.











CORTIJO DE SUERTE ALTA, SL C/ENCARANCION 4, BAJO IZDA 28013 MADRID almazara@suertealta.es www.suertealta.es



EVOO enriched by notes of robust harmonious green fruitiness with a definite balance between fresh almond, herbs, green tomato, mint, and eucalyptus leaves. Pungent and bitter are present and well balanced with a flavour of artichoke and green pepper.



2018

iide

Ė

Acanto Oro



evo-iooc.com



EVO IOOC GOLD MEDAL 2018

EVOO Acanto SL Jaen export@aceitesacanto.es

EVOO characterised by green aroma with medium scents of fresh olives when harvested early with. In a mouth clearly defined the presence of green tomato, cut grass, basil, and

balsamic notes. Medium/light intensity of pungency and bitter taste. Some hints of artichoke and arugula in the aftertaste.



EVO-IOOC Guide 2018

177



Goya Organics



Seville

GOVR Organic P.O.D./P.G.I. USDA ORGAMIC m GOY ORGANIC

- Philippe Parouty . AN 23.000 ? Picual, Hojiblanca, Picuda
- YES
- 500 m
 - Mechanized with facilitators
 - Between Euro 8,00 and 15,00
 - BRC V.7 GRADE, IFS V.6, ISO 9001-2015, HACCP, KOSHER, C-TPAT, USDA ORGANIC, JAS, CAAE
 - Gold Medal

This EVOO has a medium olive fruitiness that reminiscent of fresh olives with hints of herbs, fresh fruits, artichoke, leaf (eucalyptus, fig, and olive), freshly mown grass, and tomato. Its taste is well < balanced of the intensity of bitter and pungent taste with a good fresh vibrant palate of green almond and radish.

GOYA EN ESPAÑA S.A.U

export@goyaspain.com

www.goyaspain.com

Ctra. Sevilla-Málaga, Km. 5,4 Pol. Ind.





EVO 100C GOLD MEDAL 2018

INGEOLIVA SL Carretera A-456, KM 18.6 41440 LORA DEL RIO (SEVILLA) info@cortijoelpuerto.com www.cortijoelpuerto.com

This EVOO has great fruit character and displaying a clean and persistent fresh fruitiness with evident notes of green apple, green tomato, herbs, freshly mown grass, eucalyptus leaves. Its taste <

shows an exquisite perfect bitter and pungent flavour, with a sweet-pungent contrast. Strong and harmonious in the mouth, with subsequent scents of artichoke, radish, and black pepper.





Cortijo El Puerto Arbosana



INGEOLIVA SL Carretera A-456, KM 18.6 41440 LORA DEL RIO (SEVILLA) info@cortijoelpuerto.com www.cortijoelpuerto.com

This EVOO displaying a clean and persistent fresh fruitiness with an evident touch of apple, olive leaf, banana, and a hint of floral. Its taste shows a high level of pungency and bitter taste like-arugula.



2018

ide

EV0 - 100

Cortijo el Puerto Koroneiki Europe Spain



?* Organic P.O.D./P.G.I. m 39 ACEITE DE OLIV VIRGEN EXTRA 1111 MUCTO DE ESPARA | VARIEDAD



Gold Medal

Julian Camargo

100% Organic Arbosana

3200

YES

evo-iooc.com

evo-iooc.com



EVO 100C GOLD MEDAL 2018

INGEOLIVA SL Carretera A-456, KM 18.6 41440 LORA DEL RIO (SEVILLA) info@cortijoelpuerto.com www.cortijoelpuerto.com

181

This EVOO starts with a medium olive fruitiness that reminiscent of olives at the ideal ripening point that brings to mind the aroma of

banana, eucalyptus, tomato, tea leaf, peach, mango. Pungent is distinct with balanced bitterness and a clean finish.





Cortijo El Puerto Arbequina

?*

m

1111

Organic (

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

CORTI

ACEITE DE OLIV VIRGEN EXTRA

J. Camargo

100% ORGANIC ARBEOUINA

Mechanical (trunk shaker and vibrators)

Between Euro 8,00 and 15,00

1200

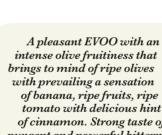
YES

39

Gold Medal



INGEOLIVA SL Carretera A-456, KM 18.6 41440 LORA DEL RIO (SEVILLA) info@cortijoelpuerto.com www.cortijoelpuerto.com



brings to mind of ripe olives with prevailing a sensation of banana, ripe fruits, ripe tomato with delicious hint of cinnamon. Strong taste of pungent and powerful bitterness notes that is reminiscent of artichoke.



EVO 100C GOLD MEDAL 2018

INGEOLIVA SL Carretera A-456, KM 18.6 41440 LORA DEL RIO (SEVILLA) info@cortijoelpuerto.com www.cortijoelpuerto.com

EVOO enriched by notes by a medium harmonious green and ripe fruitiness with an optimum balance between apple, green tomato fragrance, and cut grass. Pungent and

bitter are present and dosed, with a pleasant sensation of arugula.



2018

Guide

EVO - 100C



Cortijo El Puerto Picudo



P.O.D./P.G.I. ACEITE DE OLIN



INGEOLIVA SL Carretera A-456, KM 18.6 41440 LORA DEL RIO (SEVILLA) info@cortijoelpuerto.com www.cortijoelpuerto.com







EVO 100C GOLD MEDAL 2018

INGEOLIVA SL Carretera A-456, KM 18.6 41440 LORA DEL RIO (SEVILLA) info@cortijoelpuerto.com www.cortijoelpuerto.com

This EVOO possesses a medium olive fruitiness that evokes of olives that are green or turning colour. Its aroma is herbaceous, with a scent of

banana, red apple, fennel, and green almond. Mild and light intensity of pungency and delicate intensity of bitter taste. Pine seed in the aftertaste.





Knolive Epicure



Knolive Oils, S.L. Ctra. A-339, Km. 23 Priego de Cordoba Cordoba info@knolive.com www.knolive.com



EVO-IOOC Guide 2018



Hispasur Gold







EVO IOOC GOLD MEDAL 2018

EVO-IOOC Guide 2018

Knolive Oils, S.L. Ctra. A-339, Km. 23 Priego de Cordoba Cordoba info@knolive.com www.knolive.com

EVOO enriched by notes of robust olive fruitiness that reminiscent of early harvested olives. Its bouquet is definite with a green touch of almond, banana, tomato, grass, basil,

and mint. Its taste shows a lingering warmth on the palate and hints of artichoke, arugula, and green pepper.





Olicastello Arbequina







Gold Medal

uu

MOLI D'OLI GABRIEL ALSINA CARRETERA DE BALAGUER, S/N Castello de Farfanya olidecastello@gmail.com WWW.OLICASTELLO.COM

medium olive fruitiness that

herbal notes like green apple,

evokes fresh olives with

and bitter are present and well balanced

with subsequent powerful taste of

chicory and pink pepper.



2018

iide



Venta del Baron





EVO 100C GOLD MEDAL 2018

MUELA-OLIVES SL CTRA. A339, KM 24'5 PRIEGO DE CORDOBA 14800 (CORDOBA) Cordoba comunicacion@mueloliva.es www.mueloliva.es

This EVOO starts with a dominant intense olive fruitiness that reminiscent of fresh olives. In the nose shows persistent herbaceous notes to fresh almond, green banana, green tomato, cut grass,

olive leaf, fennel, and herbs. Its taste, powerful, bringing to mind the flavorful nuances of fresh almond, artichoke, green pepper, and arugula.





Oleocampo Premium





OLEOCAMPO S.C.A. AVENIDA CONSTITUCION, 101 TORREDELCAMPO

info@oleocampo.com www.oleocampo.com



EVOO characterised by a robust olive fruitiness that reminiscent of olives at the ideal ripening point. An evident scent of tomato, vanilla, olive leaf, apple and fresh almond. Medium intensity of pungency with subsequent bitter notes of red chilli pepper.





Palacio de los Olivos



191





OLIVAPALACIOS, SL Direcciòn CALLE ZURBANO, 49 OFICINA 1 Madrid comercial@olivapalacios.es WWW.OLIVAPALACIOS.ES

This EVOO has a robust olive fruitiness that reminiscent of the typical odour of fruit before it ripens. Aroma is attractive and displaying herbal notes freshly cut of grass, tomato leaf, fennel, fig

leaf and thyme. Pungent and bitter are strong and harmonious, artichoke in the aftertaste.





Oterrum Dominus





OTERRUM **PRINCIPE DE ASTURIAS 9** Elda itormos@oterrum.com www.oterrum.com



EVOO characterised by a medium olive fruitiness with certain reminiscences of olives at the ideal ripening point. It has a vivid fruit aroma accompanied by hints of freshly mown grass, green tomato, and artichoke. Taste is definite with medium intensity of pungency and robust intensity of bitter taste that remind black pepper and chicory.



193



PECUARIA CONCERTADA EL MOLINILLO, S.A.U. CR. CASTELLAR 338 TERRASSA (08226) INFO@DEHESAELMOLINILLO.COM dehesaelmolinillo.com

EVOO characterised by a medium harmonious green fruitiness with an optimum balance between persistent herbaceous notes of fresh

almond, cut grass, green tomato, green banana and olive leaf. Nice levels of bitterness and pungency of red chilli pepper and bitter almond.





Oro del Desierto Coupage Organic







- Between Euro 8,00 and 15,00
- organic EU, JAS, Organic China, FDA NOP
- Gold Medal

RAFAEL ALONSO AGUILERA SL CTRA N340A KM 474 TABERNAS orodeldesierto@orodeldesierto.com www.orodeldesierto.com

> This EVOO has a medium olive fruity intensity that

reminiscent of olives at the

ideal ripening point. Aroma

attractive displaying entirely

green notes (banana, tomato,

Pungent and bitter are present and

dosed with arugula and bitter almond in





the aftertaste.

2018 iide

Q

Í.



Valdenvero Coupage



evo-iooc.com

EVO IOOC GOLD MEDAL 2018



S.C.O DE VALDEPEÑAS **CIUDAD REAL** Ctra Ciudad Real Km 85 Valdepenas info@colival.com www.coliva.com

> EVOO characterised by a medium harmonious green fruitiness with an optimum balance between notes of mango, red pepper, herbs, green tomato and apple. Nice ◄

and rounded on the palate, sweet entry of pungency and bitter and artichoke, arugula, walnut in the final.



2018

Guide

EVO - 100C



EL EMPIEDRO (D.O.P. Priego De Córdoba)





OLIVARERA LA PURÍSIMA CTRA. PRIEGO A LUQUE, KM. 1,6 PRIEGO DE CÓRDOBA

purisima@coopurisimapriego.com www.coopurisimapriego.com

EVOO characterised by green

aroma with intense notes of

fresh olives when harvested

early. Its odor is herbaceous,

with a presence of green fruits

Powerful and fine with a balanced

pungent notes of artichoke, green pepper, and dried fruits.

relationship between bitterness and





1

Teodoro Moreno

25000

Organic

m

1111

Gold Medal

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

? Arbequina, Picual, Hojiblanca



2018

iide

ĒVO

evo-iooc.com

EVO IOOC GOLD MEDAL 2018

2018 Guide EV0-100C

TORRES MORENTE DE ACEITES MAEVA SA. AVDA INCAR 8, POUE METROPOLITANO. ESCUZAR Granada granel@aceitesmaeva.com www.aceitesmaeva.com

EVOO characterised by green aroma with intense notes of fresh olives when harvested early with a high and clearly defined presence of apple, cinnamon, fennel, banana, and ripe tomato. Medium/ ◄

EVO 1000

high intensity of pungency and medium intensity of bitter taste. Some hints of almond and artichoke in the aftertaste.



