

BUYERS EDITION

# EVO IOOC GUIDE 2019/2020



By Antonio G. LAURO







EVO IOOC  
GUIDE  
2019/2020



# Summary



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# Introduction



In 2016, from the idea of Dr Antonio Lauro, the contest D IOOC was born, its name was changed to **EVO IOOC in 2018**.

Since the first edition, the contest was proclaimed by the **WREVOO** (World Ranking Extra Virgin Olive Oil, an organization specializing in promoting the best EVOOs), among the top five international extra virgin olive oil contests, and **the first to be acknowledged in Italy**.

Participation at the contest will give you the opportunity to gain nine valid points for the global ranking (out of 32 total contests, only 3 give out the same amount of points). In 2018 the name of the competition changed to EVO IOOC, the contest grew and gained new partners.

This started the EVolution (for international clarity and conciseness in EVO) of the D IOOC international contest, which started in southern Italy, and now reached its **fourth edition in 2019**. It was run by the same management, with seminars and workshops that focused on the promotion of attending companies.

The event took place **at a new location (Palmi - Calabria)**. It was a gathering of old and new partners that for years have been believing **in the work of Antonio G. Lauro**.

## EVO IOOC Guide Buyers Edition: 3rd edition of our Guide.

The EVO IOOC 2019 competition has just finished, and now the “traditional” guide is in the market, as is the third edition.

**It's an innovative publishing project carried out by the expert Antonio G. Lauro for EVO IOOC.**

A guide, is essential in its content and is increasingly appreciated by the world of buyers. It's also very popular and requested by consumers and admirers of high quality extra virgin olive oil around the world. **This guide was born with the intent to become a tool for dissemination, consultation, and information, complete in all aspects, but at the same time simple, streamlined and agile.** One can “navigate” and discover within the 360 pages all the EVOOs of excellence during the 2018/2019 oil year, whether in the northern or southern hemisphere.

**The guide has one goal: to identify the highest quality EVOO.**

Divided by hemisphere, country of production, and prizes obtained, the guide highlights in the first part, all the overall winners of the categories. These categories include **Best in Class**, **Best of Country** and **Special Awards**. The second part is where you can find all the companies that have obtained a prestigious award in the EVO IOOC competition. The guide is easy to read, moving between **Gold and Silver Medal**. You will be directed to the individual company sheets showing the production, variety, and certifications, as well as the essential data of the company so you can easily contact them.





# The Management and the International Judges of EVO IOOC

## Management



**Antonio G. Lauro**  
President



**Stefania Reggio**  
General Director



**Davide V. Lauro**  
Manager



**Leonardo Castellani**  
Manager



**Dimitris Droulias**  
Manager



## International Judges



M. Ángeles Calvo Fandos



Eleftheria Germanaki



Aida Lazzez



Hiromi Nakamura



Nori Ogido



## International Judges



Birsen Can Pehlivan



Cristina Stribacu



Na Xie



Miciyo Yamada

## International Judges



Francisco Ataíde Pavão



Rosario Franco



Indra Galbo



Kostas Liris



Roberto Marchesini

## International Judges



Carmelo Orlando



Javier Sànchez Pedròs



Ehud Soriano



Juan Baseda Torruella

# The numbers of the Guide



There were 431 EVOOs and Flavoured EVOOs (condiments) in competition, from 17 countries across the globe.

Among all 289 medals (Gold and Silver) awarded there was an Italian dominance (121 total medals), followed by Greece with 50 awards, and Spain with 39 Gold and Silver Medals. This was followed by 20 total medals awarded to Portugal, Turkey (19), Argentina and Brazil (12 and 11 total medals respectively).

Among the certified EVOOs that participated in EVO IOOC 2019, 84 EVOOs with DOP/IGP denomination (20.7% of the total) and 121 Organic EVOOs (29.9%) were awarded.

There were 25 participating flavoured oils, while single-variety EVOOs accounted for 64% (259 EVOOs).

The remaining EVOOs in the competition were blended, or coupage, containing at least two different varieties of olives. There are 21 major prizes awarded this year, 8 Best in Class, 7 Best of Country and 6 Special Awards divided among the world's best extra virgin olive oil producers.

Three Italian and two Spanish companies were awarded Best in Class for the Northern Hemisphere, while Brazil (two Best in Class) and Argentina were awarded Best in Class for the Southern Hemisphere.

Also, we would like to mention prizes dedicated to two people who have made a strong contribution to the development of quality olive growing both in South America (Ràul C. Castellani) and in Italy (Gaetano Avallone).



# Background Information

Olive Oil Varieties

The origins of oil variety's names

Sensory descriptors

The price



## Olive Oil Varieties

Among the more than 150 varieties of olives in the Guide, the most common variety in the contest was the **Koroneiki**, found in all the olive-growing basins of the northern and southern hemisphere.

**Frantoio** and **Leccino** were the second and third most popular.

The next most popular were **Coratina**, **Moraiolo**, **Arbequina**, **Picual**, **Hojiblanca**, **Cobrançosa** and **Edremit** (or Ayvalik).



## The origins of oil variety's names.

Do we know the meaning of these names? What does the name of the olive derive from?

The term “**cultivar**” is a contraction of the English phrase “cultivated variety” and refers to the different varieties of olives grown, which are often associated with a precise geographical area.

Olive Oil has many cultivars, each with its own colour, flavor, and oil yield, which together determine an equally broad range of uses.



## The origins of oil variety's names.

### Based on location

#### **Koroneiki**

The name is coming from the city of Koroni or from the Greek word "korona" which means crown.

#### **Coratina**

Gets its name from the Italian city of Corato.

#### **Edremit (or Ayvalik)**

The name is coming from the Turkish cities in North Aegean, Ayvalik – Edremit.

#### **Arbequina**

Olive native to the city of Arbeca.



## The origins of oil variety's names.

### Based on the size of olives

#### **Grossa**

The name means "the big one" because of its large size.

#### **Gordal**

The name means "the fat one" because of its large size.

### Based on Coulor

(olives, leaves)

#### **Hojiblanca**

Its name refers to the white color of the leaves.

#### **Moraiolo**

Its name derives from 'Moor, dark-skinner', for the dark color of the fruits.



## The origins of oil variety's names.

### Based on Fruit Shapes

#### **Picual**

Its name refers to the fruit's pointed tip shape.

#### **Nocellara**

Its name refers to walnut fruits.

#### **Manzanilla**

Means "little apples" in Spanish, referring to the round shape of the fruit.

### Based on Tree shape

#### **Cipressino**

Gets its name from its similarity with the Italian cypress.



## The origins of oil variety's names.

### Based on highlighted characteristics

#### **Frantoio (or Frantoiana)**

In Italian means Mill or Miller (friend of the olive miller), for the very high olive oil yield.

#### **Ottobratica, Ktoubri, Octoubri**

Its name refers to the harvest period (October).

#### **Casaliva or Drizzar**

Drizzar means to straighten the outcome of a harvest, by ripening its fruit even if late.

#### **Picholine**

Using the Piccolini Brothers method (18th century) it dibitters all green olives "Olive de Nîmes DOP."

#### **Intosso**

The particular name of this variety derives from the fact that, in order to be eaten, the olives had to be sweetened (Ndosse= to sweeten).





## Sensory descriptors.

Sensory descriptors are another category related to the descriptors used in this Guide to “tell” if an absolutely original and unique EVOO was tasted.

The “**Green**” descriptor appears on every oil and has 293 quotations, followed immediately by the descriptive entry “**Ripe**” (242 uses).

Third, the descriptor “**Bitter**” with 239 mentions.

The “**Aromatic and gustatory**” descriptions in the guide are completed by the entry “**Pungent**” (used 220 times). “**Tomato**”, in its green, ripe and leaf meanings (187 quotations), is very present in high quality extra virgin olive oils.

Followed by “**Almond**” (178 quotations, equally divided between fresh, green and bitter), “**Banana**” (144 mentions), “**Pepper**” (128 uses), “**Leaf/Leave**” (125 mentions), and “**Artichoke**”, used 122 times.



## The price\*.

Perhaps the most anticipated figure in the guide. It's very important to understand the trend of prices of high quality products in the world. Prices are expected by buyers, but also by consumers and curious minds.

**More than 55% of companies say that the retail price of their oil is between € 8.00 and € 15.00;** a price that is more than affordable when it comes to buying a product of excellence. While the percentage of companies that declare an average sales price of less than € 8.00 is much lower (15%). Making it really convenient to buy one of these products awarded in the competition. 23% of the EVOOs in this guide are priced above € 15.00. Above €15.00 is considered a “high” price range, but that does not discourage buyers seeking premium quality. Some took advantage of the option not to respond, 7% (21 EVOOs) of the companies in the competition did not respond.

\*Retail price for a 500ml package

# The Awards in detail



At the end of the four days of intense tasting, the Judges have awarded, once again, the very best oils produced by many territories across the world. The most coveted, is the **EVO IOOC Best International Award 2019**.

**The EVO IOOC Best International Award North Hemisphere 2019 trophy goes to Azienda Agricola Depalo, with the EVOO Giove (Italy);**

**while the EVO IOOC Best International Award South Hemisphere 2019 goes to Prosperato, with the EVOO Prosperato Premium Blend (Brazil).**

Following, is the list of finalists for the contest, their excellent oil led to gold medals being awarded to them and following that is the list of winners in the various categories of the contest EVO IOOC 2019.

Other Trophies:

**EVO IOOC Best International DOP/IGP 2019 - North Hemisphere:**  
**Almazaras De La Subbetica - Rincon De La Subbetica (Spain)**

Other finalists, who however deserve a Gold Medal:

- Fattoria Poggio di Fiesole for Entimio-WellEatable LLC  
Entimio Cortese Organic Toscano PGI Colline di Firenze (Italy)
- Paolo Bonomelli Boutique Olive Farm - Monocultivar Drizzar (Italy)
- Henri Mor SL - Henri Mor Private Reserve (Spain)
- Az. Agr. De Lorenzo & C. SS - i Tesori del Sole DOP Lametia (Italy)

# The Awards in detail



## **EVO IOOC Best International Organic 2019 - North Hemisphere: Az. Agr. Le Fontacce - Moraiolo 2018 (Italy)**

Other finalists (Gold Medals):

- S.C.O. De Valdepeñas "COLIVAL" - Valdenvero Organic (Spain)
- Az. Agr. Palusci Marina - Oliomania (Italy)
- Ingeoliva - Cortijo el Puerto Picual Ecologico (Spain)
- Paolo Bonomelli Boutique Olive Farm - Monocultivar Drizzar (Italy)
- Frantoio Franci S.R.L. - FRANCIBIO Riserva (Italy)

## **EVO IOOC Best International Monovarietal 2019 - North Hemisphere: Aceites Mirasol, SL - Conde de Mirasol (Spain)**

Other finalists (Gold Medals):

- Azienda Agricola Depalo - Giove (Italy)
- Azienda Agricola Uliveto Srl - I Grandi Oli Scisci Coratina (Italy)
- Azienda Agricola Il Cavallino di Salvadori Romina - Il Cavallino Special Edition (Italy)
- Santa Tecla - Domina & Terra Ottobratico (Italy)
- Azienda agricola sorelle Garzo - Dolciterre monocultivar di Ottobratica (Italy)

## **EVO IOOC Best International Monovarietal 2019 - South Hemisphere: Vignatti Agroindustrial Ltda - Costa Doce Premium Koroneiki (Brazil)**

# The Awards in detail



**EVO IOOC Best International Coupage 2019 - North Hemisphere:**  
**Az. Agricola Oliveto Srl - I Grandi Oli Scisci L'OLIO DI MIA FIGLIA (Italy)**

Other finalists (Gold Medals):

- Knolive Oils, SL - Knolive Epicure (Spain)
- Soc. Agr. Fonte Di Foiano dei F.Di Gaetano SS - Fonte Di Foiano Grand Cru (Italy)
- Az. Agricola Fratelli Renzo - OrOlio L'extravergine blend (Italy)
- Gallo Worldwide - Gallo Grande Escolha (Portugal)
- Azienda agricola sorelle Garzo - Dolciterre IGP (Italy)

**EVO IOOC Best International Coupage 2019 - South Hemisphere:**  
**Establecimiento Olivum SA - Olivum Aceite de Oliva Virgen Extra Blend Medio (Argentina)**

**EVO IOOC Best International Flavoured EVOO 2019:**  
**Azienda Agricola Eredi Greco - Condimento a base di olio extravergine di oliva aromatizzato alle arance amare**

# The Awards in detail



## Best of Country

**EVO IOOC Best of Argentina 2019:**

**Solfrut SA - Oliovita Aceite de Oliva Virgen Extra Coratina.**

**EVO IOOC Best of Brazil 2019:**

**Prosperato - Prosperato Exclusivo Koroneiki**

**EVO IOOC Best of Greece 2019:**

**Olympian Green International Sa - Olympian Green Oly Oil  
Traditional EVOO**

**Other finalist Companies:**

- Papadopoulos - Mediterre & Co (Mediterre Alea Organic)
- Tsimpimpakis Michael (Olive Breeze)
- LIÀ Cultivators (LIÀ Premium Edition)
- Cretanthos Co (Cretanthos Extra Virgin olive oil Early harvest)

**EVO IOOC Best of Italy 2019:**

**Azienda Agricola Il Cavallino di Salvadori Romina  
Il Cavallino - Special Edition**

**Other finalist company:**

- Sololio Soc. Agr. (Delia Audace).

**EVO IOOC Best of Portugal 2019**

**Gallo Worldwide - Gallo Grande Escolha**

# The Awards in detail



**EVO IOOC Best of Spain 2019:**  
**S.C.O. De Valdepeñas "COLIVAL" - Valdenvero Organic**

**EVO IOOC Best of Turkey 2019:**  
**Nova Vera - Nova Vera Uslu**

**Other finalist Companies:**  
- Koşan LTD ŞTi (Fresh Future Olive Oil)  
- Vievi (Vievi Zeytinyağı Koroneiki)

## Special Award

**EVO IOOC Best Italian Monovarietal 2019 Gaetano Avallone:**  
**Az. Agr. Sorelle Garzo - Dolciterre monocultivar di Ottobratica (Italy)**

**EVO IOOC Best of South America 2019 Ràul Castellani:**  
**Fazenda Irarema - Azeite Irarema frutado (Brazil)**

**EVO IOOC Best of Messina 2019:**  
**LIÀ Cultivators - LIÀ Premium Edition (Greece)**

**EVO IOOC Best of Bajo d'Aragón 2019:**  
**Fernando Alcober e Hijos S.A - Alcober (Spain)**

**EVO IOOC Best of Regione Calabria Premio Scoglio dell'Ulivo 2019:**  
**Az. Agricola Fratelli Renzo - OrOlio L'extravergine blend (Italy)**

# Acknowledgments

## Thanks to:

- Comune di Palmi
- Italia Olivicola
- Barzanò & Zanardo
- Mondini Rusconi Studio Legale
- Clemente Costruzioni Meccaniche
- Elaioteca Regionale della Calabria
- ExportUSA
- TEM Italia
- Dipartimento di Agraria dell'Università Mediterranea di Reggio Calabria
- Giunta Regionale Calabrese
- Associazione EVO IOOC

We also thank the Association  
"NASTRO VIOLA PER VINCERE IL CANCRO AL PANCREAS"  
for giving to EVO IOOC the opportunity to  
contribute to their activities.





## The Partners of EVO IOOC 2019

EVO IOOC  
GUIDE  
2019/2020



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**Over 85.000 companies together with national and international institutions rely on us for the protection of their trademarks, patents, designs and geographical indications.**

[www.barzano-zanardo.com](http://www.barzano-zanardo.com)

# MONDINI RUSCONI

STUDIO LEGALE

The **Mondini Rusconi Food Law Team**, awarded for the fourth consecutive year as **the best food law firm in Italy**, and coordinated by Giorgio Rusconi, offers out-of-court advice as well as litigation assistance in **all food law-related matters**. The team, composed of other three well-rounded professionals, follows the **“from farm to fork”** principle that has inspired laws in the European Union - from human consumption to animal feed, from special food to food supplements, from genetically modified products to novel food, with a dedicated beverage desk.

The objective that the Firm sets itself is to guarantee the maximum of professionalism so that the assistance given to the Customers meets **the highest quality standards**. This is possible thanks to a careful selection of collaborators, high standards for a timely and attentive service to customer needs and a wide range of skills and experience.

Acutely aware of the needs of multinational entities, the Food and Beverage team **fosters relationships with experts from different countries** and provides assistance and consultation on **Italian, EU, and non-EU** markets. Through standing relationships built over the years with foreign colleagues, in 2007 Giorgio Rusconi promoted the creation of **FLN – Food Lawyers’ Network Worldwide**, which has grown to more than 40 members and provides, in approximately 50 nations, integrated legal services to multinationals operating in the food industry.

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

**Italia Olivicola is the first organization of Italian olive growing with two hundred and fifty thousand producers that is 50% of Italian olive growers, 15 regions represented through 57 O.P. (producer organizations) within the territory. They annually invoice about 54 million euros and export to 43 countries in the world the quality of 100% Italian extra virgin olive oil, monovarietal, Dop, Igp, organic traced and certified extra virgin olive.**

ITALIA OLIVICOLA was born from the merger between the National Consortium of Olive Growers (CNO) and Unasco and aims to represent olive growers in one of the most difficult times ever for the sector.

The objectives to be pursued to try to develop the sector are four: concentrate the offer, improve the income of producers, build a modern and cohesive olive oil supply chain, protect the Made in Italy against frauds and counterfeits.

ITALIA OLIVICOLA will struggle with even more strength to reverse the course of the last decade and to let the Italian olive growing resume its growth, in terms of production capacity and ability to tackle markets at domestic and international level, making sure to regain the historic leadership position that Italy has long and solidly held in the past.

ITALIA OLIVICOLA has the ambition to be the privileged interlocutor of the industrial and commercial components of the supply chain, as well as of the international, national and regional public institutions, to jointly build a strategy of development, modernization and consolidation of the sector. We feel the weight of responsibility to give answers to the olive growers who honor us with their trust and who believe in our daily work.

**We have several challenges to face in order to guarantee the right value to the Italian production that maintains the undisputed leadership in quality, in the richness of almost 500 cultivars present throughout the territory, in the sustainability of our system based on traceability and product certification and intensive systems that respect the ecosystem.**



#### WHO WE ARE:

In 1963 Pasquale Clemente founds his Company: Officine Meccaniche Clemente in Altamura (Bari). In 2002 his son Nunzio transfer the historical head quarter to a new bigger head quarter located in the industrial area of Matera. The Company is today of 31 direct people improved, high specialized and has a turn over of 5,5 million €/year. All the steps of company activities, R&D, production, unity assembly, final test, quality Certification are performed inside the Company.

#### WHAT WE DO:

**We manufacture machines, equipments, mainly dedicated to agriculture and food industries, core business is machines and plants for olive oil extraction. Clemente is operation under CE regulation in the following states of business.**



CONSEJO · REGULADOR · DE · LA  
DENOMINACIÓN · DE · ORIGEN

The Association for the Defense and Promotion of the Bajo Aragón Olive Oil (A.D.A.B.A) was interested on **having a specific reglament to protect and warrant the quality** of their production, so given the social and economic importance of the olive oil production, it solicit the creation of the

**Denomination of Origin “Bajo Aragón Oil”.**

[www.aceitedelbajoaragon.es](http://www.aceitedelbajoaragon.es)



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Giunta Regionale  
Calabrese



Comune di Palmi



Dipartimento di Agraria  
dell'Università Mediterranea  
di Reggio Calabria



**NASTROVIOLA**  
PER VINCERE IL CANCRO AL PANCREAS



## SYMBOLS CAPTION



Person in charge



Quantity to be sold



Olives Variety percentage %

ORGANIC



Organic

PDO  
PGI



PDO/PGI European Quality  
Certification System



Altitude in meters



Method of olive harvesting



Price range



Export Certificates



Medals / Special Awards

**EVO IOOC**  
**GUIDE**  
**2019/2020**



EXTRA VIRGIN OLIVE OIL  
**BEST IN CLASS**



EXTRA VIRGIN OLIVE OIL  
**BEST OF COUNTRY**



EXTRA VIRGIN OLIVE OIL  
**SPECIAL AWARDS  
GOLD**

**EVO IOOC  
GUIDE  
2019/2020**



Europe  
Italy

## Giove

Best International Award  
North Hemisphere 2019



EVOO enriched by notes of robust harmonious green fruitiness with a definite balance between fresh almond, artichoke, green banana, basil, mint, and eucalyptus leaves. Pungent and bitter are present, robust and well-balanced with a flavour of radish, chicory, black pepper and vanilla.



**Azienda Agricola Depalo**

Piazza Duomo, 55

Giovinazzo

info@oliodepalo.it

www.oliodepalo.it



Savino Depalo



2800



Coratina 100%

ORGANIC



No

PDO  
PGI



No



60



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Gold Medal

EVO IOOC Best International Award  
North Hemisphere 2019





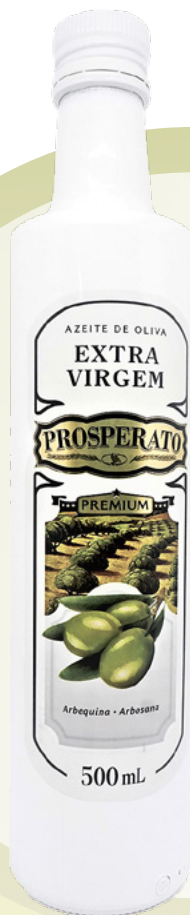
America  
Brazil

# Prosperato Premium Blend

Best International Award  
South Hemisphere 2019



A pleasant EVOO characterised by clean and persistent fresh and ripe fruitiness with scents of green and ripe banana, green almond, and ripe tomato. Delicate intensity of pungency and bitter taste, with dried fruits (hazelnut) and chicory in the aftertaste.



## Prosperato

BR 290, Km 328

Caçapava do Sul

[rafael@prosperato.com.br](mailto:rafael@prosperato.com.br)

[www.prosperato.com.br](http://www.prosperato.com.br)



Rafael Marchetti



20000



Arbequina 70%, Arbosana 30%

ORGANIC



No

PDO  
PGI



No



110



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Gold Medal  
EVO IOOC Best International Award  
South Hemisphere 2019



Europe  
Italy

# Moraiolo 2018 Le Fontacce

Best International Organic  
North Hemisphere 2019



EVOO characterised by green aroma with a strong note of fresh & ripe olives. Ample is combining the aroma of almond, rosemary and celery, with the power of artichoke. In a mouth robust intensity of pungent and bitter taste with almond, black pepper and radish in the aftertaste.



## Azienda Agricola Le Fontacce

Via Setteponti Ponente, 34  
Loro Ciuffenna  
[simone.botti@lefontacce.com](mailto:simone.botti@lefontacce.com)  
[www.lefontacce.com](http://www.lefontacce.com)



Simone Botti



3000



Moraiolo 100%

ORGANIC



Yes

PDO  
PGI



No



400



Mechanized with facilitators



Between Euro 8,00 and Euro 15,00



Gold Medal  
EVO IOOC Best International Organic  
North Hemisphere 2019



Europe  
Spain

# RINCON DE LA SUBBETICA

Best International DOP/IGP  
North Hemisphere 2019



EVOO enriched by a robust harmonious green aroma that reminiscent of olives that are green. Vegetal characters on the nose with a suggestion of green tomato, mint, herbs, cut grass and fresh almond. Complex taste with sweet texture and a mild finish of chicory, arugula and black pepper.



## ALMAZARAS DE LA SUBBETICA

CTRA A-339 Km 17,800

Carcabuey

comercial@almazarasdelasubbetica.com

www.almazarasdelasubbetica.com



M. Carmen



20000



Hojiblanca 100%

ORGANIC



Yes

PDO



Yes



800



Mechanical (beaters)



Over € 15,00



Gold Medal

EVO IOOC Best International DOP/IGP  
North Hemisphere 2019



Europe  
Spain

## Conde de Mirasol

Best International Monovarietal  
North Hemisphere 2019



This EVOO starts with green sensation and robust hints of freshly harvested olives. A nice green notes coming from a herbaceous impression of green apple, banana, and basil. Mint complete its aroma. Delicate intensity of pungency and bitter taste like arugula, radish and chicory.



**Aceites Mirasol, SL**  
Paseo General Martinez Campos,  
41- 7  
Madrid  
[aguadulce.molinerute@gmail.com](mailto:aguadulce.molinerute@gmail.com)



Francisco Trujillo



3200



Hojiblanca 100%

ORGANIC



No

PDO  
PGI



No



700



Hand



Gold Medal

EVO IOOC Best International Monovarietal  
North Hemisphere 2019



America  
Brazil

## Costa Doce Premium Koroneiki

Best International Monovarietal  
South Hemisphere 2019



A pleasant EVOO with great fruit character and intense notes of freshly harvested olives. Its odour is herbaceous and displaying evident notes of green fruits (apple, banana), cut grassy and tomato. Powerful and fine with a balanced relationship between bitterness and pungent notes of artichoke, arugula, green pepper, and radish.



**Vignatti Agroindustrial Ltda**

Av das Industrias, 490

Porto Alegre

rodrigo@olivascostadoce.com.br

www.olivascostadoce.com.br



Milton Vignatti



3000



Koroneiki 100%

ORGANIC



No

PDO



No



154



Mechanical (beaters)



Between € 8,00 and € 15,00



Gold Medal

EVO IOOC Best International Monovarietal  
South Hemisphere 2019



Europe  
Italy

# I Grandi Oli Scisci

## L'OLIO DI MIA FIGLIA

Best International Blend  
North Hemisphere 2019



This EVOO has great fruit character and displaying a clean and persistent fruitiness that reminiscent of fresh olives. At smell, it shows distinct hints of fresh almond, green banana, olive leaf, and fennel. Robust fruity admirably balanced on bitter and pungent notes, with a touch of artichoke, radish, and vanilla.