Chetoui Utique

m

uu

Organic (

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

Rom

Olivko

ORGANIC

EXTRAVIRGIN

Karim Fitouri

10000

? monovariety

YES

450

Hand

Gold Medal



OLIVKO 01 Rue Dar Essalam Gammarth 1057 Tunis info@olivko.com www.olivko.com

This EVOO displaying a medium olive fruitiness that reminiscent of green olives, with hints of ripe olives. Herbaceous with delicate notes of vegetables, a medium sensation of pungency and medium intensity of



2018

uide

Hermus Arbequina



evo-iooc.com

Between Euro 8,00 and 15,00

15 awards won in 2018 around the world

evo-iooc.com

EVO 100C GOLD MEDAL 2018

Arbekina Fidancılık (HERMUS) Cumhuriyet Cad. Temrek Mah. No:36 Köprübası/Manisa Turkey info@hermus.com.tr www.hermus.com.tr

This EVOO starts with a medium olive fruitiness and the persistent aroma reminiscent of the smell of an olive picked at the right degree of maturity. In the nose distinct hints of fresh almond, green

apple, cinnamon, vanilla, exotic fruits and olive leaf. The exquisite perfect bitter and pungent flavour, strong and harmonious, remind to the sensation of red pepper and chicory.



EVO



Murat Zeytinyağı

?*

m

uu

Gold Medal

Organic

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

kilis yaglık



Örsan Eldiven Tekstil Gıda San.Tic LTD Turkey



This EVOO starts with a dominant intense olive fruitiness remindful of fresh olives. It has a vivid fruit aroma of green apple, green banana, fresh almond and tomato, accompanied by hints and well balanced with a mild stinging pepper and radish.





of avocado and pear. Bitter is present sensation in the throat like red chilli



2018

iide





Asia

Turkey

Irka Hesat - Sogak Sa GURME KALITE



SARIBAŞ TARIM VE SÜT ÜRÜNLERİ İMALAT PAZARLAMA SAN.TİC. A.Ş Turkey

This EVOO possesses a medium olive fruitiness that reminiscent of ripe-harvested olives. In the nose a slight trace of exotic fruits (avocado, ripe ◄

banana), thyme, red apple and tomato leaf. Pungent and bitter are present and dosed, with a flavour of pine seed and chilli pepper at the end.





IZORYA ERKEN HASAT SOĞUK SIKIM NATUREL SIZMA ZEYTİNYAĞI







SENTURKLER TARIM GIDA ENERJI MUHENDISLIK TIC. VE SAN. LTD. STİ YAZALANI MAHALLESI ATATURK BULVARI 143/A 33600 MUT/MERSIN/ TURKEY MUT/MERSIN info@izorya.com www.izorya.com

This EVOO boasts a strong level of fruitiness, balanced beautifully with a deep richness of green apple, exotic fruits, flowers, herbs, vanilla and ripe tomato. Soft entry of pungency and bitter, it ends with a dried fruits (hazelnut) finish.



2018

9

ĒVO

≣VD

Lucero Ascolano Extra Virgin Olive Oil







EVD

COC GOLD MEDAN 2019

Lucero Olive Oil 2120 Loleta Avenue City Corning liz@lucerooliveoil.com www.LuceroOliveOil.com

EVOO enriched by clean and persistent medium-ripe fruitiness with well-balanced notes of exotic fruits (mango, banana, and guava), thyme, ripe tomato, fresh almond, and apple. Well balanced intensity

of bitter and pungent taste, displaying retro-nasal perception of pink pepper.





Lucero Coratina Extra Virgin Olive Oil



Lucero Olive Oil 2120 Loleta Avenue City Corning liz@lucerooliveoil.com www.LuceroOliveOil.com



2018

nide

EV0 - 100

This EVOO displaying green notes that reminiscent of early harvested olives enriched by a hint of fresh almond, cauliflower, herbs, tomato, citrus fruit, and grass. Its taste is robust with a high sensation of pungency and bitter. Herbaceous background of artichoke, arugula, and pink pepper.



uu Gold Medal



UU

Gold Medal

50 M (1831.10)

205



EVO IOOC GOLD MEDAL 2018

EVO-IOOC Guide 2018

Lucero Olive Oil 2120 Loleta Avenue City Corning liz@lucerooliveoil.com www.LuceroOliveOil.com

> EVOO characterised by green aroma with a strong note of fresh olives when harvested early. Ample is combining the scents of fresh almond, green apple, green tomato, and mint.

Delicate intensity of pungency and bitter taste with fresh artichoke, chicory, green pepper, and walnut in the aftertaste.



EVO IOOC Guide 2018



Laur Medrano Aceite de Oliva Virgen Extra





EVO IOOC SILVER MEDAL 2018

MILLAN S.A. ALVAREZ CONDARCO 740 LAS HERAS - MENDOZA paola@olvlaur.com www.olvlaur.com

Guide 2018 EV0 - 100C

EVOO characterised by a medium olive fruitiness remindful of olives at the ideal ripening point. Its smell is with herbaceous tinges of apple, ripe

tomato, and olive leaf. Taste is delicate with pleasant hints of chilli pepper and bitter almond.





Aprile Premium Blend by Oliovita Aceite de Oliva Virgen Extra





Solfrut SA Calle 21 s/n Las Casuarinas,25 de Mayo San Juan cgarcia@solfrut.com.ar www.oliovita.com



A pleasant EVOO with a delicate olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of almond, ripe fruits, and cinnamon. Mild on the palate with sweet almond in the aftertaste.



209



EVO IOOC SILVER MEDAL 2018

Establecimiento Olivum SA Ruta 40 km 3377 (5435) Sarmiento (San Juan) info@olivumsa.com.ar www.olivumsa.com.ar

This EVOO possesses a robust olive fruitiness that reminiscent of early harvested olives combined with the presence of green apple fragrance, tomato, and balsamic notes. Nice levels of



bitterness and pungency, artichoke in the final.



evo-iooc.com

Olivum Aceite de Oliva Virgen Extra Blend Medio Coratina-Picual





Establecimiento Olivum SA Ruta 40 km 3377 (5435) Sarmiento (San Juan) info@olivumsa.com.ar www.olivumsa.com.ar

EVOO characterised by a medium olive fruitiness that evokes green olives, with some notes of ripe olives. Green apple, tomato, and fresh almond in the nose. Pungent of artichoke and bitter taste are present and dosed.



evo-iooc.com

Silver Medal



EVO IOOC SILVER MEDAL 2018

Aimurai SA

Koroneiki-Arbeguina-Coratina

Vichigasta - La Rioja By, Rivadavia Nº 3132 - Bº Los Boulevares Córdoba acunibertti@aimurai.com.ar aimurai.com.ar

EVOO characterised by ripe aroma typically of late maturity stage of olives. Hints of banana in the nose with a subsequent impression of red apple, floral, and cinnamon.

Medium intensity of pungency and medium intensity of bitter taste.





Bacalda

Batalha

500 ml

Azeite Batalha Intenso

?*

m

Ŵ

Organic

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

Luiz Eduardo

Picual e Koroneiki

Silver Medal

Arbosana, Arbeguina, Coratina,

3700



Azeite Batalha Agroindustrial Ltda Estrada da Guarda Velha, nº 20 Pinheiro Machado rlazzarotto@azeitebatalha.com.br



2018

<u>q</u>

EV0 - 100

This EVOO displaying a robust olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of cinnamon and ripe tomato, aggressive on the palate with a flavour of chicory.



2018 Guide EV0 - 100C



EVO IOOC SILVER MEDAL 2018

Prosperato BR 290, Km 328 CAÇAPAVA DO SUL contato@prosperato.com.br www.prosperato.com.br

This EVOO starts with a medium olive fruitiness that reminiscent of olives at the ideal ripening point. Ample bouquet of fresh almond, grass, cinnamon, tomato, avocado, pear, and cauliflower.

Delicate intensity of pungency and delicate intensity of bitter taste of black pepper and artichoke.





Prosperato Exclusivo Koroneiki

. AN

?*

m

uu

Organic

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

Rafael Marchetti

100% Koroneiki

Mechanical (trunk shaker and vibrators)

Between Euro 8,00 and 15,00

3.000 (2019)

100

Silver Medal



Prosperato BR 290, Km 328 CAÇAPAVA DO SUL contato@prosperato.com.br www.prosperato.com.br



2018

Ė



ALITE OF OLIVA EXTRA VIRGEN PROSPERATO

250 mL



EVO IOOC SILVER MEDAL 2018

VERDE LOURO AZEITES LTDA RUA IMPERATRIZ LEOPOLDINA, 26 -CENTRO TRES COROAS contato@verdelouroazeites.com.br www.verdelouroazeites.com.br

This EVOO starts with a medium olive fruitiness remindful of olives at the ideal ripening point. Its aroma is pleasant with hints of fresh

almond, red apple, olive leaf, and ripe tomato. Nice and rounded on the palate, sweet entry of pungency and bitter. Dry fruits (walnut) in the aftertaste.





KORONEIKI AZEITE DE OLIVA EXTRA VIRGEM





VERDE LOURO **AZEITES LTDA** RUA IMPERATRIZ LEOPOLDINA, 26 -CENTRO TRES COROAS contato@verdelouroazeites.com.br www.verdelouroazeites.com.br



EVOO characterised by ripe aroma typically of late maturity stage of olives. Hints of banana in the nose with a subsequent impression of apple, floral, tea leaf and olive leaf. Medium intensity of pungency and medium intensity of bitter taste.

2018 Ė



*

VERDE LOURO

ARBEQUINA

Leo Fuhrmann



evo-iooc.com



EVO IOOC SILVER MEDAL 2018

VERDE LOURO **AZEITES LTDA** RUA IMPERATRIZ LEOPOLDINA, 26 -CENTRO TRES COROAS contato@verdelouroazeites.com.br www.verdelouroazeites.com.br

This EVOO displaying a medium olive fruitiness remindful of olives at the ideal ripening point. Its smell is with herbaceous tinges of cinnamon, sage, and avocado.

Taste is delicate with pleasant hints of pink pepper and walnut





Extra Virgin Olive Oil "BEMBO"



OPG Lupic Tgr Tomaso Brembo 14 Bale info@bembo.eu www.bembo.com

transfer and a long walnut aftertaste.





Europe

Greece

2018

uide

()

EV0 - 100

Pamako Mountain **BIO Monovarietal**





evo-iooc.com

EVO IOOC SILVER MEDAL 2018

ANDROULAKIS EFTYCHIOS **OLIVE OIL BOTTLING** ANAGNOSTOU GIANNAKAKI 17 Chania – Grecia SALESPAMAKO@GMAIL.COM WWW.PAMAKO.GR

EVOO characterised by a medium olive fruitiness that reminiscent of olives at the ideal ripening point. The scent of flowers, grass, ripe fruit, and ripe tomato close the aromatic

bouquet. Its taste is ample with medium intensity of bitterness and a mild stinging sensation of pink pepper in the throat.





Greenland Extra Virgin Olive Oil





GREEN LAND PRODUCTS XIROGIANNI P. MARGIANNA STERNA MESSINIAS KALAMATA info@greenlandproducts.gr www.greenlandproducts.gr



EVOO characterised by a medium olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of ripe fruits, banana, and flowers. Delicate on the palate with sweet almond and arugula in the aftertaste.