**Azienda Agricola Uliveto Srl**  
Via G.Antonelli, 79  
Monopoli  
franco.scisci@agriscisci.it  
www.agriscisci.it



Franco Scisci



Coratina, Picholine, Peranzana

ORGANIC



No

PDO  
PGI



No



Gold Medal  
EVO IOOC Best International Blend  
North Hemisphere 2019



America  
Argentina

## Olivum Aceite de Oliva Virgen Extra Blend Medio

Best International Blend  
South Hemisphere 2019



This EVOO has a medium olive fruitiness that reminiscent a delicious sensation of ripe olives. Its odour shows hints of ripe tomato, avocado, grapefruit, and eucalyptus leaves. Pungent and bitter are present and dosed with black pepper and arugula at the end.



**Establecimiento Olivum SA**

Ruta 40 Km 3377

Sarmiento (San Juan)

blancomaevangelina@gmail.com

www.olivumsa.com.ar



Evangelina Blanco



Blend

ORGANIC



No

PDO  
PGI



No



Gold Medal

EVO IOOC Best International Blend  
South Hemisphere 2019





Europe  
Italy

**Condimento a base di  
olio extravergine di oliva  
aromatizzato alle  
arance amare**

**Best Flavoured EVOO 2019**



**EVOO flavored with  
a fresh bitter orange**



**Azienda Agricola Eredi Greco**

Via Garibaldi, 180

Gioia Tauro

armellegreco@gmail.com

www.aziendagrecooliveto.it



Armelle Greco



300



Bitter orange

ORGANIC



Yes



400



Between € 8,00 and € 15,00



Gold Medal



Best Flavoured EVOO 2019





America  
Argentina

# Oliovita Aceite de Oliva Virgen Extra Coratina

Best of Argentina 2019



EVOO enriched by a quite fruity with green notes with a distinct suggestion of exotic fruits, fresh almond, artichoke, and olive leaf. Pungent and bitter are present and robust, with artichoke, arugula and black pepper in the retro-olfactory feelings.



**Solfrut SA**

Dardo Rocha, 896 Torre II Piso 2º  
Martínez - Buenos Aires  
fbagioli@solfrut.com  
www.oliiovita.com



Francisco Baglioli



Coratina 100%

ORGANIC



No

PDO  
PGI



No



Kosher, Sin TACC



Gold Medal  
EVO IIOC Best of Argentina 2019



America  
Brazil

## Prosperato Exclusivo Koroneiki

Best of Brazil 2019



This EVOO displaying an intense olive fruitiness that evokes early harvested olives, enriched by notes of fresh almond, banana, green pepper, and olive leaf. It is pungent and bitter, and well balanced with a flavour of arugula and artichoke in the final.



### Prosperato

BR 290, Km 328

Caçapava do Sul

[rafael@prosperato.com.br](mailto:rafael@prosperato.com.br)

[www.prosperato.com.br](http://www.prosperato.com.br)



Rafael Marchetti



10000



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



110



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Gold Medal

EVO IOOC Best of Brazil 2019



Europe  
Greece

# OLYMPIAN GREEN OLY OIL TRADITIONAL

Best of Greece 2019



This EVOO starts with a delicate olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of green apple, green banana, flowers, olive leaf, tomato, grass and herbs. Its taste is delicate with low bitterness and medium pungency on the palate. Chicory and arugula in the final.



## Olympian Green International SA

10-12 Dorileou Street Mavili Square  
Athens

sales@olympiangreen.com  
www.olympiangreen.com



Tammy Karambelas



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



400



Hand



Between Euro 8,00 and Euro 15,00



ISO 22000, KOSHER, FDA, BRC, IFS



Gold Medal  
EVO IOOC Best of Greece 2019



Europe  
Italy

# Il Cavallino Special Edition

Best of Italy 2019



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 grass, eucalyptus, banana, flowers, basil. Well-balanced and harmonious the intensity of pungent and bitter taste with pepper and walnut.



**Azienda Agricola Il Cavallino  
di Salvadori Romina**

Via Paratino 43 - Loc. Case Sparse  
Bibbona

info@ilcavallino.it  
ilcavallino.it



Romina Salvadori



50000



Leccio del Corno

ORGANIC



No

PDO  
PGI



No



500



Hand



Between € 8,00 and € 15,00



Gold Medal  
EVO IOOC Best of Italy 2019



Europe  
Portugal

# Gallo Grande Escolha

Best of Portugal 2019



EVOO enriched by a medium complex green fruitiness with an optimum balance between a pleasant touch of tomato leaf, green almond, grass and olive leaves. Its taste shows a subsequent high presence of bitter and pungent notes, with chicory, arugula and thistle in the aftertaste.



## Gallo Worldwide

Largo Monterroio de Mascarenhas, 1  
Lisbon

mavilde.marchante@galloww.com

www.gallooliveoil.com



Mavilde Marchante



5000



Picual 40%, Cobrançosa 30%, Picudo 20%,  
Arbosana 10%

ORGANIC



No

PDO



No



100



Mechanical (trunk shaker and vibrators)



Up to € 8,00



Gold Medal  
EVO IOOC Best of Portugal 2019



Europe  
Spain

## Valdenvero Organic

Best of Spain 2019



This EVOO displaying a clean and persistent intense fruitiness with evident notes of apple, herbs, cut grass, celery, apple, and artichoke. Balsamic and vegetal characters on the nose. Nice on the palate, bitter and pungent are present and well-balanced with artichoke, green pepper, and walnut on the finish.



SCO De Valdepeñas  
"COLIVAL"

C.tra Ciudad Real Km 85

Valdepenas

info@colival.com

www.colival.com



Consoli Angela



20000



Cornicabra 100%

ORGANIC



Yes

PDO  
PGI



No



600



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal

EVO IOOC Best of Spain 2019



# NOVA VERA USLU


Best of Turkey 2019



EVOO enriched by scents of robust harmonious green fruitiness with an optimum balance between the hints of green tomato leaf, fresh almond and herbs. Its taste shows a robust intensity of pungency and bitter notes like artichoke and mint.



**Nova Vera Gıda  
ve Tarım San.Tic. Ltd.**  
DOSB 2. Kısım D2033 Sk, 2  
Dilovası - Kocaeli  
bahar.alan@nova-vera.com  
www.novavera.com.tr

 Bahar Alan

 1000


 Uslu 100%

ORGANIC  No

PDO  
PGI  No

 100

 Mechanized with facilitators

 Between Euro 8,00 and Euro 15,00

 Gold Medal

 Gold Medal  
EVO IOOC Best of Turkey 2019



America  
Brazil

# Azeite Irarema Frutado

Best of South America  
Ràul Castellani 2019



EVOO characterised by a clean and persistent olive fruitiness that brings to mind of olives that are green.

In terms of aroma shows distinct scents of fresh almond, banana, fig leaf, grass, tomato. Bitter is present and in-sync with the pleasant arugula, and thistle aftertaste.



## Fazenda Irarema

Rodovia Poços de Caldas/São  
Sebastião da Grama  
São Sebastião da Grama  
fazendairarema@gmail.com  
www.fazendairarema.com.br



Moacir Carvalho Dias



4000



Grappolo 70%, Arbequina 25%, Koroneiki 5%

ORGANIC



No

PDO  
PGI



No



1500



Hand



Between Euro 8,00 and Euro 15,00



Gold Medal

EVO IOOC Best of South America  
Ràul Castellani 2019





Europe  
Greece

# LIÀ Premium Edition

Special Award  
Best of Messenia



EVOO characterised by a robust olive fruity intensity reminiscent of the typical odour of fruit before it ripens. Freshly banana, tomato leaf, and flowers, with a distinct suggestion of almond and apple. Its taste shows a good fresh vibrant palate with a delicate taste of pungent and bitter notes of arugula and radish.



**LIÀ Cultivators**  
18 Navarinou Str  
Filiatra  
info@liaoliveoil.com  
www.liaoliveoil.com



Cristina Stribacu



20000



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



350



Hand



Over € 15,00



ISO, HACCP



Gold Medal

EVO IOOC Best of Messenia 2019



Europe  
Italy

## Dolciterre Monocultivar di Ottobratica

Special Award  
Gaetano Avallone



This EVOO possesses a robust olive fruitiness that reminiscent of early harvested olives. Its aroma is definite and delicate with a trace of green tomato, fresh almond, herbs, cauliflower, green banana. Robust intensity of pungency and bitter taste of artichoke and arugula.



Azienda agricola  
Sorelle Garzo  
Corso Barlaam, 63  
Seminara  
dolciterre@hotmail.com  
www.oliadolciterre.it



Consuelo Garzo



6000



Ottobratica 100%

ORGANIC



No

PDO



No



290



Mechanical (trunk shaker and vibrators)



Between Euro 8,00 and 15,00



Gold Medal  
Special Award Gaetano Avallone



Europe  
Italy

# OrOlio L'extravergine blend

Best of Regione Calabria  
Scoglio dell'Ulivo 2019



This EVOO starts with a dominant intense olive fruitiness that reminiscent of fresh olives. In the nose shows persistent herbaceous notes to fresh almond, herbs, cut grass, and rosemary. Its taste, powerful, bringing to mind the flavorful nuances of chicory, artichoke, and pepper.



**Az. Agricola Fratelli Renzo**

C.da Amica località Onda

Rossano

info@orolioextravergine.it

www.tenutaterrarossa.it



Cesare Renzo



500



Dolce di Rossano 50%, Carolea 30%,  
Tommarella 20%

ORGANIC



No

PDO  
PGI



No



100



Mechanical (beaters)



Between € 8,00 and € 15,00



Gold Medal

EVO IOOC Best of Regione Calabria  
Scoglio dell'Ulivo 2019



Europe  
Spain

# Alcober

Best of Bajo d'Aràgon 2019



This EVOO possesses a delicate olive fruitiness that reminiscent of late harvested olives combined with the presence of almond, olive leaf, ripe banana and ripe fruits. Delicate levels of bitterness and pungency, pepper closure.



**Fernando Alcober e Hijos, S.A.**  
Muro Sta. María  
Edif. Molino Mayor, 1ª Planta  
Alcañiz  
[info@aceitedelbajoaragon.es](mailto:info@aceitedelbajoaragon.es)  
[www.aceitedelbajoaragon.es](http://www.aceitedelbajoaragon.es)



Dop Aceite Del Bajo Aragón



Empeltre 100%

ORGANIC



No

PDO



Yes



Gold Medal  
EVO IOOC Best Of Bajo d'Aràgon 2019



## EXTRA VIRGIN OLIVE OIL GOLD MEDALS

EVO IOOC  
GUIDE  
2019/2020

SOUTH HEMISPHERE



# ARGENTINA

## EXTRA VIRGIN OLIVE OIL

### GOLD MEDALS

EVO IOOC  
GUIDE  
2019/2020



America  
Argentina

## Olivum Aceite de Oliva Virgen Extra Blend Medio



This EVOO has a medium olive fruitiness that reminiscent a delicious sensation of ripe olives. Its odour shows hints of ripe tomato, avocado, grapefruit, and eucalyptus leaves. Pungent and bitter are present and dosed with black pepper and arugula at the end.



**Establecimiento Olivum SA**  
Ruta 40 Km 3377  
Sarmiento (San Juan)  
blancomaevangelina@gmail.com  
www.olivumsa.com.ar



Evangelina Blanco



Blend

ORGANIC



No

PDO  
PGI



No



Gold Medal

EVO IOOC Best International Blend  
South Hemisphere 2019



America  
Argentina

## Olivum Aceite de Oliva Virgen Extra Coratina



EVOO enriched by a medium olive fruitiness that bringing to mind of green olives. It has a balsamic note with a vivid fruit aroma of fresh tomato leaf, cut grass, and green almond. Its taste shows medium bitter and pungent notes like artichoke.



**Establecimiento Olivum SA**  
Ruta 40 Km 3377  
Sarmiento (San Juan)  
blancomaevangelina@gmail.com  
www.olivumsa.com.ar



Evangelina Blanco



Coratina 100%

ORGANIC



No

PDO  
PGI



No



Gold Medal





America  
Argentina

# Oliovita Aceite De Oliva Virgen Extra Coratina



EVOO enriched by a quite fruity with green notes with a distinct suggestion of exotic fruits, fresh almond, artichoke, and olive leaf. Pungent and bitter are present and robust, with artichoke, arugula and black pepper in the retro-olfactory feelings.



## Solfrut SA

Dardo Rocha, 896 Torre II Piso 2º  
Martínez - Buenos Aires  
fbagioli@solfrut.com  
www.oliovita.com



Francisco Baglioli



Coratina 100%

ORGANIC



No

PDO  
PGI



No



Kosher, Sin TACC



Gold Medal  
EVO IOOC Best of Argentina 2019

SOUTH HEMISPHERE



# BRAZIL

## EXTRA VIRGIN OLIVE OIL GOLD MEDALS

EVO IOOC  
GUIDE  
2019/2020



America  
Brazil

# Azeite Irarema Frutado



EVOO characterised by a clean and persistent olive fruitiness that brings to mind of olives that are green.

In terms of aroma shows distinct scents of fresh almond, banana, fig leaf, grass, tomato. Bitter is present and in-sync with the pleasant arugula, and thistle aftertaste.



## Fazenda Irarema

Rodovia Poços de Caldas/São  
Sebastião da Grama  
São Sebastião da Grama  
fazendairarema@gmail.com  
www.fazendairarema.com.br



Moacir Carvalho Dias



4000



Grappolo 70%, Arbequina 25%, Koroneiki 5%

ORGANIC



No

PDO  
PGI



No



1500



Hand



Between Euro 8,00 and Euro 15,00



Gold Medal

EVO IOOC Best of South America  
Ràul Castellani 2019



America  
Brazil

## Prosperato Exclusivo Koroneiki



This EVOO displaying an intense olive fruitiness that evokes early harvested olives, enriched by notes of fresh almond, banana, green pepper, and olive leaf. It is pungent and bitter, and well balanced with a flavour of arugula and artichoke in the final.



### Prosperato

BR 290, Km 328

Caçapava do Sul

[rafael@prosperato.com.br](mailto:rafael@prosperato.com.br)

[www.prosperato.com.br](http://www.prosperato.com.br)



Rafael Marchetti



10000



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



110



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Gold Medal

EVO IOOC Best of Brazil 2019

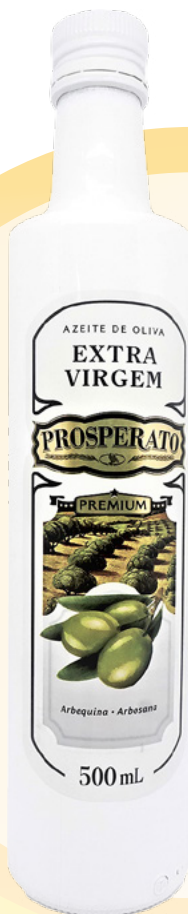


America  
Brazil

# Prosperato Premium Blend



A pleasant EVOO characterised by clean and persistent fresh and ripe fruitiness with scents of green and ripe banana, green almond, and ripe tomato. Delicate intensity of pungency and bitter taste, with dried fruits (hazelnut) and chicory in the aftertaste.



## Prosperato

BR 290, Km 328

Caçapava do Sul

[rafael@prosperato.com.br](mailto:rafael@prosperato.com.br)

[www.prosperato.com.br](http://www.prosperato.com.br)



Rafael Marchetti



20000



Arbequina 70%, Arbosana 30%

ORGANIC



No

PDO  
PGI



No



110



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Gold Medal  
EVO IOOC Best International Award  
South Hemisphere 2019



America  
Brazil

## Azeite de Oliva Extra Virgem Arbosana



A pleasant EVOO with a medium olive fruitiness that evokes of early harvested olives and its aroma is full and rotund with herbal notes freshly cut, tomato & fig leaf, 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 bitter almond.



### Verde Louro Azeites Ltda

Estrada Rincão do São João, 14.427

Canguçu

romario@verdelouroazeites.com.br

www.verdelouroazeites.com.br



Leo Fuhrmann



Arbosana 100%

ORGANIC



No

PDO



No



320



Mechanical (trunk shakers and vibrators)



Over Euro 15,00



Gold Medal



America  
Brazil

## Azeite de Oliva Extra Virgem Koroneiki



EVOO characterised by a robust olive fruitiness that evokes of early harvested olives. In the nose suggestions of fresh apples, citrus fruit, banana, cut grass and balsamic notes. Nice levels of bitterness and pungency, radish, green pepper, and bitter almond closure.



**Verde Louro Azeites Ltda**

Estrada Rincão do São João, 14.427

Canguçu

romario@verdelouroazeites.com.br

www.verdelouroazeites.com.br



Leo Fuhrmann



Koroneiki 100%

ORGANIC



No

PDO



No

PGI



320



Mechanical (trunk shakers and vibrators)



Over Euro 15,00



Gold Medal





America  
Brazil

## Costa Doce Blend INTENSO



EVOO enriched by a robust harmonious green aroma with strong notes of fresh olives when harvested early. In terms of smell, it displaying a touch of banana, tomato and olive leaf, and cut grass. Complex taste with balanced bitterness and pungency and a clean finish.



**Vignatti Agroindustrial Ltda**  
Av das Industrias, 490  
Porto Alegre  
[rodrigo@olivascostadoce.com.br](mailto:rodrigo@olivascostadoce.com.br)  
[www.olivascostadoce.com.br](http://www.olivascostadoce.com.br)



Milton Vignatti



3000



Koroneiki 80%, Picual 20%

ORGANIC



No

PDO



No



154



Mechanical (beaters)



Between € 8,00 and € 15,00



Gold Medal





America  
Brazil

## Costa Doce KORONEIKI



A pleasant EVOO with great fruit character and intense notes of freshly harvested olives. Its odour is herbaceous and displaying evident notes of green fruits (apple, banana), cut grassy and tomato. Powerful and fine with a balanced relationship between bitterness and pungent notes of artichoke, arugula, green pepper, and radish.



**Vignatti Agroindustrial Ltda**

Av das Industrias, 490

Porto Alegre

rodrigo@olivascostadoce.com.br

www.olivascostadoce.com.br



Milton Vignatti



3000



Koroneiki 100%

ORGANIC



No

PDO



No



154



Mechanical (beaters)



Between € 8,00 and € 15,00



Gold Medal

EVO IOOC Best International Monovarietal  
South Hemisphere 2019

NORTH HEMISPHERE



# CROATIA

## EXTRA VIRGIN OLIVE OIL

### GOLD MEDALS

EVO IOOC  
GUIDE  
2019/2020



Europe  
Croatia

# Rheos Premium Blend



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



**OPG Brečević**  
**Andrea - Rheos**  
Belvedere 48, Dajla  
Novigrad  
[www.rheosistria.hr](http://www.rheosistria.hr)  
[info@rheosistria.hr](mailto:info@rheosistria.hr)



Andrea Brečević



500



Leccino 40%, Bianchera istriana 10%,  
Frantoio 20%, Buža 20 %, Pendolino 10%

ORGANIC



No

PDO  
PGI



No



10



Hand



Between Euro 8,00 and Euro 15,00



Gold Medal



Europe  
Croatia

# Chiavalon Organic



This EVOO shows a green aroma with a strong note of fresh olives when harvested early. An evident scent of herbal hints, fig leaf, banana, flowers, and fresh almond with the exquisite bitter and pungent flavour, medium and harmonious. Bitter almond and green pepper in the aftertaste.



**OPG Chiavalon**  
V. Nazora, 16  
Dignano  
[info@chiavalon.hr](mailto:info@chiavalon.hr)  
[www.chiavalon.hr](http://www.chiavalon.hr)



Tedi Chiavalon



8000



Bianchera 35%, Buza 30%, Rosignola 25%,  
Carbonazza 10%

ORGANIC



Yes

PDO  
PGI



No



180



Mechanized with facilitators



Over € 15,00



HACCP, Organic



Gold Medal



Europe  
Croatia

## Chiavalon Romano



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



### OPG Chiavalon

V. Nazora, 16

Dignano

info@chiavalon.hr

www.chiavalon.hr



Tedi Chiavalon



3000



Buza 75%, Rosignola 25%

ORGANIC



Yes

PDO  
PGI



No



180



Mechanized with facilitators



Over € 15,00



HACCP, Organic



Gold Medal



Europe  
Croatia

## BEMBO BUZA



A pleasant EVOO with a robust green sensation that evokes early harvested olives with a long aromatic green almond, cut grass, and hints of green tomato. Taste is definite and rotund with strong notes of bitterness and pungent. Artichoke, chicory, thistle, and red pepper in the after-taste.



### OPG Lupić

Trg Tomaso Bembo, 14

Bale

info@bembo.eu

www.bembo.eu



Elena Lupić



3000



Buza 100%

ORGANIC



No

PDO  
PGI



No



100



Hand



Between Euro 8,00 and Euro 15,00



Golden Medal



Europe  
Croatia

## Oliveri Coratina



EVOO characterised by a medium olive fruitiness that reminiscent of olives that are green or turning colour. An evident touch of ripe fruits (avocado, banana), tomato, and grass, a well-balanced intensity of bitter and pungent taste. Retro-nasal perception of bitter almond, chicory, and green pepper.



OPG Paulisic Dario Oliveri  
Labinci, 41  
Kastelir  
info@oli-veri.com  
www.oli-veri.com



Ines Paulisic



515



Coratina 100%

ORGANIC



No

PDO



No

PGI



170



Hand



Over € 15,00



Gold Medal

NORTH HEMISPHERE



# GREECE

## EXTRA VIRGIN OLIVE OIL

### GOLD MEDALS

EVO IOOC  
GUIDE  
2019/2020





Europe  
Greece

## Iliada Single Estate Extra Virgin Olive Oil



A pleasant EVOO with a medium olive fruitiness that evokes olives at the ideal ripening point. Vegetal characters on the nose with a presence of green almond, grass, green banana and flowers. Pungent and bitter are present and dosed with pleasant nuances of vanilla.



**AGRO.VI.M S.A.**  
6th Km National Highway  
Kalamata-Messini  
Kalamata  
[www.agrovim.gr](http://www.agrovim.gr)  
[marketing@agrovim.gr](mailto:marketing@agrovim.gr)

 George Xakoustos

 5300

 Koroneiki 100%

ORGANIC  No

PDO  
PGI  No

  
 Hand

  
  
 Gold Medal



Europe  
Greece

## Pamako Monovarietal Premium Mountain Organic



A pleasant EVOO with an intense olive fruitiness that evokes early harvested olives with an evident scent of almond, green banana, grass, and flowers. Its taste is harmonic with medium intensity of bitter and pungent taste of green pepper.



**Androulakis Eftychios**  
**Olive Oil Bottling**  
Anagnostou Giannakaki, 17  
Chania  
salespamako@gmail.com  
www.pamako.gr



Androulakis Eftychios



Tsounati 100%

ORGANIC



Yes

PDO  
PGI



No



700



Hand



Between € 8,00 and € 15,00



FDA, HACCP, ORGANIC, AGROCERT



Gold Medal



Europe  
Greece

# Cretanthos

## Extra virgin olive oil (early harvest)



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 banana, apple, and flowers. Medium intensity of pungency and medium intensity of bitter with the aftertaste of vanilla and black pepper.



**Cretanthos Co**  
Angeliana Village  
Rethymno  
b2b@cretanthos.gr  
www.cretanthos.gr



George Tzianoudakis



1000



Koroneiki 100%

ORGANIC



Yes

PDO  
PGI



Yes



250



Mechanized with facilitators



Between € 8,00 and € 15,00



DIO bio, Agrocet PDO, TUV Austria, EN ISO  
22000:2005, TUV Austria, HACCP, Crete Land of Values



Gold Medal  
EVO IOOC Finalist 2019



Europe  
Greece

# Koronida Extra Virgin Olive Oil BIO PDO



This EVOO displaying entirely green notes of early harvested olives with a fragrance of green banana, flowers, olive leaf, and basil. A green pepper impression throughout the mouth and in the back of the throat, with a retro-nasal sensation of walnut.



**Hellenic Organic Food**  
5 Klada  
Kalamata  
[info@oliveoilkalamata.com](mailto:info@oliveoilkalamata.com)  
[www.oliveoilkalamata.com](http://www.oliveoilkalamata.com)



Frontzis George



80000



Koroneiki 100%

ORGANIC



Yes

PDO



Yes



Hand



Up to euro 8



Gold Medal



Europe  
Greece

# Lithari



**EVOO characterised by a medium olive fruitiness that reminiscent of green olives. The scent of herbs, fresh almond, and ripe tomato close the aromatic bouquet. Its taste is ample with medium intensity of bitterness and a mild stinging sensation of mint and artichoke in the throat.**



**Iliaki Eleourgia SA**  
Leoforos Xatzikiriakou, 15-17  
Piraeus  
iliaki.elaiourgia@gmail.com  
www.iliaki-elaiourgia.gr



Iliaki Eleourgia



70000



Koroneiki 100%

ORGANIC



No

PDO



No



Hand



Up to euro 8



IFS, ISO 22000, ISO 9001, ISO 14001, TUV,  
AUSTRIA HELLAS BIO, AGROCERT, PGI



Gold Medal



Europe  
Greece

# My Precious Olive Tree



This EVOO has a medium olive fruitiness that reminiscent of green olives, with hints of ripe olives. Aroma is enriched by suggestions of tomato leaf, grass, flower of chamomile, and green almond. Well-balanced in the mouth with a medium taste of bitterness and pungency. Arugula in the final.



**Kanellopoulos Family**  
El Venizelou, 16  
Athens  
ioana.kanel@gmail.com  
www.mypreciousolivetree.com



Kostas Liris



10000



Patrini 100%

ORGANIC



No

PDO  
PGI



No



300



Hand



Over Euro 15,00



Gold Medal



Europe  
Greece

# Kyklopas Early Harvest



EVOO enriched by clean and persistent fresh fruitiness with evident hints of green & ripe banana, apple, berries, cut grass. Bitter and pungent are present and in-sync with a balsamic note, green pepper and arugula at the end.



**Kyklopas Elaiotriveio**  
**Argyri Kelidi S.A.**  
Makri Post BOX 317  
Alexandroupoli  
[info@kyklopas.com](mailto:info@kyklopas.com)  
[www.kyklopas.com](http://www.kyklopas.com)



Valia Kelidou



3400



Makri 100%

ORGANIC



No

PDO



No

PGI



150



Mechanical (trunk shaker and vibrators)



Up to € 8,00



ISO 22000/2005, ISO 9001/2015



Gold Medal





Europe  
Greece

# Laconiko Olio Nuovo



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



## Laconiko

9239 Mike Garcia Dr.

Manassas (U.S.A.)

Made in Greece

[info@laconiko.com](mailto:info@laconiko.com)

[www.laconiko.com](http://www.laconiko.com)



Diamantis Pierrakos



5000



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



Hand



Between € 8,00 and € 15,00



Gold Medal





Europe  
Greece

# LIÀ Premium Edition



EVOO characterised by a robust olive fruity intensity reminiscent of the typical odour of fruit before it ripens. Freshly banana, tomato leaf, and flowers, with a distinct suggestion of almond and apple. Its taste shows a good fresh vibrant palate with a delicate taste of pungent and bitter notes of arugula and radish.



**LIÀ Cultivators**  
18 Navarinou Str  
Filiatra  
info@liaoliveoil.com  
www.liaoliveoil.com



Cristina Stribacu



20000



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



350



Hand



Over € 15,00



ISO, HACCP



Gold Medal  
EVO IOOC Best of Messenia 2019



Europe  
Greece

## Liokareas Wild



This EVOO boasts a medium olive fruitiness that reminiscent of green olives, with a clue of ripe olives. Distinct hints of banana, olive & tea leaves, tomato, and ripe fruits complete its aroma. Pungent and bitter are present, delicate and well dosed and shows a note of chicory and radish.



**Liokareas Olive Oil**  
1001 Progress Court Bethel Park  
Pennsylvania (U.S.A.)  
Made in Greece  
[peter@liokareas](mailto:peter@liokareas)  
[www.liokareas.com](http://www.liokareas.com)



Peter Liokareas



1000



Wild Olives 70%, Koroneiki 30%

ORGANIC



No

PDO  
PGI



No



440



Hand



Over € 15,00



USA FDA



Gold Medal



Europe  
Greece

# OLYMPIAN GREEN OLY OIL TRADITIONAL



This EVOO starts with a delicate olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of green apple, green banana, flowers, olive leaf, tomato, grass and herbs. Its taste is delicate with low bitterness and medium pungency on the palate. Chicory and arugula in the final.



## Olympian Green International SA

10-12 Dorileou Street Mavili Square  
Athens

[sales@olympiangreen.com](mailto:sales@olympiangreen.com)

[www.olympiangreen.com](http://www.olympiangreen.com)



Tammy Karambelas



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



400



Hand



Between Euro 8,00 and Euro 15,00



ISO 22000, KOSHER, FDA, BRC, IFS



Gold Medal  
EVO IOOC Best of Greece 2019



Europe  
Greece

# Mediterre Alea Organic



A pleasant EVOO with a medium olive fruitiness remindful of green olives, with some notes of ripe olives. In terms of aroma is delicate with a trace of green apple, banana, herbs, green tomato and grass. Medium intensity of bitter and medium intensity of pungency like green pepper.



**Papadopoulos - Mediterre & Co**  
4th km NR Pirgos - Ancient Olympia  
Pyrgos  
[www.papadopoulosoliveoil.com](http://www.papadopoulosoliveoil.com)  
[info@papadopoulosoliveoil.com](mailto:info@papadopoulosoliveoil.com)



Papadopoulos Konstantinos



5000



Koroneiki 100%

ORGANIC



Yes

PDO



No

PGI



Mechanized with facilitators



Over Euro 15,00



FDA



Gold Medal  
EVO IOOC Finalist 2019



Europe  
Greece

## Mediterre Lena Blend



EVOO characterised by entirely green notes of early harvested olives with a fragrance of green apple, tomato, celery, and herbs. A pink pepper impression throughout the mouth and in the back of the throat, with a retro-nasal sensation of arugula.



**Papadopoulos - Meditterre & Co**  
4th km NR Pirgos - Ancient Olympia  
Pyrgos  
[www.papadopoulosoliveoil.com](http://www.papadopoulosoliveoil.com)  
[info@papadopoulosoliveoil.com](mailto:info@papadopoulosoliveoil.com)



Papadopoulos Konstantinos



4000



Koroneiki 70%, Kolireiki 20%,  
Botsikoelia 10%

ORGANIC



No

PDO  
PGI



No



Mechanized with facilitators



Over Euro 15,00



FDA



Gold Medal



Europe  
Greece

# Mythocia Early Harvest Olympia PGI Organic



This EVOO shows a robust olive fruitiness remindful of olives that reminiscent ripe-harvested olives. The attractive fragrance displaying green notes of banana, tomato leaf, green almond. Taste is complex with a medium intensity of pungency and bitter. Artichoke and vanilla in the aftertaste.



**Papadopoulos - Mediterre & Co**  
4th km NR Pargos - Ancient Olympia  
Pyrgos  
[www.papadopoulosoliveoil.com](http://www.papadopoulosoliveoil.com)  
[info@papadopoulosoliveoil.com](mailto:info@papadopoulosoliveoil.com)



Papadopoulos Konstantinos



3000



Koroneiki 80%, Kolireiki 20%

ORGANIC



Yes

PDO



Yes



Mechanized with facilitators



Over Euro 15,00



FDA



Gold Medal



Europe  
Greece

## Mythocia Omphacium



This EVOO possesses green aroma with an intense pleasant presence of fresh olives when harvested early which distinguishes with a scent of tomato leaf, cut grass, tea & fig leaf. In a mouth medium intensity of bitterness with subsequent pungent notes of artichoke.



**Papadopoulos - Mediterre & Co**  
4th km NR Pirgos - Ancient Olympia  
Pyrgos  
[www.papadopoulosoliveoil.com](http://www.papadopoulosoliveoil.com)  
[info@papadopoulosoliveoil.com](mailto:info@papadopoulosoliveoil.com)



Papadopoulos Konstantinos



750



Olympia (Nemoutiana) 100%

ORGANIC



No

PDO



No



Hand



Over Euro 15,00



FDA



Gold Medal





Europe  
Greece

# STALIÁ

## Greek Extra Virgin Olive Oil



A pleasant EVOO with a medium olive fruitiness that reminiscent of olives at the ideal ripening point, endowed with hints of banana, olive leaf and cut grass. Subsequent bitter and pungent notes of bitter almond, and artichoke.



**STALIÁ**  
**Konstantinos Bougatsos**  
46 Moisioudakos Str  
Athens  
[info@staliaoliveoil.com](mailto:info@staliaoliveoil.com)  
[www.staliaoliveoil.com](http://www.staliaoliveoil.com)



Konstantinos Bougatsos



3000



Koroneiki 100%

ORGANIC



No

PDO



No

PGI



300



Hand



Over € 15,00



Gold Medal





Europe  
Greece

# Terra Creta GRAND CRU EVOO



EVOO characterised by an intense olive fruitiness that reminiscent of green olives, with a herbaceous background of green banana, flowers, and tomato leaf. Evident hints of green pepper in the nose. Bitter and pungent are present whit taste of artichoke, radish and black pepper finish.



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



Emmanouil Karpadakis



4000



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



50



Hand



Over Euro 15,00



ISO 9001, ISO 22000, IFS,  
ECOCERT/COSMOS, KOSHER, BIOHELLAS



Gold Medal



Europe  
Greece

# Terra Creta ORGANIC EVOO



This EVOO has a medium level of fruitiness, beautifully balanced with a herbaceous richness of almond, grass, banana, and olive leaf. It ends with a faintly floral finish. In terms of taste, its fruitiness is markedly delicate with a flavour of bitter almond, thistle and walnut.



**Terra Creta SA**  
Kolymvari  
Chania, Crete  
[emm.karpadakis@terracreta.gr](mailto:emm.karpadakis@terracreta.gr)  
[www.terracreta.gr](http://www.terracreta.gr)



Emmanouil Karpadakis



50000



Koroneiki 100%

ORGANIC



Yes

PDO



No



50



Hand



Up to € 8,00



ISO 9001, ISO 22000, IFS,  
ECOCERT/COSMOS, KOSHER, BIOHELLAS



Gold Medal



Europe  
Greece

# Olive Breeze



EVOO characterised by intense notes of fresh olives when harvested early. Its bouquet is definite with suggestions of green tomato, banana, cut grass, almond, and flowers. The exquisite perfect bitter and pungent flavour, with the pleasant presence of green pepper and guava.



**Tsimpimpakis Michael**  
**Olive Breeze**  
Katharades  
Ierapetra, Crete  
[www.tsimpimpakis.gr](http://www.tsimpimpakis.gr)  
[vaso@olivebreeze.gr](mailto:vaso@olivebreeze.gr)



Tsimpimpakis Michael



1200



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



400



Mechanical (beaters)



Up to euro 8



Gold Medal  
EVO 100C Finalist 2019



Europe  
Greece

## Volvi Estate



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



**Vive Boukla-Markomichelaki**  
Mikri Volvi  
Thessanoli  
info@volviestate.gr  
www.volviestate.gr



Dimitris Priftis



500



Wild Olive

ORGANIC



Yes

PDO  
PGI



No



200



Hand



Gold Medal

NORTH HEMISPHERE



# ITALY

## EXTRA VIRGIN OLIVE OIL GOLD MEDALS

EVO IOOC  
GUIDE  
2019/2020



Europe  
Italy

## GRAN RISERVA



This EVOO shows a clean and persistent olive fruitiness that evokes of green olives, with hints of ripe olives. Distinct scents of herbs, cut grass, and almond complete its aroma. Pungent and bitter are present and well dosed and shows a very delicate note of arugula, pine seed and walnut.



**Accademia Olearia SRL**

Loc. Ungias Galantè

Alghero

barbara@accademiaolearia.com

www.accademiaolearia.com



Antonello Fois



4500



Bosana 60%, Semidana 30%,  
Tonda di Cagliari 10%

ORGANIC



No

PDO



No

PGI



20



Mechanical (trunk shaker and vibrators)



Over € 15,00



Gold Medal



Europe  
Italy

## Da Noi a Voi



**EVOO characterised by a medium olive fruitiness that bringing to mind of olives at the ideal ripening point. Hints of ripe fruits (banana) with delicious scents of chamomile, walnut, and flowers. Its taste is delicate with low bitterness and medium pungency on the palate.**



### Az. Agr. Anteata

Podere Anteata, 6

Castel del Piano

lepori.anteata@icloud.com

www.frantoioanteata.com



Romain Piro



7700



Olivastra seggianese 20%, Frantoio 40%,  
Leccino 10%, Moraiolo 10%, Coratina 20%

ORGANIC



No

PDO



No

PGI



330



Mechanical (beaters)



Between € 8,00 and € 15,00



FDA, ISO 9001



Gold Medal





Europe  
Italy

## Il Corridore



A pleasant EVOO with a robust olive fruitiness that reminiscent of green and ripe olives. Its aroma bringing to mind the nuances of freshly mown grass, flowers, almond and ripe tomato. In a mouth sweet entry of pungency and bitter, arugula and pink pepper in the aftertaste.



**Antico Podere Matesino SRLS**  
Via Totari, 54b  
Alife  
anticopoderematesino@gmail.com  
[www.anticopoderematesino.it](http://www.anticopoderematesino.it)



Luigi Fucito



500



Tonda del matese 100%

ORGANIC



No

PDO



No

PGI



400



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal





Europe  
Italy

# Osco



This EVOO boasts a strong level of green fruitiness, balanced beautifully with a deep richness of avocado, red apple, olive leaf and ripe tomato. Soft entry of pungency and bitter, it ends with a pepper, chicory and dried fruits finish.



**Antico Podere Matesino SRLS**  
Via Totari, 54b  
Alife  
anticopoderematesino@gmail.com  
www.anticopoderematesino.it



Luigi Fucito



2500



Leccio del corno 100%

ORGANIC



No

PDO  
PGI



No



400



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal



Europe  
Italy

## Frantoio



A pleasant EVOO with a high level of fruitiness, beautifully balanced with a herbaceous richness of green apple, green banana, tomato, and olive leaf. In terms of taste, its fruitiness is markedly delicate with a flavour of artichoke and hazelnut.



**Azienda agricola  
Bardelli Giuliana**  
Street Santa Lucia 245/A  
Larciano  
[www.olioditoscana.eu](http://www.olioditoscana.eu)  
[info@olioditoscana.eu](mailto:info@olioditoscana.eu)



Andrea Pieraccini



Frantoio 100%

ORGANIC



No

PDO  
PGI



Yes



Hand



Between Euro 8,00 and Euro 15,00



Gold Medal



Europe  
Italy

## Olio Extravergine di Oliva DOP Umbria Colli del Trasimeno da Agricoltura Biologica



EVOO characterised by green aroma with intense notes of freshly harvested olives with an evident scent of tomato fragrance, green almond, herbs, cut grass, eucalyptus, tea leaves. Taste is ample, bitterness is strong with a lingering pungent finish and retro-nasal perception of arugula, and black pepper.



**Giovanni Batta**  
Via S. Girolamo, 27  
Perugia  
giovanni.batta@tin.it  
www.frantoiobatta.it



Giovanni Batta



5400



Leccino 45%, Dolce agogia 25%,  
Frantoio 20%, Moraiolo 10%

ORGANIC



Yes

PDO



Yes

PGI



300



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Gold Medal



Europe  
Italy

## Olio Traldi Athos



This EVOO boasts a robust olive fruitiness that reminiscent of an early harvested olives with distinct and subsequent green notes of fresh almond, artichoke with a trace of vanilla, and tomato. In the nose, the characteristic odours of flowers finalize the aroma. Taste is definite and rotund with a pleasant touch of black pepper, and bitter almond.



**Boni Francesca**  
Strada Poggio Montano, 34  
Vetralla  
francesca@oliotraldi.com  
www.oliotraldi.com



Boni Francesca



Frantoio, Moraiolo

ORGANIC



No

PDO  
PGI



No



280



Mechanical (trunk shaker and vibrators)



Between Euro 8,00 and 15,00



Gold Medal



Europe  
Italy

# Olio Traldi Eximius



EVOO enriched by scents of robust harmonious green fruitiness with an optimum balance between the scent of artichoke, banana, apple, green almond, grass, and olive leaf. Its taste shows a robust intensity of pungency and bitter notes like artichoke and arugula.



**Boni Francesca**  
Strada Poggio Montano, 34  
Vetralla  
francesca@oliotraldi.com  
www.oliotraldi.com



Boni Francesca



Caninese 100%

ORGANIC



No

PDO  
PGI



No



280



Mechanical (trunk shaker and vibrators)



Between Euro 8,00 and 15,00



Gold Medal



Europe  
Italy

# Tenuta Ferruccio Garda DOP Trentino



This EVOO has a green aroma with intense notes of fresh olives when harvested early with a high and clearly defined presence of fresh almond, green apple, cut grass, and thyme. Medium intensity of pungency and bitter taste. Some flavor of artichoke and hazelnut in the aftertaste.



**Az. Agricola Brìoleum**  
Via Sant'Andrea, 16/N  
Arco  
info@brìoleum.it  
www.brìoleum.it



Scannone Gian Piero



600



Casaliva 100%

ORGANIC



No

PDO  
PGI



Yes



230



Mechanical (beaters)



Over € 15,00



Gold Medal



Europe  
Italy

# Tenuta Scannone Garda DOP Trentino



**EVOO enriched by notes by a medium harmonious green and ripe fruitiness with an optimum balance between ripe tomato, grass and fennel. Nice and rounded on the palate, sweet entry of pungency and bitter of almond & artichoke.**



**Az. Agricola Brìoleum**  
Via Sant'Andrea, 16/N  
Arco  
info@brìoleum.it  
www.brìoleum.it



Scannone Gian Piero



975



Frantoio 60%, Casaliva 30%,  
Leccino 8%, Moraiolo 2%

ORGANIC



No

PDO  
PGI



Yes



230



Mechanical (beaters)



Over € 15,00



Gold Medal





Europe  
Italy

# CASA ASTRID



This EVOO has a delicate olive fruitiness that evokes green olives, with hints of ripe olives. Its bouquet is rich with ripe notes of apple, red pepper, and artichoke leaves. Lightly bitter taste, well balanced with a mild stinging sensation in the throat. Nuts and ripe fruit in the aftertaste.



**Casa Astrid ADL gcv**  
Predikherenlei, 12  
Gent (Belgium)  
Made in Italy  
[astrid@casa-astrid.com](mailto:astrid@casa-astrid.com)  
[www.casa-astrid.com](http://www.casa-astrid.com)



Jean-Luc Decroo



2000



Moraiolo 70%, Frantoio 15%, Leccino 15%

ORGANIC



No

PDO  
PGI



No



600



Mechanized with facilitators



Gold Medal





Europe  
Italy

# Maestrale



This EVOO displaying intense olive fruitiness that reminiscent of green olives, with suggestions of herbs, tomato, and banana. Herbaceous with delicate notes of vegetables, a robust sensation of pungency and medium intensity of bitter taste. Green and red pepper in the final.



**Casale San Giorgio SRL**  
Via Casalazzara, 13  
Aprilia  
[info@casalesangiorgio.it](mailto:info@casalesangiorgio.it)  
[www.casalesangiorgio.it](http://www.casalesangiorgio.it)



Patrizia De Leone



Koroneiki, Sikitita

ORGANIC



No

PDO



No

PGI



80



Mechanical (beaters)



Over Euro 15,00



Gold Medal



Europe  
Italy

# Entimio Audace Organic Italiano



EVOO enriched by a intense olive fruitiness that evokes of green olives, with a trace of ripe olives. Scents of fresh almond, artichoke, basil, herbs, green banana, olive leaf, and cut grass, with subsequent medium bitter and pungent notes of bitter almond and arugula.



**Casa Pietraia Certaldo for  
Entimio-WellEatable LLC**  
6575 West Loop South, Suite 500  
Houston (U.S.A.)  
Made in Italy  
[dsantini@welleatable.com](mailto:dsantini@welleatable.com)  
[www.entimio.com](http://www.entimio.com)



Daniele Santini



550



Leccino 30%, Moraiolo 30%,  
Correggiolo 30%, Pendolino 10%

ORGANIC



Yes

PDO



No

PGI

250



Mechanical (beaters)



Over € 15,00



Gold Medal



Europe  
Italy

# CENTONZE

## "Case di Latomie"

### DOP Valle del Belice



This EVOO has a robust olive fruitiness remindful of early harvested olives. The attractive fragrance displaying green notes like cut grass, green almond, herbs, and tomato. Taste is ample with a robust intensity of pungency and bitter taste of chicory, artichoke, arugula, and pink pepper.



Azienda Agricola Centonze  
SS 115, 103  
Castelvetrano  
[nino.centonze@oliocentonze.com](mailto:nino.centonze@oliocentonze.com)  
[www.oliocentonze.com](http://www.oliocentonze.com)



Nino Centonze



7000



Nocellara del Belice 100%

ORGANIC



No

PDO  
PGI



Yes



111



Hand



Between € 8,00 and € 15,00



BRC, IFS, WIT, USDA, JAS, COR



Gold Medal



Europe  
Italy

# MIMÌ Coratina



This EVOO boasts a strong notes of fresh olives when harvested early. Artichoke & green almond fragrance, with scents of green banana, cauliflower, green apple, herbs, and olive leaf in the nose. Pungent and bitter are present, robust, and harmonic, with green pepper, radish, and artichoke.



**Azienda Agricola  
Donato Conserva**

Via Imbriani, 44

Modugno

info@oliomimi.com

www.oliomimi.com



Emanuele Lamboni



5000



Coratina 100%

ORGANIC



No

PDO  
PGI



No



80



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal



Europe  
Italy

## Caieta EVO



This EVOO displaying a robust olive fruitiness that reminiscent olives at the ideal ripening point, with distinct green scents of banana skin, floral, cut grass and. A note of green almond finalizes the aroma. Taste is definite and rotund with a pleasant touch of artichoke and chicory.



Az. Agr. Cosmo Di Russo  
Via Pontone  
Gaeta  
dirussocosmo@yahoo.it  
www.olivadigaeta.it



Cosmo Di Russo



Itrana

ORGANIC



No

PDO  
PGI



No



Gold Medal



Europe  
Italy

# Don Pasquale DOP Colline Pontine



EVOO characterised by a medium olive fruitiness that evokes green olives with a prevailing scent of tomato leaf, green banana, grass and green almond. It has a vivid fruit flavour to green pepper with balanced bitterness and a sweet-pungent contrast.



Az. Agr. Cosmo Di Russo  
Via Pontone  
Gaeta  
dirussocosmo@yahoo.it  
www.olivadigaeta.it



Cosmo Di Russo



Itrana

ORGANIC



No

PDO  
PGI



Yes



Gold Medal



Europe  
Italy

## ORO DON VINCENZO BIO ORGANIC



This EVOO displaying a persistent aroma reminiscent of the smell of olive at the right degree of maturity. In terms of smell is accompanied by hints of green apple, herbs, fennel, cut grass and tomato. Medium fruity balanced on bitter and pungent components shows a note of red chili pepper and chicory.



**Azienda Agricola  
Antonio Cristiano**

Località Angillito

Lamezia Terme

[olio@orodonvincenzo.com](mailto:olio@orodonvincenzo.com)

[www.orodonvincenzo.com](http://www.orodonvincenzo.com)



Isabella Cristiano



2500



Carolea 100%

ORGANIC



Yes

PDO  
PGI



No



100



Mechanized with facilitators



Over Euro 15,00



HACCP



Gold Medal





Europe  
Italy

# I Tesori del Sole DOP Lametia



EVOO enriched by scents of robust harmonious green fruitiness with an optimum balance between the fragrance of banana, apple, tomato, grass, and eucalyptus. Its taste shows a medium intensity of pungency and bitter notes like chicory and pepper.



Az. Agr. De Lorenzo & C. SS  
C.da Feudo  
Lamezia Terme  
[info@tesoridelsole.it](mailto:info@tesoridelsole.it)  
[www.tesoridelsole.it](http://www.tesoridelsole.it)



Antonio Filippone



5000



Carolea 100%

ORGANIC



No

PDO



Yes

PGI



50



Mechanical (trunk shaker and vibrators)



Up to € 8,00



Gold Medal  
EVO IOOC Finalist 2019





Europe  
Italy

# Cantasole



A pleasant EVOO with a medium olive fruitiness that evokes ripe-harvested olives and shows a slight trace of ripe apple, herbs, tomato, and olive leaf. In a mouth, moderate intensity of pungency and bitter taste with a persistent note of arugula, artichoke, bitter almond and black pepper.



**Az. Agr. De Marco**  
Via Braccio Martello, 6  
Lecce  
ari@cantasole.com  
www.cantasole.com



Arianna De Marco



30000



Cima di Melfi 55%, Coratina 45%

ORGANIC



No

PDO  
PGI



No



22



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Gold Medal



Europe  
Italy

## Cantasole Coratina



This EVOO displaying entirely green notes that evoke early harvested olives with a long aromatic green almond, green banana, fruits, cut grass, herbs, and tomato leaf. Taste is definite and rotund with a sensation of bitterness and pungent. Chicory, vanilla and hazelnut in the after-taste.



**Az. Agr. De Marco**  
Via Braccio Martello, 6  
Lecce  
ari@cantasole.com  
www.cantasole.com



Arianna De Marco



10000



Coratina 100%

ORGANIC



No

PDO  
PGI



No



22



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Gold Medal



Europe  
Italy

## Giove



**EVOO enriched by notes of robust harmonious green fruitiness with a definite balance between fresh almond, artichoke, green banana, basil, mint, and eucalyptus leaves. Pungent and bitter are present, robust and well-balanced with a flavour of radish, chicory, black pepper and vanilla.**



### Azienda Agricola Depalo

Piazza Duomo, 55

Giovinazzo

info@oliodepalo.it

www.oliodepalo.it



Savino Depalo



2800



Coratina 100%

ORGANIC



No

PDO  
PGI



No



60



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Gold Medal

EVO IOOC Best International Award  
North Hemisphere 2019



Europe  
Italy

## Perseo



EVOO characterised by an intense harmonious green fruitiness with a definite balance between fresh almond, artichoke, banana, cut grass, herbs, and olive leaves. Its taste shows a strong intensity of pungency and bitter. The aftertaste is definite to chicory, artichoke, and green pepper.



### Azienda Agricola Depalo

Piazza Duomo, 55

Giovinazzo

info@oliodepalo.it

www.oliodepalo.it



Savino Depalo



500



Ogliarola 70%, Coratina 30%

ORGANIC



No

PDO



No



60



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Gold Medal



Europe  
Italy

# Entimio Distinto Toscana PGI Colline di Firenze



This EVOO denote a robust olive fruity intensity that evokes fresh & ripe olives. Its fragrance is definite with scents of exotic fruits, olive leaf, green pepper, and cut grass. Moderate fruit on the palate, harmonic with bitterness and pungency of bitter almond, and artichoke.