EVO IOOC SILVER MEDAL 2018

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

EVOO characterised by a medium olive fruitiness remindful of green olives, with some notes of ripe olives. In terms of aroma is delicate with hints of herbs, olive leaf, fresh almond, banana, and apple.

Medium intensity of bitter and medium intensity of pungency like black pepper.







Navarino Icons Extra Virgin Olive Oil





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





evo-iooc.com



EVO IOOC SILVER MEDAL 2018

Group St-Elias Inc. 986 Rue des Clematites Laval (Canada) Estate Kotsiras Messinia (Greece) christoslembessis@gmail.com www.steliasolive.com

This EVOO has a medium olive fruity intensity that reminiscent of olives that are green or turning colour. Lots of herbs (chamomile, thyme, and rosemary) in the nose, with hints of tomato, and olive leaf.

Nice and rounded on the palate, sweet entry of pungency (pink pepper) and bitter taste.



2018

Guide

EVO-100C



Aeolian Olive Organic





Silver Medal



Hellenic Agricultural Enterprises Ltd 45 Grigoriou Lambraki Str, 14123 Lykovrissi info@hae-gr.com www.hae-gr.com





Aeolian Olive





EVO IOOC SILVER MEDAL 2018

Hellenic Agricultural Enterprises Ltd 45 Grigoriou Lambraki Str, 14123 Lykovrissi info@hae-gr.com www.hae-gr.com

EVOO enriched by notes by a medium harmonious green and ripe fruitiness with an optimum balance between ripe ◄

fruits, thistle, and ripe tomato. Nice and rounded on the palate, sweet entry of pungency and bitter of arugula.



ena ena Ultra Superior PGI Olympia

5500

YES

430 meters

Silver Medal

Mechanized with facilitators

Between Euro 8,00 and 15,00

ISO 9001, ISO 22000, FDA USA, FDA

THAILAND, PGI OLYMPIA (AGROCERT)

. AN

?*

m

Ŵ

Organic

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

Katerina Lalagianni

100% Koroneiki



Hellenic Fields Ltd. 50 Fleming Street, Marousi, 15123 Athens info@hellenicfields.gr www.enaena.gr



robust harmonious green fruitiness with an optimum balance between the scent of fennel, tomato leaf, grass, olive leaf, flowers, and herbs. Its taste shows a robust intensity of pungency and bitter notes like artichoke and arugula.



Europe

Greece





evo-iooc.com

ULTRA SUPERIO

Dera Virgin Olve Oil P41 OKTMPA

RORDINE VARIETY Printer of Greene Strate Variation

evo-iooc.com



EVO IOOC SILVER MEDAL 2018

HELLENIC ORGANIC FOOD 5 KLADA KALAMATA info@oliveoilkalamata.com www.oliveoilkalamata.com

This EVOO starts with a medium olive fruitiness that evokes olives at the ideal ripening point. Hints of fresh almond, ripe banana, red <

apple, and ripe tomato in the nose, with medium intensity of bitter and medium intensity of pungency (pink pepper).



Jordan BIO Olivenoel nativ extra





Jordan Olivenoel GmbH Friedenstr. 38b Solingen info@jordanolivenoel.de www.jordanolivenoel.de





2018

uide

()0-

Q

ш

Oleum Crete



C)

Jordan

latives Olivenol c

Stat the C e500 ml



EVO IOOC SILVER MEDAL 2018

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

A pleasant EVOO with a delicate olive fruitiness that evokes green olives, with hints of ripe olives. Its bouquet is definite, with traces of red apple, ripe banana, ripe tomato, red fruits, vanilla,



and flowers. Mild and light intensity of pungency and bitter taste.



Liostalia

uu

Siver Medal



SILVER MEDAL 2018

KOLYMVARI.COM



Kaniadaki Emilia 1000 ?* TSOUNATI 70% & KORONEIKI 30%

KOLYMVARIAN EXPORTS SYKOLIA CHANIA KRETE elvahan@otenet.gr



medium olive fruitiness that reminiscent of ripe olives with prevailing a sensation of red apple, ripe tomato, ripe fruits, banana, and flowers. Pungent and bitter are present and well balanced, with a taste of pink pepper and walnut.



2018

C Guide

EVO - 1000

Makaria Terra



EVO IOOC SILVER MEDAL 2018

EVO-IOOC Guide 2018

MAKARIA TERRA Skala Messinia, 24002, Greece info@makariaterra.com www.makariaterra.com

This EVOO displaying a medium olive fruitiness that reminiscent of fresh olives. Ample is combining the florals hint with the aroma of green banana, cut grass, tea leaf and

red apple. Nice and rounded on the palate, sweet entry of pungency and bitter.





Ladolea Organic Extra Virgin Olive Oil Koroneiki







Melissi - Ladolea Olive Oil 1 Kritis Str., Neo Psychiko Athens info@ladolea.gr www.ladolea.gr







My Olive Tree Extra Virgin Olive Oil



evo-iooc.com



EVO IOOC SILVER MEDAL 2018

My Olive Tree Karpofora, Messinia, 24014 info@myolivetree.eu www.myolivetree.eu

EVOO enriched by a quite fruity with hints of green and ripe olives. Its aroma is delicate with scents of fresh almond, ripe banana, grass, ripe tomato, and olive leaf. Delicate intensity of pungency



and medium intensity of bitter taste with arugula and artichoke at the end.



Oli Tina



Emmanuelle Dechelette 700 ?* Koroneiki 100% Organic P.O.D./P.G.I. m Hand Over Euro 15,00 Silver Medal uu Exten pinstn olive dit Finst colo PRESSED

SILVER MEDAL 2018 Oli Tina Chez CULTURE OLIVE 19 avenue **BUGEAUD 75116 Paris/FRANCE** Chora Kythira

Estate Chora Kythira (Greece) emmanuelle@bonbonfaitmaison.com www.oli-tina.com

2018

iide

ĒVO

≣VD

EVOO characterised by clean and persistent fresh and ripe fruitiness with scents of green and ripe banana, flowers (rose petals), and red fruits. Delicate intensity of pungency and bitter taste, dried fruits and bitter almond in the aftertaste.



evo-iooc.com

0588 (01 PRODUCT OF GRIECE - EL40364



EVO IOOC SILVER MEDAL 2018

OLIORAMA & Co GP **1 AGIOU SPIRIDONOS STR** PYRGOS ILIAS info@oliorama.gr www.oliorama.gr

This EVOO has a medium olive fruitiness that reminiscent of early harvested olives. Fragrant hints of green apple, banana, and artichoke, with persistent herbaceous notes. Medium intensity of bitter

with a subsequent robust intensity of pungency (arugula).





Olympian Green Extra Virgin Olive Oil Traditional







OLYMPIAN GREEN INTERNATIONAL SA 10-12 DORILEOU STREET MAVILI SQUARE ATHENS karampela@olympiangreen.com WWW.OLYMPIANGREEN.COM

EVO A pleasant EVOO with a medium olive fruitiness that reminiscent of ripeharvested olives. A slight trace of ripe tomato, banana, pear, cauliflower in the nose. Sweet flavour of pink pepper, with subsequent bitter and pungent notes.



evo-iooc.com



EVO IOOC SILVER MEDAL 2018

OLYMPIAN GREEN INTERNATIONAL SA 10-12 DORILEOU STREET MAVILI SOUARE ATHENS karampela@olympiangreen.com WWW.OLYMPIANGREEN.COM

EVOO characterised by a medium olive fruitiness that bringing to mind of ripe olives with prevailing a scent of ripe tomato, banana, eucalyptus

leaves, and herbs. Delicate intensity of pungency and medium intensity of bitter taste, with traces of pink pepper, arugula, and walnut.





SARANTOS

tatives olivenol edta ous den bergen des

peloponnes

bio

Sarantos BIO

Mr. POLYZOIS SARANTOS



ARANTOS ATH. POLYZOIS KREMMYDIA MESSINIAS KALAMATA 1000choria@gmail.com www.1000horia.gr

> This EVOO has a medium olive fruitiness that reminiscent of ripe olives. Aroma is enriched by hints of ripe fruits, red apple, avocado, fig leaf, tea leaf, and tomato. Full and rotund in the mouth with a balanced relationship between bitterness and pungency. Walnut in the final.



2018

nide

()Ŏ

Ė

₩ EVD

42 Premium Blend





evo-iooc.com

EVO IOOC SILVER MEDAL 2018



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



A pleasant EVOO characterised by a delicate olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of

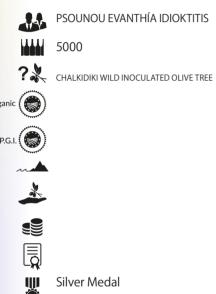
ripe fruits, banana, and flowers. Delicate on the palate with sweet almond and arugula in the aftertaste.



YANNI'S FINEST



5000 ?* Organic YANNI'S P.O.D./P.G.I. FINEST m uu EARLY HARVES EXTRA VIRGI OLIVE OIL Net Weight 17 fl. oz. (500



YANNI'S OLIVE GROVE NEA TENEDOS Chalkidiki welcome@yannisolivegrove.gr www.yannisolivegrove.gr



uide

()

EVO - 100

EVOO characterised by an intense olive fruitiness that reminiscent of green olives, with hints of ripe olives with a slight trace of banana, fennel, tomato, and herbs. Wellbalanced intensity of pungent and bitter taste of artichoke.



241



EVO IOOC SILVER MEDAL 2018

$|\Pi A (IPA)|$ Afetes 0 tk 37010 Volos ipa.keiron@gmail.com

This EVOO possesses a medium olive fruitiness that reminiscent of ripe-harvested olives with a touch of olive leaf, ripe tomato, red apple, and red

fruits. Delicate intensity of pungency and delicate intensity of bitter taste, with pine seed in the end.





Sindyanna of Galilee Organic Fair Trade

Hadas Lahav

? Suri 50% Barne'a 50%

1000



Sindyanna of Galilee p.o.box 5134 Tel-Aviv Jafa 6105101 Kfar Kanna (Cana) hadasl@sindyan.org.il www.sindyanna.com

EVOO enriched by notes by a medium harmonious green and ripe fruitiness with an optimum balance between fruits (guava, banana), herbs (rosemary), ripe tomato and olive leaf. Bitter is present and well balanced with a mild stinging sensation in the throat. Artichoke, arugula and hazelnut on the finish.



Tirosh – Picual



OLIVE OIL Portices) Colston (New In Analy & Istania Moment Edra virgin olive ol



evo-iooc.com



EVO IOOC SILVER MEDAL 2018

Tirosh-premium olive oil Beit lehem haglilit Yaronti@gmail.com www.tirosh-oliveoil.co.il

EVOO characterised by a medium olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of

ripe tomato and freshly mown grass, aggressive on the palate.







Olio Extravergine d'Oliva Podere D'Ippolito







Podere D'Ippolito Via degli itali 81 Lamezia Terme info@poderedippolito.it www.poderedippolito.it



2018

uide

EVO - 100

green olives, with hints of ripe olives. Distinct scents of golden apple, tea leaf, tomato, and ripe fruits complete its aroma. Pungent and bitter are present and well dosed and shows a very delicate note of artichoke and chicory.