**Fattoria Bini Empoli for  
Entimio-WellEatable LLC**  
6575 West Loop South, Suite 500  
Houston (U.S.A.)  
Made in Italy  
[dsantini@welleatable.com](mailto:dsantini@welleatable.com)  
[www.entimio.com](http://www.entimio.com)



Daniele Santini



650



Frantoio 60%, Moraiolo 30%, Leccino 10%

ORGANIC



No

PDO  
PGI



Yes



150



Mechanized with facilitators



Over € 15,00



Gold Medal



Europe  
Italy

# Entimio Cortese Toscana PGI Colline di Firenze



This EVOO displaying a persistent aroma reminiscent of the smell of an olive picked green. In the nose is with distinct suggestions of green almond, artichoke, fig and tomato leaf, herbs. Medium intensity of pungency and bitter taste that remind bitter almond, and green pepper.



## Fattoria Poggio di Fiesole for Entimio-WellEatable LLC

6575 West Loop South, Suite 500

Houston (USA)

Made in Italy

dsantini@welleatable.com

www.entimio.com



Daniele Santini



650



Moraiolo 45%, Frantoio 35%,  
Leccino 10%, Rossellino 10%

ORGANIC



Yes

PDO



Yes



350



Mechanized with facilitators



Over € 15,00



Gold Medal  
EVO IOOC Finalist 2019





Europe  
Italy

# Domenica Fiore Electus



This EVOO possesses a medium harmonious green and ripe fruitiness. Its smell is with herbaceous tinges of green banana, green almond, and grass. Taste is delicate with pleasant hints of black pepper, artichoke and walnut.



Az. Agricola Fiore  
(Domenica Fiore)  
Loc. Capretta  
Orvieto  
cesarebianchini@me.com  
www.domenicafiore.com



Amanda Kenny



Leccino, Frantoio, Moraiolo

ORGANIC



No

PDO  
PGI



No



400



Mechanized with facilitators



Over Euro 15,00



Gold Medal



Europe  
Italy

# Domenica Fiore Novello



EVOO enriched by notes of medium olive fruitiness that reminiscent olives at the ideal ripening point with distinct and subsequent green notes of apple, tomato, citrus and herbs. Taste is definite and rotund with a pleasant touch of artichoke and vanilla.



**Az. Agricola Fiore  
(Domenica Fiore)**

Loc. Capretta

Orvieto

cesarebianchini@me.com

www.domenicafiore.com



Amanda Kenny



Leccino, Frantoio, Moraiolo

ORGANIC



Yes

PDO  
PGI



No



400



Mechanized with facilitators



Over Euro 15,00



Gold Medal





Europe  
Italy

# Domenica Fiore Reserva



This EVOO starts with a medium olive fruitiness remindful of fresh olives when harvested early. Its aroma is pleasant with hints of fresh almond, herbs, flowers and green tomato. Nice and rounded on the palate, sweet entry of pungency and bitter. Artichoke and dry fruits (walnut) in the aftertaste.



**Az. Agricola Fiore  
(Domenica Fiore)**

Loc. Capretta

Orvieto

cesarebianchini@me.com

www.domenicafiore.com



Amanda Kenny



Leccino, Frantoio, Moraiolo

ORGANIC



Yes

PDO  
PGI



Yes



400



Mechanized with facilitators



Over Euro 15,00



Gold Medal



Europe  
Italy

# Domenica Fiore Veritas



This EVOO has a medium harmonious green and ripe fruitiness. Its smell is with herbaceous tinges of green almond, cinnamon, cut grass, and olive leaf. Taste is delicate with pleasant hints of pink pepper and walnut.



Az. Agricola Fiore  
(Domenica Fiore)

Loc. Capretta

Orvieto

cesarebianchini@me.com

www.domenicafiore.com



Amanda Kenny



Leccino, Frantoio

ORGANIC



Yes

PDO  
PGI



No



400



Mechanized with facilitators



Over Euro 15,00



Gold Medal



Europe  
Italy

## Fonte di Foiano Grand Cru



A pleasant EVOO with a clean and persistent fresh fruitiness like green almond, herbs, olive and eucalyptus leaves. Its taste shows an exquisite bitter and pungent flavour, with a sweet-pungent contrast. Strong in the mouth, with subsequent scents of artichoke, radish and arugula.



Soc. Agr. Fonte di Foiano  
dei F.lli Di Gaetano SS  
Loc. Fonte di Foiano, 148  
Castagneto Carducci  
[informazioni@fontedifoiano.it](mailto:informazioni@fontedifoiano.it)  
[www.fontedifoiano.it](http://www.fontedifoiano.it)



Paolo Di Gaetano



2000



Picholine, Frantoio, Moraiolo, Maurino

ORGANIC



No

PDO  
PGI



No



100



Hand



Over Euro 15,00



Gold Medal  
EVO IOOC Finalist 2019



Europe  
Italy

# GRAND CRU FRANTOIO DI CORNOLEDA



A pleasant EVOO with a green aroma with intense notes of fresh olives. Its odour is herbaceous, with a presence of green fruits (almond, banana), green tomato and grassy. Powerful and fine with a balanced relationship between bitterness and pungent notes of artichoke and walnut.



**Frantoio di Cornoleda SAS**  
Via Cornoleda, 15  
Cinto Euganeo  
[info@frantoiodicornoleda.com](mailto:info@frantoiodicornoleda.com)  
[www.frantoiodicornoleda.com](http://www.frantoiodicornoleda.com)



Devis Zanaica



300



Rasara 30%, Grignano 30%, Matosso 40%

ORGANIC



Yes

PDO  
PGI



Yes



70



Mechanized with facilitators



Over € 15,00



FDA



Gold Medal



Europe  
Italy

# RASARA MONOCULTIVAR



EVOO characterised by intense olive fruitiness that reminiscent of green olives. The fragrance is with suggestion of flowers, banana, grass and herbs with an evident and robust intensity of pungency and bitter taste. Vanilla, green pepper and bitter almond in the aftertaste.



**Frantoio di Cornoleda SAS**  
Via Cornoleda, 15  
Cinto Euganeo  
[info@frantoiodicornoleda.com](mailto:info@frantoiodicornoleda.com)  
[www.frantoiodicornoleda.com](http://www.frantoiodicornoleda.com)



Devis Zanaica



1000



Rasara 100%

ORGANIC



Yes

PDO  
PGI



Yes



70



Mechanized with facilitators



Between € 8,00 and € 15,00



FDA



Gold Medal



Europe  
Italy

## Olio Extravergine di Oliva Italiano Blend



EVOO enriched by green aroma with intense notes of fresh olives when harvested early with a high and clearly defined presence of fresh almond, apple, banana, basil, and tomato. Medium/high intensity of pungency and bitter taste. Some notes of almond and artichoke in the aftertaste.



**Frantoio di Valnogaredo SNC  
di Barbiero Paolo & C.**  
Via Mantovane, 8/A  
Cinto Euganeo  
frant.valnogaredo@tin.it  
www.frantoiovalnogaredo.com



Pierangela Mutta



10000



Rasara 50%, Frantoio 30%, Leccino 10%;  
Moraiole e Pendolino 10%

ORGANIC



No

PDO  
PGI



No



300



Mechanized with facilitators



Between Euro 8,00 and 15,00



FDA



Gold Medal





Europe  
Italy

# FRANCIBIO RISERVA



A pleasant EVOO with green aroma and strong notes of fresh olives. Its aromatic profile displaying green almond, banana, freshly mown grass, and herbs. Complex taste with subsequent high level of bitter and pungent, with arugula, black pepper and thistle in retro-nasal perception.



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



Giorgio Franci



Frantoio, Moraiolo, Leccino, Olivastra

ORGANIC



Yes

PDO  
PGI



No



50-500



Mechanized with facilitators



FDA



Gold Medal  
EVO IOOC Finalist 2019



Europe  
Italy

## FRANTOIO FRANCI BIO IGP



This EVOO has a robust olive fruitiness that reminiscent of fresh olives when harvested early with a distinct suggestion of fresh almond, tomato leaf, green fruits (apple, banana) and herbs. Subsequent bitter and pungent notes of artichoke and walnut.



**FRANTOIO FRANCI**  
Via Achille Grandi, 5  
Montenero d'Orcia  
[info@frantoiofranci.it](mailto:info@frantoiofranci.it)  
[www.frantoiofranci.it](http://www.frantoiofranci.it)



Giorgio Franci



Frantoio 100%

ORGANIC



Yes

PDO  
PGI



Yes



50-500



Mechanized with facilitators



Between Euro 8,00 and 15,00



FDA



Gold Medal





Europe  
Italy

## Intenso



This EVOO displaying entirely green notes of early harvested olives with a pleasant touch of grass tomato & olive leaf, green apple, herbs, and fig leaves. Medium intensity of pungent and bitter, the aftertaste is distinctive of chicory and black pepper.



**Frantoio Labonia**

C.da Serra

Caloveto

info@tenutalabonia.it

www.tenutalabonia.it



Giusy Aciri



Coratina, Dolce di Rossano

ORGANIC



Yes

PDO  
PGI



No



250



Mechanized with facilitators



Between Euro 8,00 and 15,00



Gold Medal



Europe  
Italy

# Libeccio



**EVOO enriched by a medium olive fruitiness that reminiscent of olives at the ideal ripening point. Its aroma shows a suggestion of red apple, exotic fruits, and flowers. Medium intensity of pungency and medium intensity of bitter taste, with a flavour of the artichoke.**



## Frantoio Oleario Giocondo

Via S. Rocco Vecchio, 9

San Vito Chietino

info@frantoiogiocondo.it

www.frantoiogiocondo.it



Dino de Santis



550



Gentile di Chieti 40%, Leccio del Corno 50%,  
Altre 10%

ORGANIC



No

PDO



No



150



Mechanized with facilitators



Up to € 8,00



Gold Medal



Europe  
Italy

# Monocultivar Cellina di Nardò



This EVOO displaying an intense olive fruitiness that reminiscent of early harvested olives. Its bouquet is definite with a touch of green banana, grass, fresh almond, mango and tomato with a lingering warmth on the palate and suggestions of tea leaves, and black pepper.



**Frantoio Oleario  
Fratelli Santoro SRL**  
Contrada Archinuovi, 2  
San Michele Salentino  
[info@frantoiosantoro.it](mailto:info@frantoiosantoro.it)  
[www.frantoiosantoro.it](http://www.frantoiosantoro.it)



Cataldo Santoro



1000



Cellina di Nardò 100%

ORGANIC



No

PDO  
PGI



No



180



Mechanical (beaters)



Between € 8,00 and € 15,00



Gold Medal



Europe  
Italy

## Le Rose



This EVOO has a robust olive fruitiness that reminiscent of green olives, with a trace of ripe olives, almond, apple and ripe banana, grass, and vanilla. Mild and medium intensity of pungency and delicate intensity of bitter taste with hazelnut and artichoke in the aftertaste.



**Frantoio Presciuttini**  
Via G. Contadini, 55  
Montefiascone  
[info@frantoiopresciuttini.it](mailto:info@frantoiopresciuttini.it)  
[www.frantoiopresciuttini.it](http://www.frantoiopresciuttini.it)



Pierluigi Presciuttini



Canino

ORGANIC



No

PDO  
PGI



No



660



Gold Medal



Europe  
Italy

# Olivello Biologico



This EVOO possesses a robust olive fruitiness that reminiscent of early harvested olives. Its aroma is full, with herbal notes freshly cut, almond, and green tomato. A strong sensation in the throat, in the after-taste definite and ample scent of red pepper and arugula.



**Frantoio Tuscus di  
Giampaolo Sodano e C. SAS**  
Viale Eugenio IV, 107  
Vetralla  
commerciale@frantoiotuscus.com  
www.frantoiotuscus.com



Luca Tirinnanzi



6500



Frantoio 50%, Leccino 40%, Caninese 10%

ORGANIC



Yes

PDO  
PGI



No



Up to € 8,00



Gold Medal



Europe  
Italy

# Laudemio Frescobaldi



EVOO characterised by a medium olive fruitiness that reminiscent of olives that reminiscent ripe-harvested olives. The scent of ripe fruit (apple, banana, avocado), and ripe tomato close the aromatic bouquet. Its taste is ample with medium intensity of bitterness and a mild stinging sensation of red pepper in the throat.



## Frescobaldi

Via Santo Spirito, 11

Firenze

[matteo.frescobaldi@frescobaldi.it](mailto:matteo.frescobaldi@frescobaldi.it)

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



Matteo Frescobaldi



60000



Frantoio 80%, Moraiolo 10%, Leccino 10%

ORGANIC



No

PDO  
PGI



No



300



Mechanical (beaters)



Over € 15,00



Gold Medal





Europe  
Italy

## Dolciterre IGP



This pleasant EVOO shows a robust olive fruitiness that bringing to mind of fresh-harvested olives. The fragrance is definite and ample with a trace of green tomato, fresh almond, cut grass, olive leaf. In the mouth robust intensity of pungent and bitter taste, with mint and artichoke at the end.



**Azienda agricola  
Sorelle Garzo**

Corso Barlaam, 63

Seminara

dolciterre@hotmail.com

www.oliadolciterre.it



Consuelo Garzo



980



Sinopolese, Ottobratica

ORGANIC



No

PDO



Yes



290



Mechanical (trunk shaker and vibrators)



Between Euro 8,00 and 15,00



Gold Medal  
EVO IOOC Finalist 2019





Europe  
Italy

# Dolciterre monocultivar di Ottobratica



This EVOO possesses a robust olive fruitiness that reminiscent of early harvested olives. Its aroma is definite and delicate with a trace of green tomato, fresh almond, herbs, cauliflower, green banana. Robust intensity of pungency and bitter taste of artichoke and arugula.



**Azienda agricola  
Sorelle Garzo**  
Corso Barlaam, 63  
Seminara  
dolciterre@hotmail.com  
www.oliadolciterre.it



Consuelo Garzo



6000



Ottobratica 100%

ORGANIC



No

PDO  
PGI



No



290



Mechanical (trunk shaker and vibrators)



Between Euro 8,00 and 15,00



Gold Medal  
Special Award Gaetano Avallone



Europe  
Italy

## Dolciterre Rosì



EVOO enriched by an intense olive fruity that reminiscent fresh olives. Its aroma gives attractive notes of tomato leaf, green almond, banana, and freshly mown grass. Mild stinging sensation, with a medium intensity of bitter taste and distinct presence of radish and hazelnut.



**Azienda agricola  
Sorelle Garzo**

Corso Barlaam, 63

Seminara

dolciterre@hotmail.com

www.oliadolciterre.it



Consuelo Garzo



8500



Roggianella, Sinopolese

ORGANIC



No

PDO



No



290



Mechanical (trunk shaker and vibrators)



Between Euro 8,00 and 15,00



Gold Medal



Europe  
Italy

## Il Cavallino Special Edition



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 grass, eucalyptus, banana, flowers, basil. Well-balanced and harmonious the intensity of pungent and bitter taste with pepper and walnut.



Azienda Agricola  
Il Cavallino di Salvadori Romina  
Via Paratino 43  
Loc. Case Sparse - Bibbona  
info@ilcavallino.it  
ilcavallino.it



Romina Salvadori



50000



Leccio del Corno

ORGANIC



No

PDO



No

PGI



500



Hand



Between € 8,00 and € 15,00



Gold Medal  
EVO IOOC Best of Italy 2019



Europe  
Italy

# TresLizos



EVOO characterised by medium green aroma with notes of fresh olives, apple, green almond, banana and herbs. Medium intensity of pungency and medium intensity of bitter taste with some impression of bitter almond, pepper and artichoke.



## Il Giglio Agriturismo

SP 9 Massama

Oristano

[info@agriturismoilgiglio.com](mailto:info@agriturismoilgiglio.com)

[www.agriturismoilgiglio.com](http://www.agriturismoilgiglio.com)



Orru Antonella



1300



Semidana 100%

ORGANIC



Yes

PDO



No

PGI



10



Mechanical (beaters)



Between € 8,00 and € 15,00



Gold Medal



Europe  
Italy

## Feudotto Nocellara del Belice



This EVOO displaying a medium olive fruitiness that reminiscent of late harvested olives with distinct and subsequent hints of tomato, ripe fruits, banana, and fig leaf. Taste is definite and rotund with a pleasant touch of black artichoke and vanilla finish.



La Goccia d'Oro sca  
Contrada Feudotto  
Menfi  
ufficiostampa@lagocciadoro.it  
www.lagocciadoro.com



Accursio Alagna



1300



Nocellara del Belice 100%

ORGANIC



No

PDO  
PGI



No



200



Mechanized with facilitators



Up to € 8,00



Gold Medal



Europe  
Italy

# LYDOY PREMIUM



**EVOO characterised by a medium olive fruitiness that reminiscent of olives at the ideal ripening point with distinct hints of fresh almond, tomato & olive leaf, thyme. Medium intensity of pungent notes and medium intensity of bitter taste, with black pepper and chicory in the aftertaste.**



**LAPOC SCA**  
Via Gaeta, 1  
Reggio Calabria  
[info@lapocscs.com](mailto:info@lapocscs.com)  
[www.oliolydoy.com](http://www.oliolydoy.com)



Nicola Costantino



20000



Ottobratica 80%, Sinopolese 20%

ORGANIC



No

PDO



No

PGI

600



Mechanized with facilitators



Between Euro 8,00 and 15,00



Gold Medal





Europe  
Italy

# Moraiolo 2018 Le Fontacce



EVOO characterised by green aroma with a strong note of fresh & ripe olives. Ample is combining the aroma of almond, rosemary and celery, with the power of artichoke. In a mouth robust intensity of pungent and bitter taste with almond, black pepper and radish in the aftertaste.



## Azienda Agricola Le Fontacce

Via Setteponti Ponente, 34  
Loro Ciuffenna  
[simone.botti@lefontacce.com](mailto:simone.botti@lefontacce.com)  
[www.lefontacce.com](http://www.lefontacce.com)



Simone Botti



3000



Moraiolo 100%

ORGANIC



Yes

PDO  
PGI



No



400



Mechanized with facilitators



Between Euro 8,00 and Euro 15,00



Gold Medal  
EVO IOOC Best International Organic  
North Hemisphere 2019





Europe  
Italy

# Monocultivar Cerasuola



This EVOO boasts an intense olive fruitiness that reminiscent of totally green-harvested olives, endowed with some notes of fresh almond, apple, banana, and tomato. Medium intensity of pungency and medium intensity of bitter taste with delicious scents of pine seed and arugula.



**Az. Agr. Mandranova**  
SS 115, Km 217  
Palma di Montechiaro  
[info@mandranova.com](mailto:info@mandranova.com)  
[www.mandranova.com](http://www.mandranova.com)



Silvia Bonsignore



5000



Cerasuola 100%

ORGANIC



No

PDO



No

PGI



200



Mechanized with facilitators



Between € 8,00 and € 15,00



FDA



Gold Medal



Europe  
Italy

# Monocultivar Nocellara



A pleasant EVOO with a medium olive fruitiness that evokes green olives, with hints of ripe olives. Its bouquet is definite, with traces of green apple, banana, tomato (green & ripe), herbs, and artichoke. Mild and medium intensity of pungency and bitter taste that remind pine seed.



**Az. Agr. Mandranova**  
SS 115, Km 217  
Palma di Montechiaro  
[info@mandranova.com](mailto:info@mandranova.com)  
[www.mandranova.com](http://www.mandranova.com)



Silvia Bonsignore



18000



Nocellara del Belice 100%

ORGANIC



No

PDO



No

PGI

200



Mechanized with facilitators



Between € 8,00 and € 15,00



FDA



Gold Medal



Europe  
Italy

# ALGORITMO



EVOO characterised by green aroma with intense notes of freshly harvested olives. Its bouquet is definite with hints of fresh almond, banana, herb, tomato, and grass. The exquisite perfect bitter and pungent flavour is enriched by the pleasant presence of arugula, thistle, and pepper.



**Marsicani**  
C.da Croceviaie  
Morigerati  
[frantoio@marsicani.com](mailto:frantoio@marsicani.com)  
[www.marsicani.com](http://www.marsicani.com)



Nicolangelo Marsicani



Blend

ORGANIC



No

PDO  
PGI



Yes



250



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Gold Medal



Europe  
Italy

# ALTER EGO



This EVOO starts with intense olive fruitiness, herbal hints like green almond. Its aroma is distinct from scents of banana, cut grass, herbs, and tomato. Pungent and bitter are intense and well-balanced with subsequent powerful notes of chicory, artichoke, and bitter almond.



**Marsicani**  
C.da Crocevia  
Morigerati  
[frantoio@marsicani.com](mailto:frantoio@marsicani.com)  
[www.marsicani.com](http://www.marsicani.com)



Nicolangelo Marsicani



1000



Picholine 100%

ORGANIC



No

PDO



No

PGI



Hand



Between € 8,00 and € 15,00



Gold Medal



Europe  
Italy

## VIRIDE



A pleasant EVOO with a robust olive fruitiness that evokes fresh olives with a hint of green almond. A slight trace of olive leaf, balsamic notes, cut grass, vanilla, pear, and cauliflower in the nose. Green pepper, with subsequent bitter and pungent notes of artichoke, and radish. Dried fruits at the end.



### Marsicani

C.da Crocevia

Morigerati

[frantoio@marsicani.com](mailto:frantoio@marsicani.com)

[www.marsicani.com](http://www.marsicani.com)



Nicolangelo Marsicani



3500



Coratina 100%

ORGANIC



No

PDO



No



250



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Gold Medal



Europe  
Italy

## Olio extravergine d'oliva Monocultivar Ogliarola



EVOO characterised by an intense olive fruitiness reminding of green olives. Its fragrance coming from distinct hints of fresh almond, banana, olive leaf, freshly mown grass, apple, and tomato. Medium intensity of pungency and medium intensity of bitter taste with black pepper and arugula closure.



**Masseria Faraona**

Via Sant'Elia Z.I.

Corato

sara.detrizio@agricoladelsole.it

www.masseriafaraona.it



Colella F.



500



Ogliarola barese 100%

ORGANIC



Yes

PDO



No

PGI



220



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal



Europe  
Italy

## ALBA



**EVOO characterised by a quite fruity with green notes. A robust sensation coming from scents of green almond, tomato leaf, banana, grass, and olive leaf. In the palate vigorous intensity of pungent and bitter taste, with artichoke, radish, chicory and pepper.**



**Masseria Pezze Galere**  
Case Sparse, 10  
Speziale Fasano  
[info@masseriapezzegalere.it](mailto:info@masseriapezzegalere.it)  
[www.masseriapezzegalere.it](http://www.masseriapezzegalere.it)



Alba Guarini



700



Picholine 100%

ORGANIC



No

PDO



No

PGI



120



Mechanical (trunk shakers and vibrators)



Between Euro 8,00 and Euro 15,00



Gold Medal





Europe  
Italy

# RAMARÀ DOP CILENTO



EVOO enriched by a medium olive fruitiness that reminiscent green olives. The aroma is with a distinct trace of green almond, grass, and vanilla. A very flavorful palate of artichoke and arugula, with good flavour transfer and long vanilla and green pepper aftertaste.



**Azienda Agricola  
Piero Matarazzo**

Via Noce Alta  
Perdifumo  
[info@pieromatarazzo.it](mailto:info@pieromatarazzo.it)  
[www.pieromatarazzo.it](http://www.pieromatarazzo.it)



Piero Matarazzo



Frantoio, Ogliarola

ORGANIC



No

PDO  
PGI



Yes



Gold Medal



Europe  
Italy

# SINCERO



A pleasant EVOO with an intense olive fruitiness that evokes early harvested olives with an evident scent of fresh almond, artichoke, thyme, and vanilla. Its taste is in-sync with medium intensity of bitter and pungent taste of green pepper, and walnut.



**Azienda Agricola  
Mazzarrino**

C.da Serrapizzuta, 19 A  
Palagianello

info@oliomazzarrino.it

www.oliomazzarrino.it



Giovanni Mazzarrino



5000



Coratina 80%, Nocellara messinese 20%

ORGANIC



Yes

PDO  
PGI



No



220



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal



Europe  
Italy

# Moccari Tracciato



EVOO characterised by a medium harmonious green and ripe fruitiness with an optimum balance between balsamic notes, fruits (apple, banana, avocado), herbs, olive leaf, and ripe tomato. A mild stinging sensation in the throat, with a medium level of bitter taste. Bitter almond, artichoke, and black pepper in the final.



**Società agricola Moccari  
dei F.lli Abbracciavento**  
Via Sallustio, 22  
Mesagne  
[angelo.abbracciavent@alice.it](mailto:angelo.abbracciavent@alice.it)  
[www.moccari.com](http://www.moccari.com)



Angelo Abbracciavento



30000



Leccino 25%, Frantoio 25%, Coratina 10%,  
Cellina di Nardò 15%, Nociera 25%

ORGANIC



No

PDO  
PGI



No



65



Mechanical (trunk shaker and vibrators)



Between Euro 8,00 and Euro 15,00



Gold Medal



Europe  
Italy

## Coratina



This EVOO shows an intense olive fruitiness that reminiscent of olives that are green or turning colour. An evident touch of green almond, cut grass, herbs, and ripe fruits. A harmonic intensity of bitter and pungent taste. Retro-nasal perception of chicory, artichoke, and dried fruits.



**Monsignore SRL**  
C.da Pezze di Monsignore SNC  
Pezze di Greco  
[info@frantoiomonsignore.it](mailto:info@frantoiomonsignore.it)  
[www.frantoiomonsignore.it](http://www.frantoiomonsignore.it)



Caterina Sacco



1000



Coratina 100%

ORGANIC



No

PDO



No

PGI



100



Mechanical (beaters)



Between € 8,00 and € 15,00



Gold Medal



Europe  
Italy

## Selezione N° 6 Classico



This EVOO has a robust olive fruitiness that reminiscent of green olives. In the nose distinct suggestion of tomato leaf, fresh almond, apple and ripe fruits complete its aroma. Pungent and bitter are present and well dosed and shows a very delicate note of arugula.