Oro Don Vincenzo BIO



evo-iooc.com



EVO IOOC SILVER MEDAL 2018

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

EVOO characterised by a medium olive fruitiness bringing to mind of ripe olives with prevailing scents of ripe fruits (mango, banana), freshly mown grass, tea leaf, golden



apple, and tomato. Pungent and bitter are present and dosed, with distinct hints of artichoke and hazelnut.



Olio extravergine di oliva Frisina





Azienda agricola Arcobaleno Fam. Frisina Regenass Loc. Piano di Porro snc Girifalco, 88024,CZ info@agriturismoarcobaleno.it www.oliofrisina.it

This EVOO has a medium olive fruitiness that reminiscent of ripe-harvested olives, endowed with some notes of red apple, olive leaf and ripe tomato. Medium intensity of pungency and medium intensity of bitter taste with delicious scents of bitter almond and arugula.



Gold Of Italy





Azienda Diletto Giovanni

Via Provinciale 115/a Scala Coeli, CS Paolo@goldofitaly.no www.goldofitaly.no

A pleasant EVOO with a delicate olive fruitiness that evokes green olives, with hints of ripe olives. Its bouquet is definite, with traces of fresh almond, herbs, and ripe tomato.

Mild and light intensity of pungency and delicate intensity of bitter taste.





Azienda Greco Oliveto dal 1795



Organic (P.O.D./P.G.I. ddalena IVETO DAT 1795 FROME DI OLNA 100% ITALT uu RATICA SINOPOL

OUO

127



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

A pleasant EVOO characterised by medium notes of ripe olives typically of late maturity stage. Rich hints of apple, ripe tomato, and olive leaf, with balanced bitterness and pepper and a clean finish.



EVO IOOC SILVER MEDAL 2018

AZIENDA AGRICOLA FIRRIA DI BIANCA ANTONIETTA VIA SANTA LUCIA N.52 AVOLA (SR) INFO@FIRRIA.COM WWW.FIRRIA.COM

This EVOO has a delicate olive fruitiness that reminiscent of green olives, with hints of ripe olives, olive leaf, avocado, fresh almond,

and tomato. Mild and light intensity of pungency and delicate intensity of bitter taste with hazelnut and artichoke in the aftertaste.





Olio Taibi "Biancolilla"







Azienda Agricola G. Taibi Via E. Duse, 34 Agrigento info@oliotaibi.com www.oliotaibi.com

> This EVOO has a medium olive fruitiness that reminiscent of green olives, with hints of ripe olives. Distinct hints of fresh almond, tomato leaf, red apple, and ripe fruits complete its aroma. Pungent and bitter are present and well dosed and shows a very delicate note of artichoke.



Olio Extravergine di Oliva IGP Olio di Calabria "Il Secolare"

Image: With a state of the s

GIOVANNI VENTRA

evo-iooc.com

evo-iooc.com

EVO-IOOC Guide 2018



EVO IOOC SILVER MEDAL 2018

Azienda agricola Giovanni Ventra VIALE MERANO 143 CITTANOVA ILSECOLARE@GMAIL.COM www.facebook.com/Evoilsecolare



EVOO characterised by ripe aroma typically of late maturity stage of olives with a scent of chamomile flowers, ripe apple, and tomato.

Delicate intensity of pungency and delicate intensity of bitter taste that is reminiscent of bitter almond.



Olio Extra Vergine di Oliva Biologico





Azienda agricola LE TRE QUERCE di Giuseppe Spinelli XXI Agosto, 42

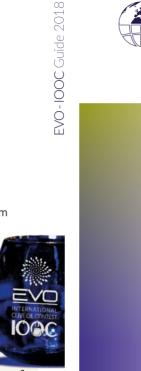
EVO IOOC

2018

SILVER MEDAL

Reggio Calabria agri.mariasofiadiborbone@gmail.com www.agriturismomariasofiadiborbone.com

EVOO characterised by a delicate olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of pine seed, hazelnut, apple and other ripe fruits, strong sensation of chicory on the palate.



Tenute Santa Caterina IGP Olio di Calabria



Europe

Italv

EVO IOOC SILVER MEDAL 2018



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

EVOO characterised by a medium olive fruitiness that reminiscent of green olives, with hints of ripe olives. Flavour

of almond and olive leaf with subsequent medium bitter and pungent notes.





Tenute Santa Caterina Biologico

. AN

?*

W

Organic

Giuseppe Dito

Ottobratica 40% Sinopolese 60%

Mechanized with facilitators

Between Euro 8,00 and 15,00

2800

Yes

Silver Medal



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

A pleasant EVOO with a medium olive fruitiness that evokes ripe-harvested olives. A delicate sensation coming from ripe fruits and olive leaf. Mild and light pungency and delicate intensity of bitter taste.



2018

iide

Mandranova Nocellara



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

evo-iooc.com



EVO IOOC SILVER MEDAL 2018

Az. Agr. Mandranova SS 115, Km 217 PALMA DI MONTECHIARO – AG info@mandranova.com www.mandranova.com

EVOO characterised by a

medium harmonious green and ripe fruitiness with an optimum balance between balsamic notes, grass, oregano,

and ripe tomato. A mild stinging sensation in the throat, with a medium level of bitter taste (bitter almond).



Delizioso

?*

m 220

Organic (

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

OLIO EXTRA VERGINE DI OLIVA

Olio Mazzarrino Azienda Agricoli Constructional Mazzarrino Azienda Agricoli Mazzarrino Azienda Agricoli Mazzarrino Azienda Agricoli Mazzarrino Azienda Agricoli Mazzarrino Azienda Agricoli Mazzarrino Azienda Agricoli Mazzarrino Azienda Agricoli Mazzarrino Azienda Agricoli Mazzarrino Azienda Agricoli Mazzarrino Azienda Agricoli Mazzarrino Azienda Agricoli Mazzarrino Azienda Agricoli Mazzarrino Azienda Agricoli Mazzarrino Mazarrino Mazzarrino Mazzarrino Mazzari



MAZZARRINO GIOVANNI 15000 LECCINO 50%, FRANTOIO 30%, CIMA DI MELFI 20% Mechanical (trunk shaker and vibrators)

Up to Euro 8,00

W Silver Medal

AZIENDA AGRICOLA MAZZARRINO c.da Serrapizzuta 19-a PALAGIANELLO, TA info@oliomazzarrino.it www.oliomazzarrino.it

This EVOO has a medium olive fruitiness that reminiscent of green olives, with hints of ripe olives. Fresh aroma with a presence of fresh almond, banana, and ◄ ripe tomato. Bitter is evident and well balanced with a mild stinging sensation in the throat. Hazelnut and vanilla in the aftertaste.



Il Peppazzo Olio Extravergine di Oliva



evo-iooc.com

EVO IOOC SILVER MEDAL 2018

AZIENDA AGRICOLA GIOFFRE' BORGO SANT'ANTONIO SEMINARA (RC) saveriogioffre@libero.it

This EVOO displaying a clean and persistent medium ripe fruitiness with evident notes of apple, herbs, olive leaf and ripe tomato. Balsamic and vegetal characters on the nose,

bitter and pungent are present and well balanced with artichoke, chicory and, walnut on the finish.





Tenuta Cesano

. AN

?*

m

1111

Adriana Angarano

100% coratina

40000

YES

Flat area

Silver Medal

Mechanical (trunk shaker and vibrators)

Between Euro 8,00 and 15,00



Tenuta Cesano Via Putignani 181 BARI tenutacesano@gmail.com www.tenutacesano.bio



reminiscent of olives at the ideal ripening point, endowed with hints of olive leaf and ripe tomato. Subsequent bitter and pungent notes of chicory, black pepper, and arugula.





Organic P.O.D./P.G.I. J)) FIA CESANO

evo-iooc.com



EVO IOOC SILVER MEDAL 2018

Azienda agricola Xiggiari Via Trento 1 Erice CS ,TP info@aziendaagricolaxiggiari.it www.aziendaagricolaxiggiari.it

This EVOO has a delicate olive fruitiness that evokes green olives, with hints of ripe olives. Its bouquet is rich with notes of apple, red fruits,

mango, almond, herbs, and tomato leaf. Lightly bitter taste, well balanced with a mild stinging sensation in the throat.





Masseria Curano Etichetta Bronzo



DOMENICO FALCO . AN 650 about **? *** 50% CELLINA DI NARD OGLIAROLA LECCESE 50% CELLINA DI NARDO' 50% Organic (YES P.O.D./P.G.I. YES ML. 50 Mechanical (trunk shaker and vibrators) Over Euro 15,00 W Silver Medal

Olio xtra Ver di Oliva

Biologico

AZIENDA AGRICOLA DOMENICO FALCO VIA SANTA LUCIA, 66 NARDO' maspe2003@alice.it www.masseriadicurano.it

This EVOO possesses a medium/robust olive fruitiness that reminiscent ripe-harvested olives, with a slight trace of ripe fruits (banana and red apple). Nice on the palate, sweet entry of pungency, bitter with chicory flavour, and balsamic note.



Olio Extra Vergine di Oliva





EVO IOOC SILVER MEDAL 2018

Az. Olivicola Stanganelli Domenico Via Prov. Gioia Tauro-Rizziconi Gioia Tauro az.agricolastanganelli@libero.it

EVOO characterised by a medium olive fruitiness that bringing to mind of olives at the ideal ripening point. Scents

of ripe fruits, strong on the palate, with hints of chicory and almond.





Olio Extra Vergine di Oliva Sovarico





Azienda Agricola Catanzaro Giuseppe Via Mazzini 195 Tiriolo (CZ) agricolacatanzaro@gmail.com www.sovarico.it



EVOO characterised by persistent aroma reminiscent of the smell of an olive picked at the right degree of maturity, green apple, ripe tomato, chamomile flowers, thyme. Taste is ample with a robust intensity of pungency and bitter sensation that coming from artichoke, chicory, and arugula.



Europe

Italv

2018

iide

EV0 - 100

Olio Extravergine d'Oliva Biologico DOP Lametia



263

EVO IOOC SILVER MEDAL 2018



Agriturismo Costantino loc. Donnantonio Maida aziendacostantino@gmail.com www.agriturismocostantino.it

This EVOO possesses a medium olive fruitiness that reminiscent of ripe-harvested olives. In terms of aroma is delicate with hints of golden apple, ripe banana, ripe tomato, and fig leaf. Mild and

light intensity of pungency and delicate intensity of bitter taste like arugula, chicory, and pink pepper.





Cantasole

. AN

?*

Organic



Az. Agricola De Marco Via Braccio Martello 6 LECCE ari@cantasole.com www.cantasole.com Cima di melfi 90% coratina 10%

P.O.D./P.G.I. m 22

4500

Mechanical (trunk shaker and vibrators)

Arianna De Marco

Between Euro 8,00 and 15,00

uu Silver Medal

This EVOO has a medium olive fruity intensity that evokes olives that are green or turning colour. In terms of aroma possesses impression of green apple, banana, olive leaf, ripe tomato, and chamomile flowers. Pungent and bitter are present and dosed. A delicate sensation coming from notes of arugula, artichoke, and hazelnut.



CANTASOLE



EVO IOOC SILVER MEDAL 2018

Az. Agricola Fiore, Domenica Fiore loc. Capretta snc Orvieto cesarebianchini@me.com www.domenicafiore.com

Mechanized with facilitators

EVOO characterised by a medium olive fruitiness that reminiscent of olives that are green or turning colour. An evident touch of ripe fruits, grass, green pepper, tea leaf,

green banana, a well-balanced intensity of bitter and pungent taste. Retro-nasal perception of pine seed and radish.