**Alessandro Musco**

Via Donatello, 39

Roma

info@alessandromusco.it

www.alessandromusco.it



Alessandro Musco



Itrana, Frantoio

ORGANIC



No

PDO  
PGI



No



300



Hand



Gold Medal



Europe  
Italy

# ALTANUM



**EVOO enriched by notes by a medium harmonious green fruitiness with an optimum balance between suggestions of green tomato, cut grass, olive leaf, herbs and fresh almond. Pungent and bitter are delicate and harmonious, with a flavour of chicory and artichoke.**



**Olearia San Giorgio**  
Contrada Ricevuto, 18  
San Giorgio Morgeto  
[info@olearia.eu](mailto:info@olearia.eu)  
[www.olearia.eu](http://www.olearia.eu)



Domenico Fazari



3000



Carolea, Ottobratica, Sinopolese,  
Roggianella, Ciciarello

ORGANIC



No

PDO  
PGI



Yes



250-500



Mechanical (trunk shaker and vibrators)



Between Euro 8,00 and 15,00



Gold Medal



Europe  
Italy

# Torchia Olio Extra Vergine di Oliva



This EVOO displaying entirely green notes that reminiscent of early harvested olives enriched by a hint of green almond, heart of artichoke, cut grass. Its taste is extremely robust, high note of pungency and bitter. Herbaceous background of thistle, radish, and walnut.



**Oleificio Torchia F. di  
Tommaso Torchia e F.lli SAS**

Piazza IV Novembre

Tiriolo

info@oleificiotorchia.com

www.oleificiotorchia.com



Tommaso Torchia



1000



Carolea, Coratina

ORGANIC



No

PDO



No

PGI



690



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Gold Medal





Europe  
Italy

## Geraci



This EVOO boasts with a medium olive fruitiness that reminiscent of fresh olives, with a herbaceous background of green tomato, exotic fruits, celery, with evident suggestion of fresh almond, and vanilla. Bitter and pungent are present and in-sync whit taste of bitter almond and walnut.



**Olivoil SRL**  
Via Pergole, 57  
Partanna  
info@oliogeraci.it  
www.oliogeraci.it



Massimiliano Geraci



3455



Nocellara del Belice 100%

ORGANIC



No

PDO  
PGI



No



300



Hand



Between € 8,00 and € 15,00



FDA



Gold Medal



Europe  
Italy

# L'UOMO DI FERRO



This EVOO has a medium olive fruitiness that reminiscent of early harvested olives. Fragrant suggestions of green apple, cut grass and tomato, with persistent herbaceous notes. Medium intensity of bitter with a subsequent robust intensity of pungency (pepper & arugula).



**Azienda Agricola  
Palusci Marina**

C.da Fonte Gallo, 2  
Pianella

info@olivetoependone.com  
www.olivetoependone.com



Massimiliano D'Addario



800



Dritta 100%

ORGANIC



No

PDO  
PGI



No



280



Hand



Between € 8,00 and € 15,00



Gold Medal



Europe  
Italy

# OLIOMANIA



EVOO characterised by an intense olive fruitiness that evokes green olives and loaded with fresh almond, artichoke, herbs, cut grass, tomato and rosemary. Well-balanced intensity of bitter and pungent taste like radish, thistle and red pepper.



**Azienda Agricola  
Palusci Marina**

C.da Fonte Gallo, 2  
Pianella

info@olivetoependone.com  
www.olivetoependone.com



Massimiliano D'Addario



5000



Dritta 30%, Leccio del Corno 20%,  
Intosso 25%, Frantoio 25%

ORGANIC



Yes

PDO  
PGI



No



280



Hand



Between € 8,00 and € 15,00



Gold Medal  
EVO IOOC Finalist 2019



Europe  
Italy

# GENESI



A pleasant EVOO with a robust olive fruitiness that evokes early-harvested olives. A delicate sensation coming from almond, banana (green and ripe), tomato and cut grass. Subsequent bitter and pungent notes of chicory, green pepper, and vanilla.



## Paolo Bonomelli Boutique Olive Farm

Via per Albisano, 95  
Torri del Benaco

info@paolobonomelli.com

www.paolobonomelli.com



Paolo Bonomelli



1000



Casaliva, Moraiolo, Leccino

ORGANIC



No

PDO  
PGI



Yes



300



Mechanized with facilitators



Over € 15,00



Gold Medal



Europe  
Italy

# Monocultivar Drizzar



This EVOO shows a green aroma with intense notes of freshly harvested olives. Its bouquet is with distinct a trace of fresh almond, tomato, and herbs. Well-balanced intensity of bitter & pungent taste, together with the flavour of black pepper, radish, and pine seed.



## Paolo Bonomelli Boutique Olive Farm

Via per Albisano, 95  
Torri del Benaco

info@paolobonomelli.com

www.paolobonomelli.com



Paolo Bonomelli



2000



Casaliva 100%

ORGANIC



No

PDO  
PGI



Yes



300



Hand



Over € 15,00



Gold Medal  
EVO IOOC Finalist 2019



Europe  
Italy

# TREFORT



This EVOO displaying entirely green hints of early harvested olives, endowed with a fragrance of fresh almond, artichoke, banana, herbs, and tomato leaf. A mint sensation throughout the mouth and in the back of the throat, very firm bitterness with retro-nasal notes of hazelnut and green pepper.



## Paolo Bonomelli Boutique Olive Farm

Via per Albisano, 95  
Torri del Benaco

[info@paolobonomelli.com](mailto:info@paolobonomelli.com)

[www.paolobonomelli.com](http://www.paolobonomelli.com)



Paolo Bonomelli



2000



Trep, Fort

ORGANIC



No

PDO  
PGI



No



300



Hand



Over € 15,00



Gold Medal



Europe  
Italy

# Olio Extravergine d'Oliva Posterino



This EVOO shows a medium olive fruitiness that reminiscent of green olives. It has a vivid fruit aroma accompanied by a somewhat grass, green tomato, olive leaf and almond. Bitter is present and well balanced with a mild stinging sensation in the throat. Almond in the aftertaste.



**Az. Agr. Posterino  
Francescantonio**

Via Arena, 41

Sant'Eufemia d'Aspromonte

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

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



Posterino Francesco



3100



Ottobratica 50%, Sinopolese 50%

ORGANIC



Yes

PDO



No

PGI



350



Mechanized with facilitators



Between Euro 8,00 and 15,00



FDA



Gold Medal





Europe  
Italy

# Rea



This EVOO has a green aroma and moderate scents of fresh olives. In the nose is fine and characterised by extended green notes of pepper, green banana, grass and eucalyptus leaves. Its taste shows an exquisite robust bitter and pungent flavour of artichoke and arugula.



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



Angelo Ture



3000



Frantoio, Coratina, Nocellara Messinese

ORGANIC



No

PDO  
PGI



No



230/290



Mechanized with facilitators



Over Euro 15,00



Gold Medal



Europe  
Italy

# OrOlio L'extravergine blend



This EVOO starts with a dominant intense olive fruitiness that reminiscent of fresh olives. In the nose shows persistent herbaceous notes to fresh almond, herbs, cut grass, and rosemary. Its taste, powerful, bringing to mind the flavorful nuances of chicory, artichoke, and pepper.



**Az. Agricola Fratelli Renzo**  
C.da Amica località Onda  
Rossano  
[info@orolioextravergine.it](mailto:info@orolioextravergine.it)  
[www.tenutaterrarossa.it](http://www.tenutaterrarossa.it)



Cesare Renzo



500



Dolce di Rossano 50%, Carolea 30%,  
Tommarella 20%

ORGANIC



No

PDO  
PGI



No



100



Mechanical (beaters)



Between € 8,00 and € 15,00



Gold Medal  
EVO IOOC Best of Regione Calabria  
Scoglio dell'Ulivo 2019



Europe  
Italy

# Costa del Pedone Monovarietale



EVOO enriched by notes by a medium harmonious green fruitiness with an optimum balance between scents of ripe fruits, apple, almond and ripe tomato. Bitter is present and well balanced with a mild stinging sensation in the throat.



**Società agricola Regazzano**  
Via del Santuario, 126  
Grotte di Castro  
[melosilvia@libero.it](mailto:melosilvia@libero.it)  
[www.costadelpedone.it](http://www.costadelpedone.it)



Costa del Pedone



Canino 100%

ORGANIC



Yes

PDO  
PGI



No



Gold Medal



Europe  
Italy

# Le Passioni



EVOO enriched by robust notes by harmonious green fruitiness with an optimum balance between scents of fresh almond, artichoke, cut grass, olive leaf, and fennel. Bitter is present and harmonic with a stinging sensation in the throat. Black pepper, and artichoke in the aftertaste.



**Az. Agr. Repele Lucia**  
Via Repele, 3  
Nogarole Vicentino  
repelelucia@yahoo.it  
www.lepassioni.it



Repele Lucia



900



Leccino 35%, Frantoio 35%, Grignano 30%

ORGANIC



Yes

PDO



No

PGI

450



Hand



Over Euro 15,00



Gold Medal



Europe  
Italy

## Giusti Corniola



EVOO characterised by green aroma with a strong note of fresh olives when harvested early. In terms of smell is robust with traces of tomato leaf, exotic fruits, green banana, herbs, tea leaves and flowers. Bitterness is powerful and pungent is distinct.



**Roberta Giusti**  
Via Casa Cerere, 6  
Capua  
[info@oliogiusti.it](mailto:info@oliogiusti.it)  
[www.oliogiusti.it](http://www.oliogiusti.it)



Roberta Giusti



100



Corniola 100%

ORGANIC



Yes

PDO



No

PGI



25



Mechanized with facilitators



Over Euro 15,00



Gold Medal



Europe  
Italy

# San Bartolomeo



EVOO characterised by a robust olive fruitiness that bringing to mind of olives at the ideal ripening point. Hints of ripe fruits (banana, apple) with delicious scents of tomato and flowers. Its taste is medium/delicate with low bitterness and medium pungency on the palate.



**San Bartolomeo  
Soc. Coop. Agr.**

Strada Teverina Km 7,200

Viterbo

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

[sanbartolomeoemv@gmail.com](mailto:sanbartolomeoemv@gmail.com)



Virginia Marsan



9000



Canino 70%, Frantoio 20%; Pendolino,  
Maurino, Itrana (10%)

ORGANIC



Yes

PDO  
PGI



No



316



Hand



Between Euro 8,00 and Euro 15,00



Gold Medal



Europe  
Italy

## Domina&Terra Ottobratico



This EVOO boasts a robust olive fruitiness that reminiscent of green olives. It has a vivid fruit aroma accompanied by a somewhat grass, chamomile, red fruits, and peach. Bitter is present and in-sync with a mild stinging sensation in the throat. Radish and arugula in the aftertaste.



### Santa Tecla

Contrada Santa Tecla

Cosoleto

[oliosantatecla@gmail.com](mailto:oliosantatecla@gmail.com)

[oliosantatecla.com](http://oliosantatecla.com)



Rita Licastro



1500



Ottobratica 100%

ORGANIC



No

PDO  
PGI



No



450



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal  
EVO 100C Finalist 2019





Europe  
Italy

## Delia Audace



This EVOO boasts a medium olive fruitiness that reminiscent of olives at the ideal ripening point. In the nose scent of exotic fruits, herbs, and tomato leaf. Mild and harmonious on the palate, with artichoke, radish and tea leaves in the aftertaste.



**Sololio Soc. Coop. Agr.**  
Via Ten. A. Specchia, 26  
Ostuni  
info@sololio.it  
www.sololio.it



Domenica Bruno



1900



Coratina 70%, Frantoio 15%,  
Cima di Melfi 15%

ORGANIC



No

PDO



No

PGI



200



Mechanical (beaters)



Up to € 8,00



Gold Medal  
EVO IOOC Finalist 2019



Europe  
Italy

# Assoluto



This EVOO has a medium olive fruitiness that evokes of green olives, with hints of ripe olives. The fragrance is with distinct scents of ripe fruits, herbs, and tomato leaf with a medium intensity of pungency and bitter taste. Mint and radish in the aftertaste.



## Azienda Agricola Terra di Rasetto

Loc. S. Quirico

Bettona

[cinziasalati@hotmail.com](mailto:cinziasalati@hotmail.com)



Cinzia Salati



500



Moraiolo 97%, Leccino 2%, Pendolino 1%

ORGANIC



No

PDO  
PGI



No



350



Hand



Over € 15,00



Gold Medal



Europe  
Italy

## I Grandi Oli Scisci CORATINA



This EVOO starts with an intense olive fruitiness that reminiscent of fresh olives. Its fragrance is definite and herbaceous with distinct hints of green almond, cut grass, eucalyptus, mango and balsamic notes. Robust intensity of pungency and bitter taste with a flavour of arugula, thistle and green pepper finish.



**Azienda Agricola Oliveto SRL**  
Via G.Antonelli, 79  
Monopoli  
franco.scisci@agriscisci.it  
www.agriscisci.it



Franco Scisci



Coratina 100%

ORGANIC



No

PDO  
PGI



No



Gold Medal



Europe  
Italy

# I Grandi Oli Scisci

## L'OLIO DI MIA FIGLIA



This EVOO has great fruit character and displaying a clean and persistent fruitiness that reminiscent of fresh olives. At smell, it shows distinct hints of fresh almond, green banana, olive leaf, and fennel. Robust fruity admirably balanced on bitter and pungent notes, with a touch of artichoke, radish, and vanilla.



**Azienda Agricola Oliveto SRL**  
Via G.Antonelli, 79  
Monopoli  
franco.scisci@agriscisci.it  
www.agriscisci.it



Franco Scisci



Coratina, Picholine, Peranzana

ORGANIC



No

PDO  
PGI



No



Gold Medal

EVO IOOC Best International Blend North Hemisphere 2019



Europe  
Italy

# I Grandi Oli Scisci PICHOLINE



This EVOO possesses a robust olive fruitiness that evokes early harvested olives combined with the presence of green tomato fragrance, almond, olive leaf, and cut grass. Nice levels of bitterness and pungency with artichoke and chicory in the final.



**Azienda Agricola Oliveto SRL**  
Via G.Antonelli, 79  
Monopoli  
franco.scisci@agriscisci.it  
www.agriscisci.it



Franco Scisci



Picholine 100%

ORGANIC



No

PDO  
PGI



No



Gold Medal



Europe  
Italy

# VALMORE Nocellara Monovarietale



This EVOO starts with a medium olive fruitiness that reminiscent of fresh olives. Its fragrance is definite and ample with distinct trace of tomato leaf, green apple, cut grass, and herbs. Delicate intensity of pungency and delicate intensity of bitter taste with artichoke and black pepper.



**VALMORE di Nicolò Asta**  
Via Don Luigi Sturzo, 58  
Castelvetro  
info@valmore.life  
www.valmore.life



Nicolò Asta



5400



Nocellara del Belice 100%

ORGANIC



No

PDO  
PGI



No



50



Hand



Between € 8,00 and € 15,00



Gold Medal





Europe  
Italy

# Villa Bottona



A pleasant EVOO with a medium olive fruitiness that evokes ripe-harvested olives and shows a slight trace of red apple, ripe banana & exotic fruits, tomato, and flowers. In a mouth, moderate intensity of pungency and bitter taste with a persistent note of red pepper, and hazelnut.



**Az. Agr. Villa Bottona**  
Località Bottona  
Lazise  
[info@villabottona.it](mailto:info@villabottona.it)  
[www.villabottona.it](http://www.villabottona.it)



Luca Pannone



500



75% Casaliva, 20% Leccino,  
5% Pendolino

ORGANIC



No

PDO



Yes

PGI

76



Mechanical (beaters)



Over € 15,00



Gold Medal



NORTH HEMISPHERE



# NORTH CYPRUS

## EXTRA VIRGIN OLIVE OIL

### GOLD MEDALS

EVO IOOC  
GUIDE  
2019/2020



Asia  
North Cyprus

# Templos Olive Oil



This EVOO displaying a medium olive fruitiness that evokes fresh olives, with scents of green tomato, green banana, fresh almond, and cut grass. In a mouth, medium intensity of pungency and medium intensity of bitter taste, with pepper in the aftertaste.



**Agrotem Ltd**  
Sariyer sok. Muharremoglu Apt. 1  
Girne Mersin (Turkey)  
Made in Cyprus  
[info@templosoliveoil.com](mailto:info@templosoliveoil.com)  
[www.templosoliveoil.com](http://www.templosoliveoil.com)



Mustafa Tan



2000



Ladolea 100%

ORGANIC



No

PDO



No

PGI



100



Hand



Between Euro 8,00 and Euro 15,00



Gold medal

NORTH HEMISPHERE



# PORTUGAL

## EXTRA VIRGIN OLIVE OIL

### GOLD MEDALS

EVO IOOC  
GUIDE  
2019/2020

# Acushla



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, fennel, almond, and tomato. Sweet entry of pungency and bitter, artichoke, and pepper in the aftertaste.



**Acushla SA**  
Rua Frei Leao S. Tomas 468 B  
Ervosa Trofa  
acushla@acushla.com  
www.acushla.com



Ana Monteiro



3000



Cobrançosa 56%, Verdeal 22%,  
Madural 17%, Cordovil 5%

ORGANIC



Yes

PDO



Yes



300



Mechanical (trunk shaker and vibrators)



Gold Medal

# CARM Grande Escolha



This EVOO has a medium/intense olive fruitiness that evokes early harvested olives with ample bouquet of green tomato, cut grass, and exotic fruit (avocado). Its taste is pungent and bitter with subsequent notes of pepper, chicory, and bitter almond.



**CARM – Casa Agrícola  
Roboredo Madeira, SA**  
Rua de Calábria  
Almendra, Vila Nova de Foz Côa  
foliveira@carm.pt  
www.carm.pt



Filipe Madeira



Negrinha de Freixo, Madural, Verdeal

ORGANIC



Yes

PDO  
PGI



Yes



Hand



Between Euro 8,00 and 15,00



Gold Medal



Europe  
Portugal

# CARM Praemium



A pleasant EVOO with a delicate olive fruitiness that reminiscent of olives at the ideal ripening point. In the nose hints of green tomato, banana, flowers, and fig leaf. Mild on the palate with sweet almond in the aftertaste.



**CARM – Casa Agrícola  
Robredo Madeira, SA**  
Rua de Calábria  
Almendra, Vila Nova de Foz Côa  
foliveira@carm.pt  
www.carm.pt



Filipe Madeira



Negrinha de Freixo, Madural, Verdeal

ORGANIC



Yes

PDO  
PGI



Yes



Hand



Between Euro 8,00 and 15,00



Gold Medal



Europe  
Portugal

## ROSMANINHO GOURMET MADURAL



This EVOO displaying robust green sensation that evokes early harvested olives with green almond, cut grass, and hints of herbs. Taste is definite with strong notes of bitterness and pungent from olives that are green or turning colour. Chicory, thistle, and arugula in the after-taste.



COOPERATIVA DE OLIVICULTORES  
DE VALPAÇOS, CRL  
Rua Cidade De Bruxelas, 6  
Valpaços  
geral@azeite-valpacos.com  
www.azeite-valpacos.com



Manuel Paulo Ribeiro



3100



Madural 100%

ORGANIC



No

PDO  
PGI



No



400



Mechanized with facilitators



Up to euro 8



Gold Medal





Europe  
Portugal

# Gallo Colheita ao Luar



This EVOO denotes a great fruit character and displaying a clean and persistent fresh fruitiness with evident notes of tomato, apple, grass, fresh almond, and herbs. Bitter is present and dosed, pungent is almost robust and harmonious with a flavour of arugula and black pepper.



## Gallo Worldwide

Largo Monterroio de Mascarenhas, 1  
Lisbon

mavilde.marchante@galloww.com

www.gallooliveoil.com



Mavilde Marchante



5000



Cobrançosa 40%, Picual 30%, Picudo 30%

ORGANIC



No

PDO  
PGI



No



100



Mechanical (trunk shaker and vibrators)



Up to € 8,00



Gold Medal



Europe  
Portugal

# Gallo Grande Escolha



EVOO enriched by a medium complex green fruitiness with an optimum balance between a pleasant touch of tomato leaf, green almond, grass and olive leaves. Its taste shows a subsequent high presence of bitter and pungent notes, with chicory, arugula and thistle in the aftertaste.



## Gallo Worldwide

Largo Monterroio de Mascarenhas, 1  
Lisbon

mavilde.marchante@galloww.com

www.gallooliveoil.com



Mavilde Marchante



5000



Picual 40%, Cobrançosa 30%,  
Picudo 20%, Arbosana 10%

ORGANIC



No

PDO



No



100



Mechanical (trunk shaker and vibrators)



Up to € 8,00



Gold Medal  
EVO IOOC Best of Portugal 2019



Europe  
Portugal

# Gallo Novo Colheita 2018/2019



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, cut grass, herbs. In a mouth sweet entry of pungency and bitter, radish and artichoke closure.



## Gallo Worldwide

Largo Monterroio de Mascarenhas, 1  
Lisbon

mavilde.marchante@galloww.com

www.gallooliveoil.com



Mavilde Marchante



10000



Cobrançosa 25%, Picual 40%,  
Picudo 20%, Cornicabra 15%

ORGANIC



No

PDO



No



100



Mechanical (trunk shaker and vibrators)



Up to € 8,00



Gold Medal



Europe  
Portugal

# Gallo Reserva



EVOO characterised by notes by a medium-high olive fruitiness that evokes olives at the ideal ripening point, with an ample bouquet of artichoke scent, eucalyptus, grass, and tomato. Chicory and pine seed, with a subsequent high presence of bitter and a sweet-pungent contrast.



## Gallo Worldwide

Largo Monterroio de Mascarenhas, 1  
Lisbon

[mavilde.marchante@galloww.com](mailto:mavilde.marchante@galloww.com)

[www.gallooliveoil.com](http://www.gallooliveoil.com)



Mavilde Marchante



3000



Cobrançosa 55%, Picual 45%

ORGANIC



No

PDO  
PGI



No



100



Mechanical (trunk shaker and vibrators)



Up to € 8,00



Gold Medal



Europe  
Portugal

## Casa de Valpereiro Praemium



This EVOO displaying a medium olive fruitiness that reminiscent of fresh olives. In the nose is ample and combining the almond hint with the aroma of cut grass and olive leaf. Nice and rounded on the palate, sweet entry of pungency and bitter. Artichoke in the final.



Sociedade Agrícola  
Alberto Manso, Lda  
Rua da Igreja, 9  
Vale Pereiro  
saam.lda@gmail.com  
saam@casadevalpereiro.com



António Manso



Madural, Cordovil

ORGANIC



Yes

PDO  
PGI



Yes



Gold Medal



Europe  
Portugal

## CASA DE SANTO AMARO "CLÀSSICO" DOP/PDO AZEITE DE TRAS-OS-MONTES



This EVOO displaying a medium olive fruity intensity that reminiscent of fresh olives and has the perfect aroma of delicate notes of green tomato, olive leaf, cut grass. Pungent and bitter are present and dosed and the aftertaste is characteristic to chicory, artichoke and radish.



### TRAS-OS-MONTES PRIME, LDA CASA DE SANTO AMARO

Largo do Eírol, 1  
Sucções, Mirandela  
antonio@casadesantoamaro.com  
www.casadesantoamaro.com



Antonio Pavao



6500



Cobrançosa 50%, Verdeal 30%, Madural 20%

ORGANIC



No

PDO  
PGI



Yes



350



Mechanical (trunk shaker and vibrators)



Up to € 8,00



Gold Medal





Europe  
Portugal

## CASA DE SANTO AMARO "PRAEMIUM" DOP/PDO AZEITE DE TRAS-OS-MONTES



This EVOO displaying a clean and persistent fresh fruitiness with evident notes of tomato leaf, green banana, green almond, grass, fig leaf. Robust intensity of pungency and medium intensity of bitter taste accompanied by a somewhat feeling of arugula and green pepper.



### TRAS-OS-MONTES PRIME, LDA CASA DE SANTO AMARO

Largo do Eirol, 1  
Sucções, Mirandela  
antonio@casadesantoamaro.com  
www.casadesantoamaro.com



Antonio Pavao



5200



Cobrançosa 80%, Verdeal 20%

ORGANIC



No

PDO  
PGI



Yes



350



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Gold Medal





Europe  
Portugal

## CASA DE SANTO AMARO "PRESTIGE" DOP/PDO AZEITE DE TRAS-OS-MONTES



A pleasant EVOO characterised by a quite fruity with green notes. A medium sensation coming from scents of ripe tomato and ripe banana, green apple and cut grass. Medium intensity of pungency and bitter taste on the palate with artichoke.



### TRAS-OS-MONTES PRIME, LDA CASA DE SANTO AMARO

Largo do Eirol, 1  
Sucções, Mirandela  
antonio@casadesantoamaro.com  
www.casadesantoamaro.com



Antonio Pavao



6000



Cobrançosa 70%, Verdeal 20%, Madural 10%

ORGANIC



No

PDO



Yes



350



Mechanical (trunk shaker and vibrators)



Over € 15,00



Gold Medal



Europe  
Portugal

## CASA DE SANTO AMARO "SELECTION" DOP/PDO AZEITE DE TRAS-OS-MONTES



EVOO characterised by green aroma with intense notes of fresh olives. Fresh herbaceous clean with scents of green tomato, fresh almond, green apple, green banana and flowers. Medium intensity of pungency and delicate intensity of bitter taste with pepper and artichoke.