Olio Reserva

?*

m

uu

Organic (

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

DOMENICA FIORE

VIRGIN OLIVE OU

Amanda Kenny

55% Leccino 30% Frantoio 15% Moraiolo

Mechanized with facilitators

Over Euro 15,00

Silver Medal

5.000

YES

YES

400

yes



Az. Agricola Fiore, Domenica Fiore loc. Capretta snc Orvieto cesarebianchini@me.com www.domenicafiore.com

> A pleasant EVOO with a medium olive fruitiness remindful of early harvested olives. Distinct notes of green almond, fig leaf, grass, olive leaf, and tomato with an evident pungency and bitter taste. Artichoke and chicory in the aftertaste.



Olio Extra Vergine di Oliva



SILVER METALL

EVO IOOC SILVER MEDAL 2018

Azienda agricola Gambino-Vaccarino Zina via Crimaudo 34 San Cipirello olioevo.gambino@libero.it azienda-agricola-gambino-vaccarino.business.site

This EVOO has a delicate olive fruitiness that reminiscent ripe-harvested olives. Its aroma combine hints of exotic fruits (avocado and mango) with ripe tomato and ripe fruits. Mild and light intensity of

pungency and delicate intensity of bitter taste shows the flavour of black pepper and hazelnut.









NOX234

ECTRO COLLO FXTRAVERGINE DI OLIVA

Sabina DOP

Olio Extravergine di Oliva Sabina DOP



Azienda Agricola

Strada delle Macerine snc

Castelnuovo di Farfa, RI

info@ilcervorampante.it

Il Cervo Rampante a r.l.

10000 ?* Organic P.O.D./P.G.I. Yes

Barbara Mastropietro

30% Carboncella, 30% Leccino, 30% Frantoio, 10% Pendolino

Mechanized with facilitators

Between Euro 8,00 and 15,00

W Silver Medal



medium olive fruitiness that evokes olives at the ideal ripening point. Hints of citrus fruit and flowers, delicate on the palate with dried fruits in the aftertaste.



2018

iide

EV0 - 100



NINI'



EVO IOOC SILVER MEDAL 2018

Guide EV0 - 100C

2018

AZIENDA AGRICOLA PLACIDA WALTER **VIA JUZZOLINO** SELLIA MARINA w.placida@gmail.com WWW.OLEIFICIOPLACIDA.IT



This EVOO starts with a delicate olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of

ripe apple, almond, and lettuce leaf. Its taste is delicate with low bitterness and pungency on the palate.





Olio extravergine d'oliva IGP Olio di Calabria Posterino

3100

YES

FDA

Silver Medal

uu

?*

Organic

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

Posterino Francesco

Ottobratica 50%, Sinopolese 50%

Mechanized with facilitators

Between Euro 8,00 and 15,00



2018

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

EVOO characterised by a delicate olive fruitiness that reminiscent of olives at the ideal ripening point. Sensation of ripe tomato, strong on the palate, with hints of bitter almond.



2018

iide

EV0 - 100

 ≣VD

I GRANDI OLI SCISCI L'OLIO DI MIA FIGLIA



10 ----Posterine Olio Extra Vergine d'Oliva - Estratio a frotdo-Olio di Calabria Campagna di produzio 2017



271



EVO IOOC SILVER MEDAL 2018

AZIENDA AGRICOLA ULIVETO S.R.L C.DA MARZONE 429 MONOPOLI franco.scisci@agriscisci.it www.agriscisci.it

EVOO characterised by a medium harmonious green and ripe fruitiness with an optimum balance between fresh almond, green apple, artichoke, cut grass, and green

tomato. A mild stinging sensation in the throat, with a medium level of bitter taste of artichoke and arugula.





evo-iooc.com

Schinosa La Coratina DOP

800 g

YES

100 mt

FDA - Kosher

Silver Medal



Aziende Agricole Di Martino sas Via Annibale Maria di Francia, 178 Trani info@schinosa.it www.schinosa.it

A pleasant EVOO with a robust olive fruitiness remindful of the typical odour of fruit before it ripens. Distinct notes of fresh almond, green apple and banana, an evident pungency and bitter taste. Artichoke and chicory in the aftertaste.



? Coratina 100% Organic P.O.D./P.G.I. m uu

Maria Francesca Di Martino

Mechanical (trunk shaker and vibrators)

Between Euro 8,00 and 15,00



EVO IOOC SILVER MEDAL 2018

Aziende Agricole Planeta SS Contrada Dispensa Menfi planeta@planeta.it www.planeta.it

2018 lide EVO - 100C

EVOO characterised by a medium olive fruitiness that reminiscent of olives at the ideal ripening point. A touch of fresh almond, ripe

tomato, tropical fruits, red apple, and cauliflower with a lingering pungent and bitter finish and hints of bitter almond.





^{Olio} Traldi

**

UO EXTRAVERCINE DI OUA 0,50 I C - 16,9 OZ

Olio Traldi Athos

?*

m

uu

Organic

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

350

280

Silver Medal

Mr. Vittorio Alfieri

Frantoio (60%) Moraiolo (40%)

Mechanical (trunk shaker and vibrators)

Between Euro 8,00 and 15,00



Azienda Agricola Boni Francesca Strada Poggio Montano, 34 Vetralla (Viterbo) francesca@oliotraldi.com www.oliotraldi.com

> EVOO characterised by an intense olive fruitiness that reminiscent of green olives, with hints of ripe olives, cut grass, fresh almond, flowers, vanilla, and herbs. Its taste is well balanced with pungent and bitter notes of artichoke and bitter almond.



Bono DOP Val di Mazara



EVO IOOC SILVER MEDAL 2018

Bonolio sas di Michele Bono & F.lli C.da Bordea s.n.c. SCIACCA salvatore@bonolio.it WWW.BONOLIO.IT

This EVOO has a medium olive fruitiness that reminiscent of green olives, with hints of ripe olives. Evident notes of ripe tomato, red apple, pine seed, and grass. Its taste is mild with

a light intensity of pungency

and delicate intensity of bitter taste from olives that are green. Herbaceous background of artichoke, arugula and green pepper.



Padrongianus

?*

m

uu

Organic (

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

Emanuela Cafulli

Mechanical (trunk shaker and vibrators)

Between Euro 8,00 and 15,00

3.500

YES

10

Silver Medal



Costa Smeralda Olbia Bosana 80% Semidana 20%

Società Agricola S.r.l. Strada Statale 125 Olbia Sud, 51/6 costasmeralda.soc.agricola@gmail.com

This EVOO displaying a delicate olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of ripe fruits and vegetable. Its taste is delicate with low bitterness and pungency on the palate.



evo-iooc.com



EVO IOOC SILVER MEDAL 2018

2018 Guide EVO-100C

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

This EVOO starts with a delicate olive fruitiness bringing to mind of ripe olives with prevailing scents of ripe fruits (mango, apple, banana), fig leaf, citrus fruit, and almond. Pungent and bitter are

present and dosed, with distinct hints of artichoke and bitter almond





Il Rosone Selezione Olio Extra Vergine di Oliva





Elaiopolio coop. rif. fond VIA SCARLATTI 25 RUVO DI P. ilrosone@libero.it



the aftertaste.







PYX

279



EVO IOOC SILVER MEDAL 2018

AZIENDA AGRICOLA SANSONE BORGO SAN PANTALEO 18 Ascea ERMMA39@GMAIL.COM WWW.ERMMA.IT

A pleasant EVOO characterised by a medium olive fruitiness that reminiscent of olives at the ideal ripening point. A touch of

ripe tomato and celery with a lingering pungent and bitter finish and hints of bitter almond.





TENUTA VASADONNA "NOCELLARA MESSINESE"





Fattoria Motta S. Anastasia Via PROF. A. FRANCAVIGLIA,10 MOTTA S.ANASTASIA (CT) INFO@TENUTAVASADONNA.COM WWW.TENUTAVASADONNA.COM



2018

lide.

delicate olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of tomato, green pepper, thistle and lettuce leaf. Its taste is delicate with low bitterness and

EVOO characterised by a

pungency on the palate.



Vantu BIO





EVO IOOC SILVER MEDAL 2018

FRANTOIO ARTIGIANO SANDRO CHISU LOC. GHERGHETENORE snc OROSEI info@oliochisu.it www.oliochisu.it

This EVOO has a robust olive fruitiness that reminiscent of early harvested olives, with an aromatic bouquet of green apple, green banana, fig leaf, cut grass, and thistle. Robust intensity of pungency and bitter

notes with a good fresh vibrant palate of artichoke and arugula finish.





Olio Extravergine di Oliva Coratina

Antonio Minenna

100% Coratina

Up to Euro 8,00

no export

Silver Medal

Mechanical (trunk shaker and vibrators)

unlimited

YES

800 m



Frantoio Oleario Bitontino Viale Due Cappelle, sn Bitonto frantoiolearioweb@gmail.com www.frantoioleariobitontino.it



balanced with a mild stinging sensation in the throat.





. AN ?* Organic P.O.D./P.G.I. m OLIO DI OLIVA Delicato CENTOXCENTO PRODOTTO LIANO uu

evo-iooc.com



EVO IOOC SILVER MEDAL 2018

FRANTOIO OLEARIO ROVITTI C/DA PIANA CERCHIARA DI CALABRIA frantoiorovitti@libero.it

EVO

2018

Guide

EV0 - 100C

EVOO characterised by a medium olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of ripe tomato and grass, delicate on the palate.





Ortice Riserva

?*

m

uu

Silver Medal

Organic

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

RomanO

EXTRA VIRGIN OLIVE

For and Both or, 10,00

Alberto Romano

10000

Ortice



SILVER MEDAL 2018

FRANTOIO ROMANO Via Candele, 13 Ponte (BN) info@frantoioromano.it www.frantoioromano.it



2018

uide

()

EVO - 100

This EVOO starts with an intense olive fruitiness that reminiscent of olives at the ideal ripening point, with a herbaceous background of green almond and green banana. Evident hints of cut grass, tea leaf, and tomato in the nose. Bitter and pungent are present whit taste of artichoke, chicory, and black pepper finish.



evo-iooc.com

Guide 2018 EV0 - 100C



EVO IOOC SILVER MEDAL 2018

Frantoio Tuscus viale Eugenio IV, 107 Vetralla (VT) info@frantoiotuscus.com www.frantoiotuscus.com



This EVOO displaying a clean and persistent medium ripe fruitiness with distinct hints of apple, pear, fresh almond, and tomato. Medium intensity of pungency and medium

intensity of bitter taste confirmed with a touch of chicory and arugula.



Re Nilio

?*

3000



F.lli Rotella Olii Località Pedadace viale Mazzini 251 Tiriolo vin.rotel@libero.it www.facebook.com/Flli-Rotella-Olii-Olio-Extra-Vergine-di-Oliva-Re-Nilio

EVOO characterised by a delicate olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of red apple and banana, delicate on the palate.



Europe

Giardinelli



0110 osarimle Garolea



Rotella Vincenzo

100% Carolea

evo-iooc.com





Società Agricola Semplice Giardinelli Viale A. Grassia, 8 Bronte - 95034 - CT info@oliogiardinelli.it www.oliogiardinelli.it

EVOO characterised by a medium harmonious green fruitiness with an optimum balance between notes of tomato leaf, green apple, artichoke, grass, and celery. A good fresh vibrant palate, bitter

EVO

and pungent medium/delicate with bitter almond, arugula, and chicory in the final.



ELAiA



LAPOSA SOC. COOP. VIA CASERTA 42 BATTIPAGLIA (SA) LAPOBATTIPAGLIA@TISCALI.IT



2018

iide

EV0 - 100

This EVOO has an intense olive fruitiness that evokes early harvested olives, enriched by notes of apple, avocado, tomato, olive leaf. It is pungent an bitter, and well balanced with a flavour of chicory and artichoke in the final.







EVO IOOC SILVER MEDAL 2018

2018 Guide EV0 - 100C

Le Colline Tabaksmühlenweg 1 61440 OBERURSEL INFO@LECOLLINEBIO.COM www.lecollinebio.com

EVOO characterised by a medium/delicate olive fruitiness that evokes olives at the ideal ripening point. Hints of ripe fruits, avocado, taste is definite and rotund.





L'Eliodoro

?*

m 181

uu

Organic

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

Antonelli Maria

3000

YES

Hand

Silver Medal



Macchia Verde Bio VIA SOLD. P. GIOVANNIELLO,1 Grumo Appula info@macchiaverdebio.it www.macchiaverdebio.it 50% Coratina / 50% Ogliarola





MACCHIA VERDE Etiodoro OLIO Vergine Vergine Vergine Vergine Vergine Vergine Vergine Vergine Vergine Vergine

Between Euro 8,00 and 15,00

EVO IOOC SILVER MEDAL 2018

GABRIELLA GIAMBRONE MAGIHOUSE **VIA BONFIGLIO 10** CAMMARATA info@magihouse.eu www.magihouse.eu

EVOO characterised by ripe sensation typically of late maturity stage of olives. Its aroma shows a hint of grass, olive leaf, ripe tomato, banana and mango. Medium intensity of pungency and medium

intensity of bitter taste, with a flavour of red pepper and walnut.



2018 Guide EV0 - 100C



Monte della Torre

. AN

Marulli Alberto

1500



Monte della Torre SS. APPIA KM 184,500 FRANCOLISE (CE) a.marulli@infinito.it www.montedellatorre.it



2018

uide

()

EV0 - 100

This EVOO displaying a medium olive fruitiness that reminiscent of the typical odour of olive before it ripens. Herbaceous with delicate notes of apple, banana, fresh almond, cren, thistle, and cauliflower. In the mouth a delicate sensation of pungency and medium intensity of bitter of almond, hazelnut, and arugula.



Morrone Olio Extra **Vergine Biologico**





evo-iooc.com





Morrone Società Agricola Semplice C.da Piano di Saia Pertosa info@aziendaagricolamorrone.it www.aziendaagricolamorrone.it

EVOO characterised by medium ripe fruit aroma of red apple, banana, tea leaf, strawberry, and tomato. Big sweet flavours of hazelnut with

subsequent bitter and pungent notes of artichoke on the finish.



Guide 2018

EV0 - 100C



DOP Lametia **Olio Extra Vergine** di Oliva



NICOTERA SEVERISIO FERDINANDO S.S.AGRICOLA VIA DEI BIZANTINI,233 LAMEZIA TERME info@nicoteraseverisio.it WWW.NICOTERASEVERISIO.IT





₩ EVD EVOO characterised by an intense olive fruity intensity that evokes fresh olives. Its fragrance is definite and ample with scents of apple, fresh almond, banana, cut grass, olive leaf, and green tomato. Moderate fruit on the palate, well balanced with mild bitterness and

pungency.

2018

9

Ň





Azienda Olearia Santella

Piazza Colonna, 5 Castel del Piano GR oleariasantella@gmail.com www.oleariasantella.com

This EVOO possesses a medium olive fruitiness that reminiscent of early harvested olives. Its aroma is definite and delicate with hints of fresh almond, chamomile flowers, tea leaf, vanilla, banana and ◄

other fruits. Mild and light intensity of pungency and delicate intensity of bitter taste of artichoke and chicory.



EXTRA VIRGIN OLIVE OIL LA ROSCIOLA





SOC. AGR. LA ROSCIOLA S.S. dei f.lli Tariciotti Strada provinciale 7f Ponte Orsini San Vito Romano, RM

info@larosciola.com

www.larosciola.com

A pleasant EVOO with a medium olive fruitiness that evokes olives at the ideal ripening point. A delicate sensation coming from red apple, basil, herbs, green tomato, chamomile flowers, banana, and eucalyptus leaves. Mild and light pungency and delicate intensity of bitter taste. Almond and walnut in the aftertaste.



Extravergine di Oliva Fattoria Lavacchio



Europe

Italv



EVO IOOC SILVER MEDAL 2018

Società Agricola Lavacchio S.r.l. Via Montefiesole 55, 50065 Pontassieve(FI) faye@fattorialavacchio.com www.fattorialavacchio.com

EVO

2018

This EVOO has an intense olive fruitiness that evokes the typical odour of fruit before it ripens, enriched by notes of green banana, artichoke leaf, and fresh almond. It is

extremely pungent an bitter, balsamic and well balanced.

ó,



evo-iooc.com

Laudemio Fattoria Lavacchio

Faye Lottero



Società Agricola Lavacchio S.r.l. Via Montefiesole 55, 50065 Pontassieve(FI) faye@fattorialavacchio.com www.fattorialavacchio.com

EVOO characterised by persistent aroma reminiscent of the smell of an olive picked at the right degree of maturity, endowed with a ripe tomato, artichoke and olive leaf. Taste is ample with a robust intensity of pungency and bitter sensation that coming from artichoke and arugula.





IIII

Between Euro 8,00 and 15,00 FDA, HACCP, Health Certificate

Silver Medal



evo-iooc.com

TAMIA



EVO IOOC SILVER MEDAL 2018

Soc. Agr. Sergio Delle Monache Srl Strada Prov.le Norchia, 20 Vetralla info@oliotamia.com www.oliotamia.com

This EVOO displaying a green aroma with intense notes of fresh olives when harvested early. Its bouquet is with distinct hints of fresh almond, cut grass, tea leaf, herbs, and tomato. A well-balanced

EVO

intensity of bitter and pungent taste, together with distinct notes of arugula and artichoke.





ROSA

PRODUCT OF ITAM NET WIL 8,5 FL. OZ - 0,25

ROSATI Fruttato BIO

?*

W

m 150

Organic (

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

Antonella Rosati

Ogliarola 75%, Coratina 10%,

Cima di Melfi 5%, Pecholine 5%

Mechanized with facilitators

Between Euro 8,00 and 15,00

1.000

YFS

YES

Silver Medal



Tenuta Foggiali di Pagliara Lucia & Figli Contrada Foggiali, 3 Ostuni info@tenutafoggiali.it www.tenutafoggiali.it

EVOO characterised by a delicate olive fruitiness that evokes olives at the ideal ripening point. Notes of arugula, delicate on the palate with a sweet-pungent contrast.

2018

iide

EV0 - 100



Biancolilla IGP Sicilia



evo-iooc.com

evo-iooc.com



EVO IOOC SILVER MEDAL 2018

Tenuta Gallinella via serbatoio 2/A Sciacca pietro.sabella@gmail.com www.tenutagallinella.com

This EVOO has a medium olive fruitiness that evokes of green olives, with hints of ripe olives. Distinct scents of cut grass, olive leaf, flowers, and ripe tomato complete its aroma.

Pungent and bitter are present and well dosed and shows a very delicate note of artichoke, green pepper, and hazelnut.





4 ore Marche IGP Monovarietale Leccino



EVO IOOC SILVER MEDAL 2018

> Tenute Pieralisi Monte Schiavo via Vivaio 60030 Maiolati Spontini (AN) info@monteschiavo.it www.monteschiavo.it



EVOO characterised by green aroma with a strong note of fresh olives when harvested early. In terms of smell is delicate with traces of tea and olive leaf, cauliflower and artichoke. Bitterness is powerful and pungent is distinct.



303

EVO IOOC SILVER MEDAL 2018



OLEIFICIO TRESPALDUM VIA EMILIA, 4 86030 MAFALDA (CB) trespaldum@gmail.com www.trespaldum.com

EVOO characterised by a delicate olive fruitiness that evokes olives at the ideal ripening point. Hints of fruits, ripe tomato and mint, nice

and rounded on the palate with

2018

Guide

EVO - 100C

dried fruits in the aftertaste.



ENTIMIO Organic Toscano PGI Colline di Firenze



Daniel Santini, Founder & CEO 550 Moraiolo (45%), Frantoio (35%), ?* Leccino (10%), Rossellino (10%) Organic (YFS P.O.D./P.G.I. YES * Hand Over Euro 15,00

> USDA Equivalence Certificate for organic certification as well as other documentation available upon request

Silver Medal

ENTIMIO (Brand) imported and distributed solely in the USA by WellEatable LLC 6575 West Loop South, Suite 500, Houston Texas USA 77401 info@entimio.com www.entimio.com

EVOO characterised by clean and persistent green and ripe fruitiness with scents of red fruits, olive leaf, banana, and chamomile flowers. Delicate intensity of pungency and light intensity of bitter taste, artichoke and bitter almond in the aftertaste.



evo-iooc.com

ENTIMIO

ORGANIC TOSCANO

2017

500 mi (16.91 az





Oleavanti Akbe Main Street, David Zakhia Bldg Zgharta info@oleavanti.com www.oleavanti.com

EVO

This EVOO has a medium olive fruitiness that reminiscent ripe-harvested olives, enriched by hints of olive leaf, ripe fruits, ripe tomato, and fig leaf. The sweet flavour of 🚄

almond continues with subsequent bitter and pungent notes of radish.





CARM Grande Escolha





CARM Casa Agrícola Roboredo Madeira, SA Rua de Calábria s/n, 5150-021 Almendra Vila Nova de Foz Côa foliveira@carm.pt www.carm.pt

EVOO enriched by notes by a medium harmonious ripe fruitiness with an optimum balance between scents of red apple, olive leaf, ripe tomato, banana, and eucalyptus leaves. Bitter is present and well balanced with a mild stinging sensation in the throat. bitter almond and chicory in the aftertaste.





EVO IOOC SILVER MEDAL 2018

COOPERATIVA DE OLIVICULTORES DE VALPAÇOS, CRL Dirección RUA CIDADE DE BRUXELAS Nº5 5430-492 VALPACOS geral@azeite-valpacos.com www.azeite-valpacos.com

This EVOO starts with a medium olive fruitiness that reminiscent of olives at the ideal ripening point. In the nose hints of red apple, citrus fruit, herbs, pink pepper, tea leaf, and ripe tomato. Medium/



delicate intensity of pungency and medium intensity of bitter taste.



Rosmaninho Gourmet Verdeal





COOPERATIVA DE OLIVICULTORES

DE VALPAÇOS, CRL Dirección RUA CIDADE DE BRUXELAS Nº5 5430-492 VALPACOS geral@azeite-valpacos.com www.azeite-valpacos.com



This EVOO starts with a ripe aroma typically of late maturity stage of olives. In the nose shows distinct hints of red apple, ripe tomato, rosemary and thistle. Nice and rounded on the palate, delicate entry of bitter and pungency like black pepper.