### TRAS-OS-MONTES PRIME, LDA CASA DE SANTO AMARO

Largo do Eiról, 1  
Sucções, Mirandela  
[antonio@casadesantoamaro.com](mailto:antonio@casadesantoamaro.com)  
[www.casadesantoamaro.com](http://www.casadesantoamaro.com)



Antonio Pavao



8000



Cobrançosa 60%, Verdeal 30%, Madural 10%

ORGANIC



No

PDO  
PGI



Yes



350



Mechanical (trunk shaker and vibrators)



Up to € 8,00



Gold Medal

NORTH HEMISPHERE



# SLOVENIA

## EXTRA VIRGIN OLIVE OIL

### GOLD MEDALS

EVO IOOC  
GUIDE  
2019/2020



Europe  
Slovenia

## Morgan Cuvee



EVOO characterised by a robust harmonious green fruitiness with an optimum balance between persistent herbaceous notes of tomato (green & ripe), red apple, banana, grass, and guava. Nice levels of bitterness and pungency of pink pepper and arugula.



**Olive Oil Morgan**  
Grintovec, 1  
Smarje  
[info@olje-morgan.si](mailto:info@olje-morgan.si)  
[www.olje-morgan.si](http://www.olje-morgan.si)



Franc Morgan



2500



Belica 50%, Leccino 20%, Maurino 20%,  
Moraiolo 5%, Rosciola 5%

ORGANIC



Yes

PDO  
PGI



Yes



230



Hand



Between € 8,00 and € 15,00



Gold Medal

NORTH HEMISPHERE



# SPAIN

## EXTRA VIRGIN OLIVE OIL GOLD MEDALS

EVO IOOC  
GUIDE  
2019/2020



Europe  
Spain

# Oro del Desierto Coupage Organic



EVOO characterised by green sensation with a strong note of freshly harvested olives. In terms of aroma is medium with hints of green tomato, grass, green apple, and herbs. Bitterness is powerful and pungent is distinct from a flavour of black pepper and chicory.



**Rafael Alonso Aguilera SL**

CTRA N 340A Km 474

Tabernas

[orodeldesierto@orodeldesierto.com](mailto:orodeldesierto@orodeldesierto.com)

[www.orodeldesierto.com](http://www.orodeldesierto.com)



Rafael Alonso Barrau



25000



Picual 60%, Hojiblanca 20%, Arboquina 20%

ORGANIC



Yes

PDO



No

PGI



550



Mechanized with facilitators



Between Euro 8,00 and 15,00



Organic EU, JAS, Organic China, FDA NOP



Gold Medal



Europe  
Spain

## Alcober



This EVOO possesses a delicate olive fruitiness that reminiscent of late harvested olives combined with the presence of almond, olive leaf, ripe banana and ripe fruits. Delicate levels of bitterness and pungency, pepper closure.



**Fernando Alcober e Hijos, S.A.**  
Muro Sta. María, Edif. Molino  
Mayor, 1ª Planta - Alcañiz  
[info@aceitedelbajoaragon.es](mailto:info@aceitedelbajoaragon.es)  
[www.aceitedelbajoaragon.es](http://www.aceitedelbajoaragon.es)



Dop Aceite Del Bajo Aragón



Empeltre 100%

ORGANIC



No

PDO  
PGI



Yes



Gold Medal  
EVO IOOC Best Of Bajo Aragón 2019





Europe  
Spain

# ALMAOLIVA ARBEQUINO



A pleasant EVOO with a medium olive fruitiness that reminiscent of olives at the ideal ripening point, endowed with touch of almond, green tomato, cut grass, rose and cinnamon complete its aroma. Pungent and bitter are present and well dosed and shows note of artichoke and bitter almond.



## ALMAZARAS DE LA SUBBETICA

CTRA A-339 Km 17,800

Carcabuey

comercial@almazarasdelasubbetica.com

www.almazarasdelasubbetica.com



M. Carmen



18000



Arbequina 100%

ORGANIC



No

PDO  
PGI



No



800



Mechanical (beaters)



Between € 8,00 and € 15,00



Gold Medal



Europe  
Spain

# ALMAOLIVA BIO



This EVOO boasts a robust olive fruitiness that evokes of early harvested olives and its aroma is full and rotund with herbal notes freshly cut, herbs, fresh almond and tomato leaf. A strong stinging sensation in the throat and in the after-taste scent of radish and arugula.



**ALMAZARAS  
DE LA SUBBETICA**  
CTRA A-339 Km 17,800  
Carcabuey

comercial@almazarasdelasubbetica.com  
www.almazarasdelasubbetica.com



M. Carmen



23000



Picuda 60%, Picual 20%, Hojiblanca 20%

ORGANIC



Yes

PDO



No



800



Mechanical (beaters)



Up to € 8,00



Gold Medal



Europe  
Spain

# PARQUEOLIVA SÉRIE ORO



This EVOO has great fruit character and displaying a clean and persistent fresh fruitiness. Its bouquet distinguishes with a clear hint of freshly mown grass, tomato leaf, green banana, and green pepper. Robust fruity admirably balanced on bitter and pungent notes, with a touch of chicory, artichoke and radish.



**ALMAZARAS  
DE LA SUBBETICA**  
CTRA A-339 Km 17,800  
Carcabuey

comercial@almazarasdelasubbetica.com  
www.almazarasdelasubbetica.com



M. Carmen



20000



Picuda 80%, Hojiblanca 20%

ORGANIC



No

PDO  
PGI



Yes



800



Mechanical (beaters)



Between € 8,00 and € 15,00



Gold Medal



Europe  
Spain

# RINCON DE LA SUBBETICA



**EVOO enriched by a robust harmonious green aroma that reminiscent of olives that are green. Vegetal characters on the nose with a suggestion of green tomato, mint, herbs, cut grass and fresh almond. Complex taste with sweet texture and a mild finish of chicory, arugula and black pepper.**



## ALMAZARAS DE LA SUBBETICA

CTRA A-339 Km 17,800

Carcabuey

[comercial@almazarasdelasubbetica.com](mailto:comercial@almazarasdelasubbetica.com)

[www.almazarasdelasubbetica.com](http://www.almazarasdelasubbetica.com)



M. Carmen



20000



Hojiblanca 100%

ORGANIC



Yes

PDO  
PGI



Yes



800



Mechanical (beaters)



Over € 15,00



Gold Medal

EVO IOOC Best International DOP/IGP  
North Hemisphere 2019



Europe  
Spain

## Quaryat Picual



EVOO enriched by notes of robust harmonious green and ripe fruitiness of green apple, red fruits, cut grass, and tomato with a definite and ample balance of olive leaf, and mint. Bitter is present and in-sync with a mild stinging sensation in the throat and the taste of artichoke and radish.



**Almazara Quaryat Dillar  
(Indivegil, SL)**

Calle Alegre 45

Dilar

info@quaryatdillar.com

www.quaryatdillar.com



Almazara Quaryat Dillar



6000



Picual 100%

ORGANIC



No

PDO



No



Mechanical (beaters)



Between € 8,00 and € 15,00



Gold Medal



Europe  
Spain

# Valdenvero Organic



This EVOO displaying a clean and persistent intense fruitiness with evident notes of apple, herbs, cut grass, celery, apple, and artichoke. Balsamic and vegetal characters on the nose. Nice on the palate, bitter and pungent are present and well-balanced with artichoke, green pepper, and walnut on the finish.



## SCO De Valdepeñas "COLIVAL"

C.tra Ciudad Real Km 85  
Valdepenas

info@colival.com

www.colival.com



Consoli Angela



20000



Cornicabra 100%

ORGANIC



Yes

PDO



No

PGI



600



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal

EVO IOOC Best of Spain 2019





Europe  
Spain

## Cortijo de Suerte Alta Coupage Natural



This EVOO has a robust olive fruitiness that reminiscent of early harvested olives, with an aromatic bouquet of green tomato, green banana, cut grass, and thistle. Robust intensity of pungency and bitter notes with a good fresh vibrant palate of artichoke and red pepper finish.



**Cortijo de Suerte Alta, SL**  
C/Encarnacion 4, Bajo Izda  
Madrid  
[almazara@suertealta.es](mailto:almazara@suertealta.es)  
[www.suertealta.es](http://www.suertealta.es)



Manuel Heredia Halcon



27000



Picudo, Picual, Hojiblanca

ORGANIC



Yes

PDO  
PGI



Yes



340



Mechanical (trunk shaker and vibrators)



Gold Medal





Europe  
Spain

# Henri Mor Private Reserve



This EVOO has a robust olive fruitiness that reminiscent of early harvested olives with an optimum balance between notes of apple, tomato, freshly mown grass, fresh almond, banana. Its taste is mild with the subsequent bitter and pungent taste of green pepper and artichoke.



**Henri Mor SL**  
Calle mayor, 23  
Juncosa  
henrimor.es@gmail.com  
www.henri-mor.com



Henri Mor



3000



Arbequina 100%

ORGANIC



No

PDO



Yes

PGI



490



Mechanical (trunk shaker and vibrators)



Over € 15,00



Gold Medal  
EVO IOOC Finalist 2019



Europe  
Spain

# Cortijo el Puerto Arbosana Ecologico



This EVOO has an intense olive fruitiness that evokes the typical odour of fruit before it ripens, enriched by notes of citrus, artichoke leaves, and fresh almond. It is extremely pungent an bitter, balsamic and harmonic.  
Green & black pepper finish.



## IngeOliva

Carretera A-456, Km 18,6  
Lora del Río  
info@cortijoelpuerto.com  
www.cortijoelpuerto.com



Julian Camargo Donaire



1000



Arbosana 100%

ORGANIC



Yes

PDO  
PGI



No



35



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal



Europe  
Spain

# Cortijo el Puerto Coupage Envero Ecologico



A pleasant EVOO with almost robust sensations of olive fruitiness that evokes olives at the ideal ripening point. Hints of fruits (apple and avocado), tomato and fig leaf. Mild on the palate, green pepper, radish, and artichoke background.



## IngeOliva

Carretera A-456, Km 18,6

Lora del Río

info@cortijoelpuerto.com

www.cortijoelpuerto.com



Julian Camargo Donaire



3000



Coupage

ORGANIC



Yes

PDO



No

PGI



35



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal



Europe  
Spain

# Cortijo el Puerto Coupage Maduro Ecologico



This EVOO shows a medium olive fruitiness bringing to mind of ripe olives with prevailing scents of fruits (apple, mango, banana), freshly herbs, olive leaf, and tomato. Pungent and bitter are present and dosed, with distinct flavour of chicory, pepper and hazelnut.



## IngeOliva

Carretera A-456, Km 18,6

Lora del Río

info@cortijoelpuerto.com

www.cortijoelpuerto.com



Julian Camargo Donaire



3000



Coupage

ORGANIC



Yes

PDO



No

PGI



35



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal



Europe  
Spain

# Cortijo el Puerto Coupage Temprano Ecologico



EVOO characterised by clean and persistent fresh fruitiness, endowed with well-balanced notes of almond, olive leaf, cut grass and tomato. Pleasant intensity of bitter and pungent taste, displaying retro-nasal perception of pepper, radish, and chicory.



## IngeOliva

Carretera A-456, Km 18,6

Lora del Río

info@cortijoelpuerto.com

www.cortijoelpuerto.com



Julian Camargo Donaire



3000



Coupage

ORGANIC



Yes

PDO



No

PGI



35



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal



Europe  
Spain

# Cortijo el Puerto Hojiblanca Ecologico



A pleasant EVOO characterised by a quite fruity with green notes. A delicate sensation coming from scents of fresh almond, banana, apple, tomato leaf, and cut grass. Robust intensity of pungency and bitter taste on the palate with artichoke, arugula, green pepper and almond.



## IngeOliva

Carretera A-456, Km 18,6

Lora del Río

info@cortijoelpuerto.com

www.cortijoelpuerto.com



Julian Camargo Donaire



550



Hojiblanca 100%

ORGANIC



Yes

PDO



No

PGI



35



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal





Europe  
Spain

# Cortijo el Puerto Koroneiki Ecologico



This EVOO possesses a medium olive fruitiness that reminiscent of early harvested olives combined with the presence of banana and fresh almond fragrance. Odour of tomato, herbs, and balsamic notes. Nice levels of bitterness and pungency, chicory, artichoke and radish closure.



## IngeOliva

Carretera A-456, Km 18,6

Lora del Río

info@cortijoelpuerto.com

www.cortijoelpuerto.com



Julian Camargo Donaire



1000



Koroneiki 100%

ORGANIC



Yes

PDO



No

PGI



35



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal





Europe  
Spain

## Cortijo el Puerto Olina Ecologico



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



### IngeOliva

Carretera A-456, Km 18,6

Lora del Río

info@cortijoelpuerto.com

www.cortijoelpuerto.com



Julian Camargo Donaire



600



Olina 100%

ORGANIC



Yes

PDO



No

PGI



35



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal



Europe  
Spain

# Cortijo el Puerto Picual Ecologico



**EVOO enriched by a robust harmonious green aroma. In terms of smell it displaying a touch of tomato and olive leaf, cut grass, artichoke. Complex taste with subsequent high level of bitter and pungent flavour, with green pepper and artichoke in retro-nasal perception.**



## IngeOлива

Carretera A-456, Km 18,6  
Lora del Río  
info@cortijoelpuerto.com  
www.cortijoelpuerto.com



Julian Camargo Donaire



1000



Picual 100%

ORGANIC



Yes

PDO



No

PGI



35



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal  
EVO IOOC Finalist 2019



Europe  
Spain

# Cortijo el Puerto Picudo Ecologico



This EVOO displaying 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. Medium intensity of pungency and bitter notes with a good fresh vibrant palate of arugula.



## IngeOliva

Carretera A-456, Km 18,6

Lora del Río

info@cortijoelpuerto.com

www.cortijoelpuerto.com



Julian Camargo Donaire



550



Picudo 100%

ORGANIC



Yes

PDO  
PGI



No



35



Mechanized with facilitators



Between € 8,00 and € 15,00



Gold Medal



Europe  
Spain

## Hispasur Gold



A pleasant EVOO with a medium olive fruitiness that reminiscent of olives that reminiscent ripe-harvested olives, endowed with a trace of ripe fruits, grass, olive leaf and ripe tomato. Subsequent bitter and pungent notes of artichoke and green pepper.



**Knolive Oils SL**  
Ctra. A-339, Km 23  
Priego de Córdoba  
[info@knolive.com](mailto:info@knolive.com)  
[www.knolive.com](http://www.knolive.com)



Gloria Serrano



11000



Picual 100%

ORGANIC



No

PDO



No



600



Hand



Over Euro 15,00



FDA, HACCP



Gold Medal



Europe  
Spain

# Knolive Epicure



EVOO characterised by green sensation with strong notes of freshly harvested olives. It has an attractive aroma of green tomato, fresh almond, herbs, cut grass. An intense bitterness and pungency taste, with final of chicory, bitter almond, pepper, and artichoke.



**Knolive Oils SL**  
Ctra. A-339, Km 23  
Priego de Córdoba  
info@knolive.com  
www.knolive.com



Gloria Serrano



12000



Hojiblanca, Picuda

ORGANIC



No

PDO  
PGI



No



600



Hand



Over Euro 15,00



FDA, HACCP, Organic



Gold Medal  
EVO IOOC Finalist 2019



Europe  
Spain

## Conde de Mirasol



This EVOO starts with green sensation and robust hints of freshly harvested olives. A nice green notes coming from a herbaceous impression of green apple, banana, and basil. Mint complete its aroma. Delicate intensity of pungency and bitter taste like arugula, radish and chicory.



### Aceites Mirasol, SL

Paseo General Martinez Campos, 41- 7  
Madrid  
[aguadulce.molinorute@gmail.com](mailto:aguadulce.molinorute@gmail.com)



Francisco Trujillo



3200



Hojiblanca 100%

ORGANIC



No

PDO  
PGI



No



700



Hand



Gold Medal

EVO IOOC Best International Monovarietal  
North Hemisphere 2019





Europe  
Spain

# OLEUM HISPANIA HOJIBLANCA



A pleasant EVOO characterised by green aroma with scents of freshly harvested olives. In a mouth clearly defined the presence of green tomato, cut grass, and cauliflower. Medium intensity of pungency and bitter taste, with artichoke and arugula in the aftertaste.



**Molino Virgen de Fátima SL**  
(OLEUM HISPANIA)

Avda Castro del Rio

Llano de Espinar

export@oleumhispania.com

www.oleumhispania.com



Francisco Siles Lopez



5000



Hojiblanca 100%

ORGANIC



No

PDO



No

PGI



1400



Hand



Between Euro 8,00 and Euro 15,00



Gold Medal





Europe  
Spain

# Oleocampo Premium Picual



This EVOO has a robust olive fruitiness that evokes early harvested olives. Its aromatic bouquet with suggestion of almond, artichoke, tomato, banana, guava, and cut grass. Robust intensity of pungency and bitter taste. The pleasant bitter almond aftertaste is distinctive of black pepper and radish.



**Oleocampo S.C.A.**  
Avenida Constitucion, 101  
Torre del Campo  
marketing@oleocampo.com  
www.oleocampo.com



Javier Martos



5000



Picual 100%

ORGANIC



No

PDO



No



650



Mechanized with facilitators



Between € 8,00 and € 15,00



BRC, IFS, FSCC22000



Gold Medal



Europe  
Spain

## Palacio de Los Olivos



EVOO enriched by notes by a robust harmonious green fruitiness with an optimum balance between tomato leaf, freshly mown grass, thistle, rosemary, and tea leaves. Pungent and bitter are present and dosed with a flavour of black pepper, artichoke, arugula and chicory.



**Olivapalacios, SL**  
C/ Zurbano 49, Of.1  
Madrid  
info@olivapalacios.es  
www.olivapalacios.es



Luis Rubio



28000



Picual 100%

ORGANIC



No

PDO  
PGI



Yes



800



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Gold Medal

NORTH HEMISPHERE



# TURKEY

## EXTRA VIRGIN OLIVE OIL

### GOLD MEDALS

EVO IOOC  
GUIDE  
2019/2020

# Hermus Arbequina



A pleasant EVOO with a delicate olive fruitiness that evokes green olives, with hints of ripe olives. Its bouquet is definite, with traces of tomato leaf, apple, almond, cinnamon and celery. Mild and light intensity of pungency and bitter taste with black pepper and chicory at the end.



**Hermus Olive Oil**  
Cumhuriyet Cad. Temrek Mah., 36  
Köprübaşı/Manisa  
info@hermus.com.tr  
www.hermus.com.tr



Ali Zihnioğlu



Arbequina 100%

ORGANIC



No

PDO



No

PGI



300



Mechanized with facilitators / Hand



Between Euro 8,00 and Euro 15,00



Gold Medal

## İz Olives



This EVOO displaying a clean and persistent medium fresh olives fruitiness. Fine and characterised in the nose, by extended notes of ripe tomato, apple, green banana and celery. A good vibrant palate with arugula and vanilla at the end.



**izolive**

Moralılar Mah, 118

Akhisar

p\_birsen@hotmail.com

izolive.com



Birsen Pehlivan



2000



Çöp Aşı 100%

ORGANIC



No

PDO



No

PGI



250



Mechanized with facilitators



Up to euro 8



Gold medal

# Fresh Future Olive Oil



This EVOO starts with green aroma and moderate hints of fresh olives. Attractive in the nose, displaying entirely green notes of tomato, cren, almond, and herbs.  
Very flavorful palate with a delicate entry of pungency and bitter. Arugula and black pepper in the aftertaste.



Koşan LTD ŞTi  
Havran  
Akhi'sar  
p\_birsen@hotmail.com  
www.freshfuture.com

 Birsen Pehlivan

 2000

 Edremit 100%

ORGANIC  No

PDO  
PGI  No

 100

 Mechanized with facilitators

 Up to euro 8

  
 Gold Medal  
EVO IOOC Finalist 2019

# Tayga İyi Gıda Mid-Harvest Premium



EVOO characterised by a medium harmonious green fruitiness with an optimum balance between notes of fresh almond, green apple, cut grass, and balsamic notes. A good fresh vibrant palate, bitter and pungent are medium, with chicory in the final.



## Manahan Gıda

Kuloglu Mah Aga Hamami Sok  
1/9  
Beyoglu Istanbul  
info@manahan.com.tr  
taygagoodfood.com



Feza Sanli



2500



Memecik 100%

ORGANIC



No

PDO



No

PGI



250



Mechanized with facilitators



Up to euro 8



Gold Medal




# NOVA VERA USLU



EVOO enriched by scents of robust harmonious green fruitiness with an optimum balance between the hints of green tomato leaf, fresh almond and herbs. Its taste shows a robust intensity of pungency and bitter notes like artichoke and mint.



**Nova Vera Gıda  
ve Tarım San.Tic. Ltd.**  
DOSB 2. Kısım D2033 Sk, 2  
Dilovası - Kocaeli  
bahar.alan@nova-vera.com  
www.novavera.com.tr

 Bahar Alan

 1000


 Uslu 100%

ORGANIC  No

PDO  
PGI  No

 100

 Mechanized with facilitators

 Between Euro 8,00 and Euro 15,00



 Gold Medal  
EVO IOOC Best of Turkey 2019

## Side Antik



EVOO characterised by a medium/delicate olive fruitiness that reminiscent of olives at the ideal ripening point. In the nose sensation of red apple, flowers, ripe tomato and olive leaf. Sweet entry of pungency and bitter, with a trace of red pepper.



**Orient**

p\_birsen@hotmail.com



Birsen Pehlivan



Tavşan Yüreği 100%

ORGANIC



No

PDO



No

PGI



Hand



Gold Medal

# Vievi Zeytinyagi Koroneiki



EVOO enriched by notes by a medium harmonious green and ripe fruitiness with an optimum balance between almond, grass, green pepper and balsamic hint of mint. Pungent and bitter are present and dosed, with a pleasant sensation of pine seed and artichoke.



## Vievi Olive Oil

Aydın

p\_birsen@hotmail.com

www.vievioliveoil.com



Selami Zağlı



100



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



100



Mechanized with facilitators



Between Euro 8,00 and Euro 15,00



Gold Medal  
EVO IOOC Finalist 2019



## EXTRA VIRGIN OLIVE OIL SILVER MEDALS

EVO IOOC  
GUIDE  
2019/2020

SOUTH HEMISPHERE



# ARGENTINA

## EXTRA VIRGIN OLIVE OIL

### SILVER MEDALS

EVO IOOC  
GUIDE  
2019/2020



America  
Argentina

## d'Aguirre Clásico Aceite de Oliva Virgen Extra



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.



**Aimurai SA**

Vichigasta - La Rioja  
Bv. Rivadavia, B° Los Boulevares  
Córdoba  
acarbajal@aimurai.com.ar  
aimurai.com.ar



Alberto Martín Carbajal



Koroneiki, Arbosana, Coratina

ORGANIC



No

PDO  
PGI



No



Silver Medal



America  
Argentina

# Olivum Aceite de Oliva Virgen Extra Picual



EVOO enriched by notes of robust harmonious ripe fruitiness with a definite feeling of ripe tomato, olive leaf and ripe banana. It has the perfect taste of thistle and pink pepper with a balanced relationship between bitterness and pungency sensation.



**Establecimiento Olivum SA**  
Ruta 40 Km 3377  
Sarmiento (San Juan)  
blancomaevangelina@gmail.com  
www.olivumsa.com.ar



Evangelina Blanco



Picual 100%

ORGANIC



No

PDO  
PGI



No



Silver Medal





America  
Argentina

# Gran Laur Aceite de Oliva Virgen Extra



This EVOO has an intense olive fruitiness that evokes the typical suggestion of fruit before it ripens, enriched by notes of olive leaf, green banana, tomato, and fresh almond. It is extremely pungent and bitter, balsamic and harmonic. Black pepper finish.



**Olivícola Laur - Millan SA**  
ALVAREZ CONDARCO 740  
Videla Aranda, 2850  
Cruz de Piedra, Maipú – Mendoza  
gabriel@olvilaur.com  
www.olvilaur.com



Gabriel Guardia - Paola Ceccarelli



Arauco 95%, Arbequina 5%

ORGANIC



No

PDO  
PGI



No



Silver Medal



America  
Argentina

# Gran Mendoza Aceite de Oliva Virgen Extra



This EVOO shows a clean and persistent fresh fruitiness, endowed with well-balanced notes of green banana, ripe fruits, and fig leaf. Pleasant intensity of bitter and pungent taste, displaying retro-nasal perception of radish.



**Olivícola Laur - Millan SA**  
ALVAREZ CONDARCO 740  
Videla Aranda, 2850  
Cruz de Piedra, Maipú – Mendoza  
gabriel@olvlaur.com  
www.olvlaur.com



Gabriel Guardia - Paola Ceccarelli



Arauco 90%, Arbequina 10%

ORGANIC



No

PDO  
PGI



No



Silver Medal



America  
Argentina

# Laur Aceite de Oliva Virgen Extra



This EVOO displaying a robust olive fruitiness that reminiscent of the typical odour of ripe fruits, with an aromatic bouquet of tomato, flowers, ripe fruits, and basil. Medium intensity of pungency and bitter notes with a good fresh vibrant palate of arugula.



**Olivícola Laur - Millan SA**  
ALVAREZ CONDARCO 740  
Videla Aranda, 2850  
Cruz de Piedra, Maipú – Mendoza  
gabriel@olvlaur.com  
www.olvlaur.com



Gabriel Guardia - Paola Ceccarelli



Arauco 70%, Arbequina 25%, Frantoio 5%

ORGANIC



No

PDO



No



Silver Medal



America  
Argentina

# Laur Altos Limpios Aceite de Oliva Virgen Extra



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



**Olivícola Laur - Millan SA**  
ALVAREZ CONDARCO 740  
Videla Aranda, 2850  
Cruz de Piedra, Maipú – Mendoza  
gabriel@olvlaur.com  
www.olvlaur.com



Gabriel Guardia - Paola Ceccarelli



Arauco 90%, Arbequina 10%

ORGANIC



No

PDO  
PGI



No



Silver Medal



America  
Argentina

# Laur Cruz de Piedra Aceite de Oliva Virgen Extra



This EVOO possesses a medium olive fruitiness that evokes olives that reminiscent ripe-harvested olives. In the nose suggestion of ripe tomato, exotic fruits, ripe banana. Nice and rounded on the palate with dried fruits in the aftertaste.