2018

Rosmaninho Premium



AZELITE VIRGEM



EVO IOOC SILVER MEDAL 2018

2018

COOPERATIVA DE OLIVICULTORES DE VALPAÇOS, CRL Dirección RUA CIDADE DE BRUXELAS Nº5 5430-492 VALPACOS geral@azeite-valpacos.com www.azeite-valpacos.com

EVOO characterised by a medium/delicate olive fruitiness that bringing to mind of olives at the ideal ripening

point. Scents of ripe fruits, banana and apple, delicate on the palate.





Extra Virgin Olive Oil Cortes de Cima

10000

? Cobrançosa

m

uu

Silver Medal

Organic

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

Carrie Jorgensen



Cortes de Cima, S.A. Cortes de Cima Vidigueira sales@cortesdecima.pt www.cortesdecima.pt.



EVOO characterised by a medium olive fruitiness that evokes of green olives, with hints of ripe olives. Scents of ripe banana, olive leaf, ripe tomato, apple, fig leaf, and flowers with subsequent medium bitter and pungent notes of bitter almond.



evo-iooc.com

CORTES DE CIMA

EXTRAÍDO A FRIO COLO PRESSED

AZEITE VIRGU

EXTRA VIRG

EVO IOOC SILVER MEDAL 2018

Francisco Rocha Pires Ida Rua D. Afonso III, 2, 5370-408 Mirandela francisco@montalverne.pt www.montalverne.pt

EVOO characterised by medium notes of ripe olives. Rich hints of red apple, ripe fruits, green banana, and ripe tomato with balanced bitterness and pepper and a clean finish.



2018

Guide

EV0 - 100C





GALLO COLHEITA **AO LUAR**

4500

Gold Medal

Mavilde Marchnate

Picual, Picudo, Cobrancosa



Gallo Worldwide Largo De Monterroio De Mascarenhas 1 Lisbona mavilde.marchante@galloww.com www.gallooliveoil.com



olive fruity intensity that reminiscent of fresh olives and has the perfect aroma of delicate notes of fresh almond, apple, cut grass, tomato leaf, and thyme. Pungent and bitter are present and dosed and the aftertaste is characteristic to artichoke and arugula.

This EVOO has a medium





evo-iooc.com

EVO IOOC SILVER MEDAL 2018



QUINTA DE CEIS, LDA Rua Berta Alves de Sousa, 38 Porto info@quintadeceis.com www.quintadeceis.com

Negrinha do Freixo, Carrasquinha

This EVOO has a medium olive fruitiness that reminiscent of green olives, with hints of ripe olives. Distinct hints of fresh almond, olive leaf, red apple, ripe tomato, and vanilla complete its aroma.



Pungent and bitter are present and well dosed and shows a very delicate note of artichoke and bitter almond.









Quinta dos Olmais Rua Abade Martins Faria 202 Povoa de Varzim guinta.olmais@gmail.com www.olmais.com

EVOO characterised by ripe aroma typically of late maturity stage of olives. In terms of smell has distinct hints of red apple, ripe fruits, olive leaf, and cauliflower. Delicate intensity of pungency and bitter taste, with a flavour of bitter almond and arugula.



2018

nide

(

EV0 - 1000

Casa de Valpereiro



evo-iooc.com

OLMAIS

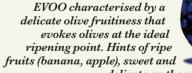
ORGANIC

EXTRA VIRGIN OLIVE OIL ule Colve biologique vierge entre



EVO IOOC SILVER MEDAL 2018

Sociedade Agrícola Alberto Manso, Lda. Rua da Igreja, 7 City Vale Pereiro saam.lda@gmail.com





delicate on the palate.



Casa de Valpereiro Praemium



 António Manso
 2500
 Cobrançosa, Verdeal Transmontana, Madural, Cordovil
 Yes
 Yes Sociedade Agrícola Alberto Manso, Lda. Rua da Igreja, 7 City Vale Pereiro saam.Ida@gmail.com



medium intensity of bitter taste.

2018

iide

EVO - 1000



Organic
Organic

Organic
Organic

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

Image: Contract of the second

evo-iooc.com





Sovena Portugal Consumer Goods, S.A. R. Dr. António Loureiro Borges, 2,3° 1495-131 Algés oliveiradaserra@sovena.pt www.sovenagroup.com

EVOO characterised by a delicate olive fruitiness that bringing to mind of olives at the ideal ripening point. Hints of ripe fruits (banana, apple) with delicious scents of cinnamon. Its taste is medium/



delicate with low bitterness and medium pungency on the palate.



IMPELTE

Sr. Sanchez



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

EVOO characterised by a medium olive fruitiness that bringing to mind of olives at the ideal ripening point. Scents of ripe fruits, banana, apple. Nice and rounded on the palate.





Terra Anduyar







EVO IOOC SILVER MEDAL 2018

FAVENTI JAEN S.L. PASEO DE ESPAÑA, 6 JAEN manavarro@sinercus.com www.terranduyar.com

A pleasant EVOO with a medium olive fruitiness that evokes ripe-harvested olives and shows a slight trace of ripe fruits. In a mouth, moderate intensity of pungency and bitter taste with a note of dried fruits.





evo-iooc.com

Viride Fructum



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

This EVOO possesses a

medium olive fruitiness that

evokes ripe-harvested olives.



2018

iide

EV0 - 100



Fructum Manzanilla





Mª. Soledad Fenández del Toro

evo-iooc.com



EVO IOOC SILVER MEDAL 2018



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

EVOO characterised by a medium olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of ripe fruit and vegetable, medium/delicate on the palate.





Goya Blend



EVO IOOC SILVER MEDAL 2018

www.goyaspain.com







Silver Medal

GOYA EN ESPAÑA S.A.U Ctra. Sevilla-Málaga, Km. 5,4 Pol. Ind. Seville export2@goyaspain.com

EVOO characterised by an intense olive fruitiness remindful of green olives, with notes of ripe olives. Its fragrance coming from distinct hints of olive leaf, freshly mown grass, fig leaf, apple, and tomato. Medium intensity of pungency

and medium intensity of bitter taste with arugula closure.



2018

iide

EV0 - 100

Oleum Hispania





EVO IOOC SILVER MEDAL 2018

MOLINO VIRGEN DE FÁTIMA S.L. Avda Castro del Rio S/N LLANO DE ESPINAR molino@molinovirgendefatima.com www.oleumhispania.com

EVOO characterised by ripe aroma typically of late maturity stage of olives. Harmonious and balanced on the nose with scents of ripe fruits, ripe tomato, avocado and

grass. Nice and rounded on the palate, sweet entry of pungency and bitter.



EVO-IOOC Guide 2018



Triomphe Thuccabor

....

?*

Organic

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

TRIOMPHE

oive Oil

ANC BUY COAS

Myline Japon

100% Chetoui

50000

YES

Hand

CERES

Silver Medal

m 700

×

uu



EVO IOOC SILVER MEDAL 2018

Domain Ben Ismail Ferme Mouhamed Ben Ismail, 9024 Toukaber Medjez El Bab – Tunisia triomphebensmail@gmail.com www.facebook.com/ maherbensmail



bitter almond and green pepper.

2018 iide EV0-1000



Emeraude



Between Euro 8,00 and 15,00

evo-iooc.com



EVO IOOC SILVER MEDAL 2018

Nizar Hadj Amor Cité nouvelle 1152 zriba hammam Zriba hammam Hjamornizar@hotmail.fr

A pleasant EVOO with a delicate olive fruitiness that evokes olives at the ideal ripening point. Hints of ripe fruits (apple and banana), mild on the palate.





Oliviette

?*

m

uu

Organic

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

Raouf Megdiche

600,000

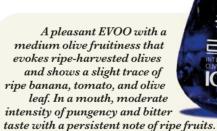
Chetoui

Silver Medal

Yes



Société Huile du Nord Ouest Sa 2 rue Mohamed Saleh Dridi Borj Louzir Ariana ammegdiche@yahoo.fr







Hermus Ayvalik







EVO IOOC SILVER MEDAL 2018

Arbekina Fidancılık (HERMUS) Cumhuriyet Cad. Temrek Mah. No:36 Köprübası/Manisa Turkey info@hermus.com.tr www.hermus.com.tr

EVOO characterised by a medium olive fruitiness that evokes green olives, with some notes of ripe olives. Green apple, cauliflower, herbs, ripe

tomato and radish in the nose. Pungent of black pepper and bitter taste are present and dosed.





ANAFORTIS



ECM GRUP YAPI MALZEMELERI LIMITED SIRKETI RESIT GALIP CAD NO 78/5 06700 GOP ANKARA tolga.erguven@yahoo.com



This EVOO has a medium olive fruitiness that reminiscent of ripe-harvested olives. Aroma of sweet lettuce leaf, fresh almond, red apple and ripe tomato. Delicate intensity of pungency and delicate intensity of bitter taste with walnut in the aftertaste. EVO-IOOC Guide 2018











EVO IOOC SILVER MEDAL 2018

Ferhatoğlu Petrol Ürünleri GÜRE MERKEZ PINARBAŞI YOLU ÜZERİ Güre-Edremit/BALIKESİR bilgi@ferhatoglu.com www.ferhatoglu.com

This EVOO has a delicate olive fruitiness that reminiscent of ripe-harvested olives. A delicate aroma sensation coming from hints of apple, avocado, citrus fruit, pink pepper and olive leaf. Sweet



texture with a mild finish.



Güvenasa Naturel Sızma Zeytinyağı

W.Y

?*

m

Organic

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



Güven Gayri Menkul Alım Satım Taahhüt LTD.ŞTİ



EVOO characterised by a medium olive fruitiness that reminiscent of ripe olives with prevailing delicious hints of red apple, ripe banana, herbs and olive leaf. Pungent and bitter are present and displaying notes of arugula.





2018

9

EV0 - 100

Edremit, Domat

uu Silver Medal



TAYGA IYI GIDA **KUCUK MENDERES**



all Present Care Cay Office Cal 500 ml



EVO IOOC SILVER MEDAL 2018

MANAHAN GIDA TURIZM DANISMANLIK SANAYI VE TICARET LIMITED SIRKETI KULOGLU MAH AGA HAMAMI SOK 1/9 BEYOGLU - ISTANBUL FEZA@MANAHAN.COM.TR TAYGAIYIGIDA.COM

This EVOO displaying a clean and persistent medium ripe fruitiness with evident notes of ripe tomato, fresh almond, mint, balsamic and grass. Delicate intensity of pungency



and bitter taste, with sensation of arugula and chicory.



Hilmi Yıldırım Naturel Sızma Zeytin Yağı



Mehmet Hilmi Hıdırbeyli Mah. Lozan Cad. No: 130 Germencik Avdın info@hilmiyildirim.com www.hilmiyildirim.com



2018

uide

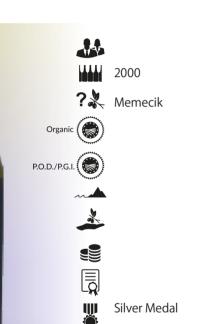
()

EVO - 100

Asia

Turkey

This EVOO has a medium olive fruitiness that reminiscent of green olives, with hints of ripe olives. It has a vivid fruit aroma accompanied by a somewhat grass, tea leaf, tomato, ripe apple. Bitter is present and well balanced with a mild stinging sensation in the throat. Arugula in the aftertaste.



extra

virgin







EVO IOOC SILVER MEDAL 2018

Guide 2018 EV0 - 100C

NALCABASMAZ TARIM URUNLERI **REYHANLI YOLU UZERI NARLICA** MAHALLESI NO.270 ANTAKYA HATAY info@nalcabasmaz.com www.nalcabasmaz.com

This EVOO displaying a medium olive fruitiness that evokes fresh olives, with scents of tomato leaf, citrus fruit, grass, green apple and balsamic notes. Medium

EVO

intensity of pungency and medium intensity of bitter taste.