**Olivícola Laur - Millan SA**  
ALVAREZ CONDARCO 740  
Videla Aranda, 2850  
Cruz de Piedra, Maipú – Mendoza  
gabriel@olvilaur.com  
www.olvilaur.com



Gabriel Guardia - Paola Ceccarelli



Arauco 85%, Arbequina 15%

ORGANIC



No

PDO  
PGI



No



Silver Medal



America  
Argentina

# Laur Medrano Aceite de Oliva Virgen Extra



A pleasant EVOO enriched by a robust harmonious green aroma. In terms of smell it displaying a touch of cut grass, green tomato, herbs and cauliflower. Complex taste with subsequent high level of bitter and pungent flavour, with green pepper and artichoke in retro-nasal perception.



**Olivícola Laur - Millan SA**  
ALVAREZ CONDARCO 740  
Videla Aranda, 2850  
Cruz de Piedra, Maipú – Mendoza  
gabriel@olvlaur.com  
www.olvlaur.com



Gabriel Guardia - Paola Ceccarelli



Arauco 70%, Arbequina 30%

ORGANIC



No

PDO  
PGI



No



Silver Medal





America  
Argentina

# Oliovita Aceite de Oliva Virgen Extra Changlot



This EVOO has a medium olive fruitiness that reminiscent ripe-harvested olives, enriched by suggestions of almond, thyme, walnut and grass. The sweet flavour of almond continues with a subsequent bitter and pungent notes of chicory and pepper.



## Solfrut SA

Dardo Rocha, 896 Torre II Piso 2°  
Martínez - Buenos Aires  
fbagioli@solfrut.com  
www.oliovita.com



Francisco Baglioli



Changlot 100%

ORGANIC



No

PDO  
PGI



No



Kosher, Sin TACC



Silver Medal





America  
Argentina

# Oliovita Edición Limitada Orgánico AOVE Picual



EVOO characterised by olive fruitiness that brings to mind of turning colour olives. In terms of aroma shows distinct scents of tomato, banana, olive leaf and cauliflower. Bitter is present and well balanced with a sensation in the throat with the pleasant artichoke and eucalyptus aftertaste.



## Solfrut SA

Dardo Rocha, 896 Torre II Piso 2º  
Martínez - Buenos Aires  
fbagioli@solfrut.com  
www.oliiovita.com



Francisco Baglioli



Picual 100%

ORGANIC



Yes

PDO  
PGI



No



Kosher, Sin TACC



Silver Medal

SOUTH HEMISPHERE



# BRAZIL

## EXTRA VIRGIN OLIVE OIL SILVER MEDALS

EVO IOOC  
GUIDE  
2019/2020



America  
Brazil

# Azeite Batalha Black



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



**Azeite Batalha  
Agroindustrial Ltda**

BR 293, km 120,5

Pinheiro Machado

[rlazzarotto@azeitebatalha.com.br](mailto:rlazzarotto@azeitebatalha.com.br)

[www.azeitebatalha.com.br](http://www.azeitebatalha.com.br)



Rossano Lazzarotto



40000



Picual 20%, Koroneiki 60%, Coratina 20%

ORGANIC



No

PDO



No



450



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Silver Medal



America  
Brazil

## Azeite Orfeu



EVOO characterised by a medium olive fruitiness remindful of green olives, with some notes of ripe olives. In terms of aroma is delicate with a trace of herbs, olive leaf, banana, and apple. Medium intensity of bitter and medium intensity of pungency like black pepper.



### Azeite Orfeu

Estrada Botelhos Divisa Nova, Km 06  
Zona Rural  
Botelhos  
[andre.secco@cafeorfeu.com.br](mailto:andre.secco@cafeorfeu.com.br)



André Secco



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



1270



Hand



Between € 8,00 and € 15,00



Silver Medal



America  
Brazil

# Azeite de Oliva Extra Virgem Arbequina



This EVOO denote a medium olive fruity intensity that reminiscent of olives that reminiscent ripe-harvested olives. In the nose hints of flowers, tomato, banana and herbs. Sweet texture with a mild finish of almond, artichoke and black pepper.



## Verde Louro Azeites Ltda

Estrada Rincão do São João, 14.427  
Canguçu  
romario@verdelouroazeites.com.br  
www.verdelouroazeites.com.br



Leo Fuhrmann



10000



Arbequina 100%

ORGANIC



No

PDO  
PGI



No



320



Mechanical (trunk shakers and vibrators)



Over Euro 15,00



Silver Medal



America  
Brazil

## Costa Doce Blend MEDIO



This EVOO has a medium olive fruitiness that reminiscent of green olives, with a suggestion of ripe olives. Distinct hints of apple, herbs, ripe tomato, flowers. Subsequent bitter and pungent notes of bitter almond and arugula.



**Vignatti Agroindustrial Ltda**  
Av das Industrias, 490  
Porto Alegre  
[rodrigo@olivascostadoce.com.br](mailto:rodrigo@olivascostadoce.com.br)  
[www.olivascostadoce.com.br](http://www.olivascostadoce.com.br)



Milton Vignatti



4000



Arbequina 50%, Arbosana 40%, Manzanilla 10%

ORGANIC



No

PDO  
PGI



No



154



Mechanical (beaters)



Between € 8,00 and € 15,00



Silver Medal

NORTH HEMISPHERE



# FRANCE

EXTRA VIRGIN OLIVE OIL  
SILVER MEDALS

EVO IOOC  
GUIDE  
2019/2020





Europe  
France

# Lou Divin Préludi AOP

## Huile d'olive de Nice



This EVOO displaying a medium olive fruitiness that reminiscent of ripe olives with distinct and subsequent hints of banana, red apple, flowers, almond, rosemary. A note of olive leaf finalizes the aroma. Taste is ample, with a pleasant touch of bitter almond.



**E.A.R.L. Champ Soleil**  
2 Chemin de Sembola  
La Trinite  
champssoleil@wanadoo.fr



Henri Derepas



1700



Cailletier 100%

ORGANIC



Yes

PDO  
PGI



Yes



300



Mechanical (beaters)



Between € 8,00 and € 15,00



Silver Medal

NORTH HEMISPHERE



# GREECE

## EXTRA VIRGIN OLIVE OIL

### SILVER MEDALS

EVO IOOC  
GUIDE  
2019/2020



Europe  
Greece

# ALEXANDROS 'SPECIAL EDITION'



EVOO characterised by a delicate olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of ripe fruits (banana, avocado), ripe tomato, and grass. Its taste is delicate with low bitterness and pungency on the palate.



Alexandros Olive mill  
Alexandroypolis  
Alexandroupoli  
alexoil1971@gmail.com



Alexandros Voukoureslts



1000



Makris 100%

ORGANIC



No

PDO



No

PGI



500



Mechanical (beaters)



Between € 8,00 and € 15,00



Silver Medal



Europe  
Greece

## One & Olive



**EVOO enriched by a robust olive fruitiness that reminiscent of olives that reminiscent ripe-harvested olives. An evident scent of banana, fresh almond, tomato leaf, and grass. Medium intensity of bitter with subsequent pungent notes of black pepper and walnut.**



**Anagnostopoulos & Co**  
**"One & Olive"**

Manessi-Messinia

Manessi

info@oneolive.gr

www.oneolive.gr



Dimitris Anagnostopoulos



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



300



Hand



Between Euro 8,00 and 15,00



Silver Medal



Europe  
Greece

## Pamako Blend Premium Mountain Organic



This EVOO possesses a medium olive fruitiness that reminiscent of olives at the ideal ripening point. It has a vivid fruit aroma accompanied by a somewhat of ripe fruits (apple, banana, guava), and ripe tomato. Medium intensity of pungency and medium intensity of bitter with the aftertaste of walnut and black pepper.



**Androulakis Eftychios**  
**Olive Oil Bottling**  
Anagnostou Giannakaki, 17  
Chania  
salespamako@gmail.com  
www.pamako.gr



Androulakis Eftychios



Tsounati 60%, Koroneiki 40%

ORGANIC



Yes

PDO



No



700



Hand



Between € 8,00 and € 15,00



FDA, HACCP, ORGANIC, AGROCERT



Silver Medal



Europe  
Greece

# Organic Extra Virgin Olive Oil Olyssos



This EVOO has a medium olive fruitiness that reminiscent of an olive picked at the right degree of maturity, with a pleasant touch of ripe banana, olive leaf, and tomato. Sweet entry of pungency and bitter, dried fruits closure.



**Botzakis SA**  
Alagni  
Monofatsiou Heraklion  
marketing@creta-oil.gr  
www.creta-oil.gr



Botzakis



150000



Koroneiki 100%

ORGANIC



Yes

PDO



No



Hand



Between Euro 8,00 and Euro 15,00



ISO 22000, KOSHER, IFS, BRC



Silver Medal



Europe  
Greece

# Angel Premium



EVOO enriched by a robust olive fruitiness that reminiscent of olives that reminiscent ripe-harvested olives. An evident scent of banana, fresh almond, tomato leaf, and grass. Medium intensity of bitter with subsequent pungent notes of black pepper and walnut.



**Dragonas Bros S.A.**  
Asprohoma-Kalamata  
Kalamata  
kalamata@dragonas.gr  
www.dragonas.gr



Dimitris Anagnostopoulos



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



300



Hand



Between Euro 8,00 and 15,00



Silver Medal





Europe  
Greece

# TREA KORONEIKI & ATHINOELIA



This EVOO has a delicate olive fruitiness that reminiscent of ripe olives. Ripe aroma with the presence of ripe tomato, ripe banana, flowers and red fruits. Bitter is mild and well-balanced with a mild stinging sensation in the throat.



**Greka Icons S.A.**

5 Pentelis Str., P. Faliro

Athens

[premoundou@grekaicons.gr](mailto:premoundou@grekaicons.gr)

[www.treafood.com](http://www.treafood.com)



Marina Papatsoni



Koroneiki, Athinoelia

ORGANIC



No

PDO  
PGI



No



0-200



Hand



Between Euro 8,00 and 15,00



Silver Medal



Europe  
Greece

## St-Elias Premium



This EVOO starts with a delicate olive fruitiness bringing to mind of ripe olives with prevailing scents of ripe fruits, banana and ripe tomato. Pungent and bitter are present and dosed, with distinct hints of flowers and walnut.



### Group St-Elias Inc.

986 Rue des Clematites

Laval (Canada)

Made in Greece

[www.steliasolive.com](http://www.steliasolive.com)

[steliasoliveoil@gmail.com](mailto:steliasoliveoil@gmail.com)



Christos Lembessis (Estate Kotsiras)



15000



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



325



Hand



Between Euro 8,00 and Euro 15,00



Silver Medal



Europe  
Greece

## Oleum Crete



This EVOO has a delicate olive fruitiness that reminiscent of late-harvested olives with a hint of fruits (banana, apple), flowers and fennel. Delicate and well-balanced bitterness and pungent and a clean finish by walnut and pine seed.



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



Kostas Kidonakis



300000



Koroneiki 100%

ORGANIC



No

PDO



Yes



150



Mechanical (beaters)



Between € 8,00 and € 15,00



FSSC, USDA, KOSHER, FDA



Silver Medal



Europe  
Greece

# Maria Micheli KONOS



This EVOO starts with a medium olive fruitiness that reminds of ripe olives that brings to mind the aroma of banana, avocado, red apple, eucalyptus, artichoke, tomato. Pungent is distinct with a balanced bitterness of chicory and a clean finish.



## KONOS

6th km Alexandroupoli - Makri  
Alexandroupoli  
[info@konoshill.com](mailto:info@konoshill.com)  
[www.konoshill.com](http://www.konoshill.com)



Maria Micheli



800



Makri 100%

ORGANIC



No

PDO



No



200



Between € 8,00 and € 15,00



Silver Medal



Europe  
Greece

## Laconiko



A pleasant EVOO with a medium olive fruitiness that evokes ripe-harvested olives and shows a slight trace of ripe banana, red apple, ripe tomato, and olive leaf. In a mouth, moderate intensity of pungency and bitter taste with a persistent note of artichoke and ripe fruits.



### Laconiko

9239 Mike Garcia Dr.

Manassas (U.S.A.)

Made in Greece

info@laconiko.com

www.laconiko.com



Diamantis Pierrakos



5000



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



Hand



Between € 8,00 and € 15,00



Silver Medal



Europe  
Greece

# Liokareas Early Harvest



EVOO characterised by medium ripe fruit that reminiscent of late-harvested olives, with aroma of banana, tomato and tea leaves. Big sweet flavours of walnut with subsequent bitter and pungent notes of fresh almond on the finish.



**Liokareas Olive Oil**  
1001 Progress Court Bethel Park  
Pennsylvania (U.S.A.)  
Made in Greece  
[peter@liokareas](mailto:peter@liokareas)



Peter Liokareas



4000



Koroneiki 100%

ORGANIC



No

PDO



No

PGI



440



Hand



Over € 15,00



USA FDA



Silver Medal



Europe  
Greece

# Makaria Terra



This EVOO denote a medium olive fruitiness that reminiscent of green olives, with ample bouquet of green banana, apple, avocado, tomato, and chamomile. Medium intensity of pungency and delicate intensity of bitter taste definite and ample with dried fruits in the aftertaste.



**Makaria Terra**  
Skala Messinia  
Meligalas  
[info@makariaterra.com](mailto:info@makariaterra.com)  
[www.makariaterra.com](http://www.makariaterra.com)



Evgenia Andriopoulou



10000



Koroneiki 100%

ORGANIC



No

PDO



No

PGI



340



Mechanical (beaters)



Up to euro 8



Silver Medal





Europe  
Greece

# Agallis Extra Virgin Olive Oil



This EVOO possesses a medium olive fruitiness that reminiscent of ripe-harvested olives. It has evident notes of ripe fruits, tomato, fig leaf, avocado. Medium intensity of pungency and medium intensity of bitter with the aftertaste of walnut and pepper.



**Nikolaos Stogiannos**  
Andromaxis, 198  
Kallithea  
agallisfoods@gmail.com  
www.agallisoil.com



Dimitris Priftis



500



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



200



Hand



Silver Medal



Europe  
Greece

# Aphea



A pleasant EVOO characterised by medium notes of ripe olives typically of late maturity stage. Rich hints of banana, avocado, ripe tomato, and ripe fruits, with balanced bitterness and pungency and a clean finish.



## Olix Oil Ltd

59 - 61 Agiou Konstantinou Str.  
Maroussi  
psal@olixoil.com  
www.olixoil.com



Olix Oil



300000



Manaki 100%

ORGANIC



No

PDO



No



100



Mechanical (beaters)



Between € 8,00 and € 15,00



Silver Medal



Europe  
Greece

# Koroneiki Premium



EVOO characterised by a delicate olive fruitiness that evokes olives at the ideal ripening point. Hints of ripe fruits (banana & apple), ripe tomato and grass. Nice and rounded on the palate with dried fruits (walnut) and pepper, in the aftertaste.



## Olix Oil Ltd

59 - 61 Agiou Konstantinou Str.  
Maroussi  
psal@olixoil.com  
www.olixoil.com



Olix Oil



400000



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



100



Mechanical (beaters)



Between € 8,00 and € 15,00



Silver Medal



Europe  
Greece

# Ladelia Premium



This EVOO has a medium olive fruitiness that reminiscent of late-harvested olives with a trace of fruit (banana), herbs, and herbaceous background. Well-balanced bitterness and pungent and a clean finish by fresh almond, and arugula.



## Olix Oil Ltd

59 - 61 Agiou Konstantinou Str.  
Maroussi  
psal@olixoil.com  
www.olixoil.com



Olix Oil



180000



Koroneiki 100%

ORGANIC



No

PDO



No



100



Mechanical (trunk shakers and vibrators)



Between € 8,00 and € 15,00



Silver Medal



Europe  
Greece

# KTIMA LOUIZA GREEK ORGANIC EVOO



This EVOO boasts a medium olive fruitiness that reminiscent of late-harvested olives with hints of banana, apple, thyme and ripe tomato. Balanced bitterness and pungent and a clean finish by black pepper, artichoke and walnut.



## Olympian Green International SA

10-12 Dorileou Street Mavili Square  
Athens

[sales@olympiangreen.com](mailto:sales@olympiangreen.com)

[www.olympiangreen.com](http://www.olympiangreen.com)



Tammy Karambelas



1300



Koroneiki 100%

ORGANIC



Yes

PDO



No

PGI



80



Hand



Over Euro 15,00



ISO 22000, KOSHER, FDA, BRC, IFS



Silver Medal



Europe  
Greece

# Olympus Olive Oil



EVOO characterised by ripe aroma typically of late maturity stage of olives with a scent of ripe banana, tomato and red fruits.

Delicate intensity of pungency and delicate intensity of bitter taste with some impression of almond.



**Olympus Olive Oil**  
Industrial Area of Larisa  
Larisa

[www.olympusoliveoil.com](http://www.olympusoliveoil.com)  
[info@olympusoliveoil.com](mailto:info@olympusoliveoil.com)



Olympus Olive Oil



Koroneiki 50%, Megaritiki 50%

ORGANIC



No

PDO  
PGI



Yes



Hand



Between Euro 8,00 and Euro 15,00



Silver Medal



Europe  
Greece

# Paraskeyopoulos Bio Extra Virgin Olive Oil



This EVOO possesses ripe aroma typically of late maturity stage of olives with a scent of ripe fruit, green banana, tomato and almond. Delicate intensity of pungency and delicate intensity of bitter taste. Walnut in the aftertaste.



Paraskeyopoulos Antonios  
Kyparissia  
dim.ap.angnostopoulos@gmail.com



Paraskeyopoulos Antonios



1000



Koroneiki 100%

ORGANIC



Yes

PDO



No

PGI



100



Hand



Silver Medal





Europe  
Greece

# Agourelaios Organic Evoo



**EVOO characterised by a medium harmonious ripe fruitiness with a background of exotic fruits, apple, fig leaf and grass. A well-balanced relationship between a low level of bitterness and pungency with pine seed in retro-olfactory feelings.**



**Sakellaropoulos  
Organic Farms**  
Skoura, Sparta  
geosakel@gmail.com  
www.bioarmonia.gr



Sakellaropoulos George



2000



Koroneiki 100%

ORGANIC



Yes

PDO



Yes



400



Hand



Between Euro 8,00 and Euro 15,00



ISO 22000, FDA USA



Silver Medal



Europe  
Greece

# Mousadakou Extra Virgin Olive Oil



EVOO characterised by medium green notes of early harvested olives. Aroma is with distinct suggestions of citrus, green tomato, green banana, cut grass, tomato, and flowers. Its taste shows a medium intensity of pungency and medium intensity of bitter taste. Long aftertaste of green pepper and radish.



X. Mousadakou P.  
Mousadakos OE  
Agios Dimitrios  
Monemvasia  
litrivio@otenet.gr



X. Mousadakou P. Mousadakos



80000



Koroneiki 100%

ORGANIC



Yes

PDO  
PGI



No



100



Mechanized with facilitators



Up to euro 8



Silver Medal



Europe  
Greece

## Ziro Sitia Organic



This EVOO boasts a medium olive fruitiness that reminiscent of ripe olives. Evident notes of ripe banana, tomato, fig leaf, and almond.

Its taste is mild with a light intensity of pungency and delicate intensity of bitter taste. Herbaceous background of arugula and green pepper.



**Ziro Sitia**  
Plagies Mponta  
Sitia  
ladiziro@gmail.com  
www.ziro.gr



Ziro Sitia



1500



Koroneiki 100%

ORGANIC



Yes

PDO  
PGI



Yes



450



Mechanized with facilitators



Over Euro 15,00



HASP, ISO22000, PDO, BIO



Silver Medal

NORTH HEMISPHERE



# ISRAEL

## EXTRA VIRGIN OLIVE OIL SILVER MEDALS

EVO IOOC  
GUIDE  
2019/2020



Asia  
Israel

# Extra Peaceful Olive Oil (Organic)



A pleasant EVOO characterised by a medium olive fruitiness that reminiscent of olives at the ideal ripening point. A touch of ripe fruits (banana) and celery with a lingering pungent and bitter finish and flavour of arugula.



**Sindyanna of Galilee**  
Kfar Kanna Industrial Area  
P.O. Box 5134 Tel Aviv Jafa  
6105101 Kfar Kanna (Cana)  
hadasl@sindyan.org.il  
www.sindyanna.com



Hadas Lahav



2000



Coratina 80%, Barnea 20%

ORGANIC



Yes

PDO  
PGI



No



100



Mechanized with facilitators



Between € 8,00 and € 15,00



NOP USDA, Fair Trade (WFTO),  
Fair for Life (Ecocert IMOswiss)



Silver Medal

NORTH HEMISPHERE



# ITALY

## EXTRA VIRGIN OLIVE OIL SILVER MEDALS

EVO IOOC  
GUIDE  
2019/2020



Europe  
Italy

# IL BOSANA MONOCULTIVAR



A pleasant EVOO with a medium olive fruitiness that evokes ripe-harvested olives and shows a slight trace of red apple, citrus, tomato, grass and olive leaf. In a mouth, moderate intensity of pungency and bitter taste with a persistent note of green pepper and chicory.



**Accademia Olearia SRL**  
Loc. Ungias Galantè  
Alghero  
barbara@accademiaolearia.com  
www.accademiaolearia.com



Antonello Fois



4500



Bosana 100%

ORGANIC



No

PDO  
PGI



No



20



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Silver Medal





Europe  
Italy

## Selezione SUBLIMIS



This EVOO shows a medium notes of ripe olives that reminiscent of olives that are green or turning colour. Rich a trace of apple, basil, herbs, and radish, with balanced bitterness and pepper and a clean finish.



**Agostini Alfredo SNC**  
**Frantoio Agostini**  
Via Aso, 10  
Ortezzano  
[elia@frantoioagostini.it](mailto:elia@frantoioagostini.it)  
[www.frantoioagostini.it](http://www.frantoioagostini.it)



Elia Agostini



2000



Frantoio 85%, Moraiolo 10%, Carboncella 5%

ORGANIC



No

PDO  
PGI



No



300



Hand



Between Euro 8,00 and 15,00



Traceability (ISO 22005:08), Organic, PGI



Silver Medal



Europe  
Italy

# Vecchia Las Tanas



**EVOO enriched by a medium olive fruity intensity that reminiscent of fresh olives with some notes of flowers, olive leaf, and arugula. Its taste is definite and rotund with a strong taste of pungent and bitter notes of almond, artichoke and chicory.**



**Antica Compagnia Olearia  
Sarda di Antonio Gavino Fois**  
Via Vittorio Emanuele II, 225  
Alghero  
[info@anticacompagniaolearia.it](mailto:info@anticacompagniaolearia.it)  
[www.anticacompagniaolearia.it](http://www.anticacompagniaolearia.it)



Antonio Gavino Fois



2000



Bosana 100%

ORGANIC



No

PDO  
PGI



No



10



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Silver Medal



Europe  
Italy

# Bona Furtuna Biancolilla Centinara



EVOO characterised by a medium olive fruitiness that bringing to mind of olives that reminiscent ripe-harvested olives. Scents of ripe fruits (banana, apple), and ripe tomato. Nice and rounded on the palate, pine seed, and vanilla finish.



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



Pasquale Marino



2000



Biancolilla centinara 100%

ORGANIC



Yes

PDO



No

PGI



600



Hand



Over € 15,00



USDA, NOP



Silver Medal



Europe  
Italy

# BONO DOP Val di Mazara



EVOO characterised by a medium olive fruitiness that reminiscent of green olives, with hints of ripe olives. In the nose a flavour of red apple, ripe tomato, grass and fig leaf. In a mouth sweet entry of pungency and bitter, with subsequent thistle and almond in the aftertaste.



**Bonolio SAS**  
**di Michele Bono & F.lli**  
C.da Bordea s.n.c.  
Sciacca  
bonoliosas@gmail.com  
www.bonolio.it



Salvatore Bono



32000



Biancolilla 45%, Cerasuola 50%,  
Nocellara Del Belice 5%

ORGANIC



No

PDO



Yes

PGI



800



Hand



Between Euro 8,00 and Euro 15,00



Silver Medal



Europe  
Italy

## Ponentino



A pleasant EVOO enriched by clean and persistent medium-ripe fruitiness with in-sync notes of exotic fruits (avocado, banana), apple, and ripe tomato. Well-balanced intensity of bitter and pungent taste, displaying retro-nasal perception of green pepper and mint.



**Casale San Giorgio SRL**  
Via Casalazzara, 13  
Aprilia  
[info@casalesangiorgio.it](mailto:info@casalesangiorgio.it)  
[www.casalesangiorgio.it](http://www.casalesangiorgio.it)



Patrizia De Leone



Arbequina, Arbosana, Vittoria

ORGANIC



No

PDO  
PGI



No



80



Mechanical (beaters)



Over Euro 15,00



Silver Medal



Europe  
Italy

# ORO DON VINCENZO DOP LAMETIA



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 tomato leaf, herbs, and olive leaves. Medium bitter and pungent components, it shows a very pleasant note of bitter almond, chicory, and black pepper.



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



Isabella Cristiano



2500



Carolea 100%

ORGANIC



No

PDO  
PGI



Yes



100



Mechanized with facilitators



Over Euro 15,00



HACCP



Silver Medal



Europe  
Italy

# I Tesori del Sole Monocultivar Coratina



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



Az. Agr. De Lorenzo & C. SS  
C.da Feudo  
Lamezia Terme  
[info@tesoridelsole.it](mailto:info@tesoridelsole.it)  
[www.tesoridelsole.it](http://www.tesoridelsole.it)



Antonio Filippone



1000



Coratina 100%

ORGANIC



No

PDO



No

PGI



50



Mechanical (trunk shaker and vibrators)



Up to € 8,00



Silver Medal





Europe  
Italy

# Farchioni Biologico 100% Italiano



A pleasant EVOO with a medium level of ripe fruitiness, beautifully balanced with a richness of almond, banana, tomato, and olive leaf. It ends with a faintly floral finish. In terms of taste, its fruitiness is markedly delicate with a flavour of black pepper.