Nova Vera Erken Hasat

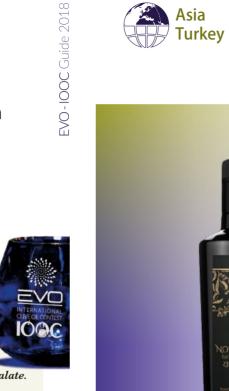




Nova Vera Gida Ve Tarim DOSB 2. Kisim D2033 Sk No2 Dilovasi Kocaeli bahar.alan@nova-vera.com

www.novavera.com.tr





Asia

Nova Vera Ege Sizma





EVO IOOC SILVER MEDAL 2018

Nova Vera Gida Ve Tarim DOSB 2. Kisim D2033 Sk No2 Dilovasi Kocaeli bahar.alan@nova-vera.com www.novavera.com.tr

EVOO characterised by a delicate olive fruitiness that reminiscent of ripe olives with a prevailing hints of ripe tomato, freshly mown grass, and red fruits; medium/delicate



on the palate.



evo-iooc.com

Kisthene GURME

3000

Mehmet Ozgu Manisali



Ozem Olive Oils karaağaç mah. gömeç balıkesir info@ozemolives.com www.ozemolives.com

> EVOO characterised by a delicate olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of ripe fruits and lettuce leaf. Its taste is delicate with low bitterness and pungency on the palate.







Yeşilköy Çiftliği



? Domat, Memecik Organic P.O.D./P.G.I. m Kisthene Gurme arty Harvest Extra Vin uu Silver Medal

336



EVO IOOC SILVER MEDAL 2018

Yeşilköy Çiftliği Kocatepe Mahallesi, Mega Center, 34040 Bayrampaşa/İstanbul, info@yesilkoyciftligi.com

www.yesilkoyciftligi.com

EVOO characterised by a medium olive fruitiness that reminiscent of ripe olives with a prevailing scent of ripe banana, ripe tomato, apple, flowers, and vanilla. Moderate bitterness and pungency taste,



with a retro-nasal sensation of hazelnut and almond.



Zeytinbeli

?*

m

uu

Organic

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

Zevtinbeli

500 m

600

Gemlik

Silver Medal



Zeytinbeli Zeytin ve Zeytinyağları Zeytinbeli Kasabası Yumurtalık Adana 01680 Zeytinbeli zeytinbelizeytinyaglari@gmail.com www.facebook.com/Zeytinbeli/



EVOO enriched by a quite fruity with green notes with distinct hints of green apple, green banana, fresh almond, cut grass, and olive leaf. Pungent and bitter are present and dosed, with artichoke and green pepper in the retro-olfactory feelings.







Lucero Favolosa

Silver Medal



EVO IOOC SILVER MEDAL 2018

Guide 2018 EV0 - 100C

Lucero Olive Oil 2120 Loleta Avenue City Corning liz@lucerooliveoil.com www.LuceroOliveOil.com

> A pleasant EVOO with a medium olive fruitiness that evokes the typical odour of fruit before it ripens with an evident scent of green banana, chicory, herbs, green almond, red apple, and flowers. Its taste

is well balanced with medium intensity of pungent and bitter taste of artichoke.





Lucero 70th Anniversary Blend Extra Virgin Olive Oil

?*

Liz Tagami

Silver Medal

Sevillano, Arbequina, Picual

1200



Lucero Olive Oil 2120 Loleta Avenue City Corning liz@lucerooliveoil.com www.LuceroOliveOil.com



EVOO characterised by a medium harmonious ripe fruitiness with a background of exotic fruits (guava, mango, and avocado), sesame, thistle, and red apple. A well-balanced relationship between a low level of bitterness and pungency with pink pepper and pine seed in retro-olfactory feelings.





Lucero Mountain House Extra Virgin Olive Oil -Liz Tagami 135 ?*

Organic

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

ma

Silver Medal

Taggiasca, Frantoio, Leccino, Biancolilla, Wild Olives

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

LUCERO

evo-iooc.com

America

D BLEND

THE VENACIA COLUSA COUNTLO

REA- HEAD AARVESTED - DREAMENT D

*

875 ML (127 FL 00)

U.S.A.

2018 Guide EV0 - 100C



EVO IOOC SILVER MEDAL 2018

Lucero Olive Oil 2120 Loleta Avenue City Corning liz@lucerooliveoil.com www.LuceroOliveOil.com

> This EVOO boasts a medium olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of 🚄

ripe fruits and freshly mown grass, mild and harmonious on the palate.



Lucero **Don Carlo** Extra Virgin Olive Oil





Lucero Olive Oil 2120 Loleta Avenue City Corning liz@lucerooliveoil.com www.LuceroOliveOil.com



2018

iide

EV0 - 100

This EVOO has a medium olive fruitiness that evokes of green olives, with hints of ripe olives. The fragrance is with distinct scents of flowers, ripe fruits, and herbs with an evident intensity of pungency and bitter taste. Arugula and chicory in the aftertaste. America **Italian Blend** U.S.A. Extra Virgin Olive Oil AN 1111 9015,34 33% Frantoio, 33% Pendolino, ?* 34% Leccino Organic P.O.D./P.G.I. W Silver Medal



EVO IOOC SILVER MEDAL 2018

The Olive Press 24724 Arnold Drive Sonoma sonoma@theolivepress.com www.theolivepress.com

This EVOO displaying a delicate olive fruitiness that reminiscent ripe olives with distinct hints of almond, apple, and herbs. Taste is definite and rotund with a pleasant touch of artichoke and bitter almond.





MAND'OLIU

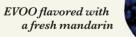
EVO IOOC Guide 2018





EVO-IOOC Guide 2018

SARL MOULIN **OLTREMONTI** LIEUDIT TRISTANI LINGUIZZETTA, CORSICA moulin@oltremonti.com www.oltremonti.com







Truffle flavored

2000



Delicious Crete Messaras 27 Heraklion info@deliciouscrete.com www.DeliciousCrete.com

> EVOO flavored with Truffle Olive Oil

2018 uide EV0 - 100C







a Delicious Cr LUNGUE CRETAN EXTIRA VIRGIN OLIVE OIL WITA 🖓 🕺 Truffle e 250m



Varaklas Vangelis

evo-iooc.com

evo-iooc.com



EVO-IOOC Guide 2018

Sakellaropoulos Organic Farming Skoura, Sparta, Lakonia Sparta geosakel@gmail.com www.bioarmonia.gr

> EVOO flavored with a fresh lemongrass and tarragon





Condimento al peperoncino



Giovanni Batta 30 ?* EVOO flavored with a fresh chilli pepper Organic P.O.D./P.G.I. Mechanical (trunk shaker and vibrators) Over Euro 15,00 FRANTOIO DAILA Carlinede al W Gold Medal Sel.

Batta Giovanni Via San Girolamo 127 Perugia giovanni.batta@tin.it www.frantoiobatta@tin.it

> EVOO flavored with a fresh chili pepper

2018 Europe Condimento Italy al limone uide () EV0 - 1000 N.V Batta Giovanni 30 **?** EVOO flavored with a fresh lemon Organic P.O.D./P.G.I. Mechanical (trunk shaker and vibrators) Over Euro 15,00 FRANTOIO

Submeter

evo-iooc.com

UU.

Gold Medal



EVO-IOOC Guide 2018

Batta Giovanni Via San Girolamo 127 Perugia giovanni.batta@tin.it www.frantoiobatta@tin.it

EVOO flavored with a fresh lemon











F.lli Rotella Olii Località Pedadace, viale Mazzini 251 Tiriolo vin.rotel@libero.it www.facebook.com/Flli-Rotella-Olii-Olio-Extra-Vergine-di-Oliva-Re-Nilio





evo-iooc.com

Address



F.lli Rotella Olii Località Pedadace, viale Mazzini 251 Tiriolo vin.rotel@libero.it www.facebook.com/Flli-Rotella-Olii-Olio-Extra-Vergine-di-Oliva-Re-Nilio

EVOO flavored with a fresh lemon





Le Colline

Condimento a base di Olio Extra Vergine di Oliva & Limone

Piero Caruso

? EVOO flavored with a fresh lemon

Mechanized with facilitators

Over Euro 15,00

Gold Medal

3.500

W

Organic

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

Le Colline

Condimento

Limone

1 -

100 S Radono



Le Colline Tabaksmühlenweg 1 61440 OBERURSEL PIERO.CARUSO@LECOLLINEBIO.COM www.lecollinebio.com

> EVOO flavored with a fresh lemon

2018 iide



O'LIMONE ROSSU



evo-iooc.com



SARL MOULIN OLTREMONTI LIEUDIT TRISTANI LINGUIZZETTA, CORSICA moulin@oltremonti.com www.oltremonti.com

EVOO flavored with a fresh lemon



2018 Guide () EVO - 100



ILIADA Extra Virgin Olive Oil With Chili





AGRO.VI.M. S.A 6TH KM NATIONAL ROAD **KALAMATA MESSINIS** KALAMATA info@agrovim.gr www.agrovim.gr

> EVOO flavored with a fresh chilli pepper





AGRO.VI.M. S.A 6TH KM NATIONAL ROAD **KALAMATA MESSINIS** KALAMATA info@agrovim.gr www.agrovim.gr

EVOO flavored with a chocolate







Varaklas Vangelis

Smoked EVOO

Silver Medal

Mechanized with facilitators

Between Euro 8,00 and 15,00

3000

W



Delicious Crete Messaras 27 Heraklion info@deliciouscrete.com www.DeliciousCrete.com

> ₩ EVD

Smoked

2018 nide EVO-IOOC GI



OLEOASTRON





evo-iooc.com



EVO-IOOC Guide 2018

Sakellaropoulos **Organic Farming** Skoura, Sparta, Lakonia Sparta geosakel@gmail.com www.bioarmonia.gr



EVOO flavored with oregano, rosemary, and fennel seed











AZIENDA AGRICOLA PLACIDA WALTER **VIA JUZZOLINO** SELLIA MARINA w.placida@gmail.com WWW.OLEIFICIOPLACIDA.IT







AZIENDA AGRICOLA PLACIDA WALTER **VIA JUZZOLINO** SELLIA MARINA w.placida@gmail.com WWW.OLEIFICIOPLACIDA.IT

EVO-IOOC Guide 2018

EVOO flavored with a fresh bergamotto





evo-iooc.com

Le Colline

Condimento a base di Olio Extra Vergine di Oliva & Peperoncino

3.500

Mechanized with facilitators

Over Euro 15,00

Silver Medal

Piero Caruso

Organic

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



? EVOO flavored with a fresh chilli pepper

Le Colline Tabaksmühlenweg 1 61440 OBERURSEL INFO@LECOLLINEBIO.COM www.lecollinebio.com

> EVOO flavored with a fresh chilli pepper

2018 iide () EV0-1000



Olive Oil processed with Tea Leaves





Le Colline





Laleli Olive and Oliveoil Establishment Tunus Caddesi No95 Kavaklıdere info@zeytinim.com www.lalelioliveoil.com

EVOO flavored with a tea leaves



Partners

BARZANÔ&ZANARDO



MONDINI RUSCONI STUDIO LEGALE



evo-iooc.com