**Farchioni Olii S.p.A.**

Via Bruno Buozzi, 10

Giano dell'Umbria

tommaso.tassini@farchioni.it

www.oliofarchioni.com



Giampaolo Farchioni



1200



Ogliarola 40%, Leccino 30%, Frantoio 30%

ORGANIC



Yes

PDO



No



400



Mechanical (trunk shaker and vibrators)



Up to € 8,00



Silver Medal



Europe  
Italy

# DOP Chianti Classico



EVOO characterised by a medium olive fruitiness that evokes green olives, with some notes of ripe olives. Tomato, banana and olive leaf the nose. Pungent of pepper and bitter taste are present and dosed.



**Farchioni Olii S.p.A.**

Via Bruno Buozzi, 10

Giano dell'Umbria

tommaso.tassini@farchioni.it

www.oliofarchioni.com



Giampaolo Farchioni



1000



Moraiolo 20%, Frantoio 30%,  
Correggiolo 30%, Leccino 20%

ORGANIC



No

PDO



Yes



400



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Silver Medal



Europe  
Italy

## DOP Umbria



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 ripe tomato, ripe fruits, and celery. Delicate on the palate with sweet almond in the aftertaste.



**Farchioni Olii S.p.A.**

Via Bruno Buozzi, 10

Giano dell'Umbria

tommaso.tassini@farchioni.it

www.oliofarchioni.com



Giampaolo Farchioni



8000



Moraiolo 20%, Frantoio 30%, Leccino 30%,  
San Felice 20%

ORGANIC



No

PDO  
PGI



Yes



400



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Silver Medal



Europe  
Italy

## Il Casolare Riserva



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



**Farchioni Olii S.p.A.**

Via Bruno Buozzi, 10

Giano dell'Umbria

tommaso.tassini@farchioni.it

www.oliofarchioni.com



Giampaolo Farchioni



1500



Frantoio 35%, Leccino 35%, Peranzana 30%

ORGANIC



No

PDO  
PGI



No



400



Mechanical (trunk shaker and vibrators)



Silver Medal



Europe  
Italy

# Cultivar Frantoio



This EVOO possesses a robust olive fruitiness that reminiscent of early harvested olives. It has a vivid fruit aroma accompanied by a somewhat of herbs, fresh almond, artichoke, olive leaf. Medium/high intensity of pungency and bitter, with the aftertaste of chicory and black pepper.



**Fattoria Ramerino  
Società Agricola SRL**

Via Roma, 404

Bagno a Ripoli

info@fattoriaramerinosrl.it

www.fattoriaramerino.it



Filippo Alampi



1000



Frantoio 100%

ORGANIC



Yes

PDO  
PGI



No



250



Mechanical (beaters)



Over € 15,00



Silver Medal



Europe  
Italy

# Domenica Fiore Monaco



A pleasant EVOO characterised by ripe aroma typically of late maturity stage of olives. Hints of ripe fruits in the nose with a subsequent impression of apple, almond and ripe tomato. Medium intensity of pungency and medium intensity of bitter taste.



Az. Agricola Fiore  
(Domenica Fiore)  
Loc. Capretta  
Orvieto  
cesarebianchini@me.com  
www.domenicafiore.com



Amanda Kenny



Canino 100%

ORGANIC



Yes

PDO



No

PGI



400



Mechanized with facilitators



Over Euro 15,00



Silver Medal





Europe  
Italy

# GRIGNANO MONOCULTIVAR



This EVOO denote an intense olive fruitiness that evokes early harvested olives with ample bouquet of fresh almond, tropical fruits (banana, mango), grass and tomato. Its taste is extremely pungent and bitter with subsequent notes of chicory and arugula.



**Frantoio di Cornoleda SAS**  
Via Cornoleda, 15  
Cinto Euganeo  
[info@frantoiodicornoleda.com](mailto:info@frantoiodicornoleda.com)  
[www.frantoiodicornoleda.com](http://www.frantoiodicornoleda.com)



Devis Zanaica



500



Grignano 100%

ORGANIC



No

PDO  
PGI



No



70



Mechanized with facilitators



Between € 8,00 and € 15,00



FDA



Silver Medal





Europe  
Italy

# Monocultivar Picholine



A pleasant EVOO with clean and persistent ripe fruitiness, scents of almond, ripe fruits, olive leaf, banana, and balsamic hints. Delicate intensity of pungency and light intensity of bitter taste, endowed with notes of dried fruits (walnut), and artichoke in the aftertaste.



**Frantoio Oleario  
Fratelli Santoro SRL**  
Contrada Archinuovi, 2  
San Michele Salentino  
[info@frantoiosantoro.it](mailto:info@frantoiosantoro.it)  
[www.frantoiosantoro.it](http://www.frantoiosantoro.it)



Cataldo Santoro



1000



Picholine 100%

ORGANIC



No

PDO  
PGI



No



180



Mechanical (beaters)



Between € 8,00 and € 15,00



Silver Medal



Europe  
Italy

## Re Laris Grand Cru



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



**Frantoio Tuscus**  
**di Giampaolo Sodano e C. SAS**  
Viale Eugenio IV, 107  
Vetralla  
commerciale@frantoiotuscus.com  
www.frantoiotuscus.com



Luca Tirinnanzi



6000



Caninese 40%, Peranzana 40%, Leccino 20%

ORGANIC



No

PDO



No



Up to € 8,00



Silver Medal



Europe  
Italy

## Olio Extravergine di Oliva Gagliardi Monovarietale "Gentile di Chieti"



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



**Azienda Agricola Gagliardi  
di Federico Di Benedetto**

Contrada Ginestre, 3

Civitaquana

federico@oliogagliardi.com

www.oliogagliardi.com



Federico Di Benedetto



200



Gentile di Chieti 100%

ORGANIC



No

PDO



No

PGI



370



Mechanized with facilitators



Between € 8,00 and € 15,00



Silver Medal



Europe  
Italy

# Entimio Intenso Chianti Classico PDO



A pleasant EVOO with intense olive fruitiness remindful of early harvested olives. Distinct balsamic notes, basil, grass, thyme, and tomato with an evident pungency and bitter taste. Artichoke and black pepper in the aftertaste.



**Soc. Agr. Losi Castelnuovo B.**  
for Entimio-WellEatable LLC  
6575 West Loop South, Suite 500  
Houston (USA)  
Made in Italy  
dsantini@welleatable.com  
www.entimio.com



Daniele Santini



650



Correggiolo 100%

ORGANIC



No

PDO  
PGI



Yes



250



Mechanized with facilitators



Over € 15,00



Silver Medal



Europe  
Italy

# Historia Moccari



This EVOO denote a robust olive fruitiness that reminiscent of late-harvested olives with hints of fruit (avocado), ripe tomato, herbs, and herbaceous background. Balanced bitterness and pungent and a clean finish by pine seed, walnut, and tea leaves.



Società agricola Moccari  
dei F.lli Abbracciavento  
Via Sallustio, 22  
Mesagne  
angelo.abbracciavent@alice.it  
www.moccari.com



Angelo Abbracciavento



10000



Cellina di Nardò 100%

ORGANIC



No

PDO  
PGI



No



65



Mechanical (trunk shaker and vibrators)



Between € 8,00 and € 15,00



Silver Medal



Europe  
Italy

# Monumentale



This EVOO has a robust olive fruitiness that reminiscent of late-harvested olives with hints of ripe fruit (banana), tomato and balsamic background. Balanced bitterness and pungent and a clean finish by walnut and black pepper.



## Monsignore SRL

C.da Pezze di Monsignore SNC

Pezze di Greco

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

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



Caterina Sacco



500



Ogliarola 100%

ORGANIC



No

PDO



No

PGI



100



Mechanical (beaters)



Between € 8,00 and € 15,00



Silver Medal



Europe  
Italy

## Erjaal



This EVOO starts with a medium olive fruitiness that evokes olives at the ideal ripening point. A definite sensation coming from scents of banana, apple and fig leaf. Taste shows a medium presence of bitter and pungent notes. Vanilla, walnut and artichoke in the aftertaste.



**Olearia Chiera**  
Zona P.I.P.  
Isca sullo Ionio  
[vivaichiera@libero.it](mailto:vivaichiera@libero.it)



Chiera Giuseppe



Geracese 100%

ORGANIC



Yes

PDO  
PGI



No



50



Mechanized with facilitators



Up to € 8,00



Silver Medal





Europe  
Italy

# L'OTTOBRATICO



This EVOO possesses a robust olive fruitiness that reminiscent of ripe-harvested olives with ample bouquet of leaves (tomato, olive), banana, and flowers. Taste is medium and rotund with pungent and bitter notes with a pleasant touch of walnut.



**Olearia San Giorgio**  
Contrada Ricevuto, 18  
San Giorgio Morgeto  
[info@olearia.eu](mailto:info@olearia.eu)  
[www.olearia.eu](http://www.olearia.eu)



Domenico Fazari



15000



Ottobratica 100%

ORGANIC



No

PDO  
PGI



No



250-500



Mechanical (trunk shaker and vibrators)



Between Euro 8,00 and 15,00



Silver Medal



Europe  
Italy

# KARPENE Picholine



EVOO characterised by a medium olive fruitiness that reminiscent of olives that reminiscent ripe-harvested olives with suggestions of green fruits, banana, olive leaf, and tomato. Delicate on the palate with sweet almond and black pepper in the aftertaste.



**Azienda Agricola Pietrasanta**  
Via Don Luigi Sturzo, 60  
Carovigno  
[info@pietrasantaaltosalento.it](mailto:info@pietrasantaaltosalento.it)  
[pietrasantaaltosalento.it](http://pietrasantaaltosalento.it)



Carole Di Latte



500



Picholine 100%

ORGANIC



No

PDO  
PGI



No



100



Mechanical (beaters)



Between € 8,00 and € 15,00



Silver Medal



Europe  
Italy

## Anfitrite



This EVOO boasts a strong level of fruitiness, balanced beautifully with a deep richness of green almond, tomato & olive leaf, grass and herbs. A strong entry of pungency and bitter, it ends with artichoke and dried fruits finish.



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



Angelo Ture



3000



Nocellara Messinese, Coratina

ORGANIC



No

PDO  
PGI



No



230/290



Mechanized with facilitators



Over Euro 15,00



Silver Medal



Europe  
Italy

## Helios



EVOO characterised by a medium olive fruitiness that evokes green olives, with some notes of ripe & green tomato, green almond, green banana, red fruits in the nose. Pungent of pepper and bitter taste are present and dosed.



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



Angelo Ture



3000



Ogliarola Salentina 100%

ORGANIC



No

PDO  
PGI



No



230/290



Mechanized with facilitators



Over Euro 15,00



Silver Medal



Europe  
Italy

## Ranieri



This EVOO possesses a medium olive fruitiness that olives are green or turning colour, with a slight trace of ripe tomato, avocado and chamomile. Nice on the palate, sweet entry of pungency, bitter with chicory almond and a balsamic note.



### Azienda Agricola Ranieri Agostino

Via N. Mazza, 9

Borgia

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

[oleariaranierisrls@gmail.com](mailto:oleariaranierisrls@gmail.com)



Agostino Ranieri



10000



Carolea 100%

ORGANIC



No

PDO  
PGI



No



350



Mechanical (trunk shakers and vibrators)



Up to euro 8



Silver Medal



Europe  
Italy

# Costa del Pedone Blend



This EVOO has great fruit character and displaying a medium fresh fruitiness. Its bouquet distinguishes with a clear suggestion of lettuce, ripe fruits and flowers. Medium fruity admirably balanced on bitter and pungent notes, with a pleasant touch of bitter almond.



**Società agricola Regazzano**  
Via del Santuario, 126  
Grotte di Castro  
[melosilvia@libero.it](mailto:melosilvia@libero.it)  
[www.costadelpedone.it](http://www.costadelpedone.it)



Costa del Pedone



Leccino, Frantoio, Canino

ORGANIC



Yes

PDO  
PGI



No



Silver Medal



Europe  
Italy

# Olio Taibi "Biancolilla"



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 ripe tomato, ripe fruits, and celery. The exquisite bitter and pungent flavour, remind to the sensation of artichoke.



Azienda Agricola di Taibi  
Gerlando & C. SAS  
Via E. Duse, 34  
Agrigento  
info@oliotaiibi.com  
www.oliotaiibi.it



Giuseppe Taibi



Biancolilla 100%

ORGANIC



Yes

PDO  
PGI



No



230



Mechanized with facilitators



Over Euro 15,00



Silver Medal



NORTH HEMISPHERE



# LEBANON

## EXTRA VIRGIN OLIVE OIL

### SILVER MEDALS

EVO IOOC  
GUIDE  
2019/2020

## Ehden Grove



A pleasant EVOO with a medium olive fruitiness that reminiscent ripe-harvested olives, beautifully balanced with an impression of ripe fruits, ripe tomato, and tea leaves. Delicate on the palate with sweet almond in the aftertaste.



### Oleavanti

100 Minges Creek Pl, Suite F-212  
Battle Creek (U.S.A.)  
Made in Lebanon  
tony@oleavanti.com  
www.oleavanti.com

 Tony Gualtieri, Carol Saad

 400

 Souri 65%, Aayrouni 35%

ORGANIC  No

PDO PGI  No

 150

 Mechanized with facilitators

 Over Euro 15,00

  
 Silver Medal

NORTH HEMISPHERE



# PORTUGAL

## EXTRA VIRGIN OLIVE OIL

### SILVER MEDALS

EVO IOOC  
GUIDE  
2019/2020



Europe  
Portugal

# ROSMANINHO GOURMET COBRANÇOSA



This EVOO has a delicate olive fruitiness remindful of olives that reminiscent ripe-harvested olives. Complex notes of tomato, ripe fruits and herbs. Its taste is delicate on the palate. Chicory and pine seed, with a subsequent light presence of bitter and a sweet-pungent contrast.



COOPERATIVA DE OLIVICULTORES  
DE VALPAÇOS, CRL  
Rua Cidade De Bruxelas, 6  
Valpaços  
geral@azeite-valpacos.com  
www.azeite-valpacos.com



Manuel Paulo Ribeiro



3100



Cobrançosa 100%

ORGANIC



Yes

PDO



No

PGI



400



Hand



Up to euro 8



Silver medal



Europe  
Portugal

# ROSMANINHO GRAND SELECTION



This EVOO possesses a medium olive fruitiness that reminiscent of olives typically of late maturity stage, with hints of herbs, tomato, banana and flowers. Its taste is well balanced of the intensity of bitter and pungent taste with a good fresh vibrant palate of bitter almond.



COOPERATIVA DE OLIVICULTORES  
DE VALPAÇOS, CRL  
Rua Cidade De Bruxelas, 6  
Valpaços  
geral@azeite-valpacos.com  
www.azeite-valpacos.com



Manuel Paulo Ribeiro



49000



Cobrançosa 40%, Madural 40%, Verdeal 20%

ORGANIC



No

PDO  
PGI



Yes



400



Mechanized with facilitators



Up to euro 8



Silver Medal



Europe  
Portugal

## ROSMANINHO PRAEMIUM



A pleasant EVOO characterised by an intense olive fruitiness reminding of green olives, with notes of ripe olives. Its fragrance coming from a distinct impression of ripe & green tomato, freshly mown grass. Medium intensity of pungent and bitter taste with artichoke closure.



### COOPERATIVA DE OLIVICULTORES DE VALPAÇOS, CRL

Rua Cidade De Bruxelas, 6

Valpaços

geral@azeite-valpacos.com

www.azeite-valpacos.com



Manuel Paulo Ribeiro



24500



Cobrançosa 40%, Madural 40%, Verdeal 20%

ORGANIC



Yes

PDO



No

PGI



400



Mechanized with facilitators



Up to euro 8



Silver Medal

# Angélica



EVOO characterised by ripe aroma typically of late maturity stage of olives with a scent of ripe apple, and tomato. Delicate intensity of pungency and delicate intensity of bitter taste that is reminiscent of bitter almond.



**Rosa Da Silva, Lda**  
Av. S. João de Deus, 27 3ª DTO  
Lisbon  
angelicaazeite@gmail.com  
www.azeiteangelica.com



Rosa Da Silva



2500



Galega, Cordovil, Verdeal

ORGANIC



No

PDO  
PGI



No



150



Mechanized with facilitators



Over Euro 15,00



Silver Medal





Europe  
Portugal

# Gallo Colheita Madura



A pleasant EVOO with a dominant intense olive fruitiness that reminiscent of fresh & ripe olives with suggestion of banana, cinnamon, tomato and ripe fruits. Its taste shows a balanced relationship between bitterness and pungency with some impression of artichoke.



## Gallo Worldwide

Largo Monterroio de Mascarenhas, 1  
Lisbon  
mavilde.marchante@galloww.com  
www.gallooliveoil.com



Mavilde Marchante



5000



Arbosana 60%, Picual 40%

ORGANIC



No

PDO  
PGI



No



100



Mechanical (trunk shaker and vibrators)



Up to € 8,00



Silver Medal



Europe  
Portugal

## Casa de Valpereiro



This EVOO possesses a medium olive fruitiness that reminiscent of early harvested olives combined with the presence of green tomato, fruits and grass. Taste complex, with nice levels of bitterness and pungency; arugula and artichoke closure.



Sociedade Agrícola  
Alberto Manso, Lda  
Rua da Igreja, 9  
Vale Pereiro  
saam.lda@gmail.com  
saam@casadevalpereiro.com



António Manso



Cobrançosa, Madural

ORGANIC



Yes

PDO  
PGI



Yes



Silver Medal



Europe  
Portugal

# OLIVEIRA DA SERRA LAGAR DO MARMELO



EVOO characterised by a delicate olive fruitiness that reminiscent of olives at the ideal ripening point. Hints of herbs, eucalyptus, apple and other ripe fruits, a strong sensation of arugula, mint, and black pepper on the palate.



**Sovena Consumer Goods, SA**  
Rua Dr. António Loureiro Borges, n. 2, 3  
Lisbon  
oliveiradaserra@sovena.pt  
www.sovenagroup.com



Sofia Costa



3000



Sikitita 70%, Arbosana 30%

ORGANIC



No

PDO  
PGI



No



139



Mechanized with facilitators



Silver Medal

NORTH HEMISPHERE



# SLOVENIA

## EXTRA VIRGIN OLIVE OIL

### SILVER MEDALS

EVO IOOC  
GUIDE  
2019/2020



Europe  
Slovenia

# EVOO RONKALDO BUGA BIO



A pleasant EVOO with a medium olive fruitiness that evokes the typical odour of fruit before it ripens with an evident scent of almond, grass and ripe fruits. Its taste is in-synch with a delicate intensity of pungent and bitter taste of artichoke.



Azienda agricola  
RONKALDO

Baredi, 5 g

Izola

info@roncaldo.si

www.roncaldo.si



Miran Adamič



600



Buga 100%

ORGANIC



Yes

PDO  
PGI



Yes



140



Hand



Between € 8,00 and € 15,00



Silver Medal

NORTH HEMISPHERE



# SPAIN

## EXTRA VIRGIN OLIVE OIL SILVER MEDALS

EVO IOOC  
GUIDE  
2019/2020



Europe  
Spain

# Capricho Aragonés



This EVOO starts with a medium olive fruitiness that reminiscent of ripe olives that brings to mind the aroma of ripe banana, eucalyptus and red fruits. Big sweet flavours of walnut with a subsequent note of almond.



**Almazara De Jaime, S.L.**  
Muro Sta. María, Edif. Molino  
Mayor, 1ª Planta  
Alcañiz  
[info@aceitedelbajoaragon.es](mailto:info@aceitedelbajoaragon.es)  
[www.aceitedelbajoaragon.es](http://www.aceitedelbajoaragon.es)



Dop Aceite Del Bajo Aragón



Empeltre 100%

ORGANIC



No

PDO



Yes



Silver Medal





Europe  
Spain

# Palacio de Andilla



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



Soc. Coop. Oleícola  
Aragonesa de Valdealgorfa  
Muro Sta. María, Edif. Molino  
Mayor, 1ª Planta - Alcañiz  
[info@aceitedelbajoaragon.es](mailto:info@aceitedelbajoaragon.es)  
[www.aceitedelbajoaragon.es](http://www.aceitedelbajoaragon.es)



Dop Aceite Del Bajo Aragón



Empeltre 100%

ORGANIC



No

PDO  
PGI



Yes



Silver Medal



Europe  
Spain

# JUNCOLIVA



EVOO characterised by clean and persistent ripe fruitiness, endowed with well-balanced notes of fresh almond and olive leaf. Delicate intensity of bitter and pungent taste, displaying retro-nasal perception of walnut.



**Coop. del Campo San Miguel de Valjunquera**  
Muro Sta. María, Edif. Molino Mayor, 1ª Planta - Alcañiz  
[info@aceitedelbajoaragon.es](mailto:info@aceitedelbajoaragon.es)  
[www.aceitedelbajoaragon.es](http://www.aceitedelbajoaragon.es)



Dop Aceite Del Bajo Aragón



Empeltre 100%

ORGANIC



No

PDO  
PGI



Yes



Silver Medal



Europe  
Spain

# ZEID



This EVOO has a medium olive fruity intensity that evokes ripe olives. In the nose, a distinct hint of ripe banana, olive leaf and almond.

Its taste is enriched by the light flavour of sweet notes of dried fruits (hazelnut & walnut).



**Coop. Aceites  
Del Matarraña, S.C.L.**  
Muro Sta. María, Edif. Molino  
Mayor, 1ª Planta - Alcañiz  
[info@aceitedelbajoaragon.es](mailto:info@aceitedelbajoaragon.es)  
[www.aceitedelbajoaragon.es](http://www.aceitedelbajoaragon.es)



Dop Aceite Del Bajo Aragón



Empeltre 100%

ORGANIC



No

PDO



Yes



Silver Medal



Europe  
Spain

# Marques de Prado



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



**Cortijo de Suerte Alta, SL**  
C/ Encarnacion 4, Bajo Izda  
Madrid  
[almazara@suertealta.es](mailto:almazara@suertealta.es)  
[www.suertealta.es](http://www.suertealta.es)



Manuel Heredia Halcon



27000



Arbecuna, Picual

ORGANIC



Yes

PDO  
PGI



Yes



340



Mechanical (trunk shaker and vibrators)



Silver Medal



Europe  
Spain

# Cal Saboi Early Harvest



A pleasant EVOO with a medium olive fruitiness that reminiscent of green olives, with hints of ripe olives. Its aroma bringing to mind the nuances of citrus, tomato leaf, and fresh fruits. Medium intensity of pungent and bitter taste with some impression of walnut and artichoke.



**Drynuts S.L.**  
Rbla del Jardí, 119  
Sant Cugat del Valles  
ester@calsaboi.com  
www.calsaboi.com



Ester Amoras



Arbequina 100%

ORGANIC



No

PDO  
PGI



No



528



Mechanical (trunk shaker and vibrators)



Between Euro 8,00 and 15,00



INTEGRATED PRODUCTION, FDA CERTIFICATE



Silver Medal



Europe  
Spain

# Secreto de Fruma



This EVOO displaying entirely ripe notes of late harvested olives with a pleasant touch of olive leaf and tomato. In the nose delicate intensity of pungency and delicate intensity of bitter. The aftertaste is distinctive of dried fruits.



**Frutícola Maellana, S.C.L.**  
Muro Sta. María, Edif. Molino  
Mayor, 1ª Planta - Alcañiz  
[info@aceitedelbajoaragon.es](mailto:info@aceitedelbajoaragon.es)  
[www.aceitedelbajoaragon.es](http://www.aceitedelbajoaragon.es)



Dop Aceite Del Bajo Aragón



Empeltre 100%

ORGANIC



No

PDO  
PGI



Yes



Silver medal



Europe  
Spain

# IMPELTE



This pleasant EVOO possesses a medium note of ripe olives typically of late maturity stage. In the nose, distinct notes of red & yellow apple and olive leaf, with a balanced low level of bitterness and pungency.



## Aceites Impelte del Bajo Martín, S.L.

Muro Sta. María, Edif. Molino  
Mayor, 1ª Planta - Alcañiz  
[info@aceitedelbajoaragon.es](mailto:info@aceitedelbajoaragon.es)  
[www.aceitedelbajoaragon.es](http://www.aceitedelbajoaragon.es)



Dop Aceite Del Bajo Aragón



Empeltre 100%

ORGANIC



No

PDO  
PGI



Yes



350



Mechanical (trunk shaker and vibrators)



Up to 8 euro



Silver Medal





Europe  
Spain

# Cortijo el Puerto Arbequina Ecologico



EVOO characterised by a medium olive fruitiness that evokes olives that reminiscent ripe-harvested olives. Hints of fruits, banana, mint, and hint of cinnamon. Nice and rounded on the palate with dried fruits in the aftertaste.



**IngeOliva**

Carretera A-456, Km 18,6

Lora del Río

info@cortijoelpuerto.com

www.cortijoelpuerto.com



Julian Camargo Donaire



1000



Arbequina 100%

ORGANIC



Yes

PDO  
PGI



No



35



Mechanized with facilitators



Between € 8,00 and € 15,00



Silver Medal



Europe  
Spain

# El Empiedro

(DOP Priego de Cordoba)



This EVOO displaying green notes that reminiscent of early harvested olives enriched by a hint of fresh tomato leaf, cut grass, green tomato and almond. Its taste is medium with a fine sensation of pungency and bitter. Herbaceous background, and dried fruits at the end.



**S.C.A. Olivarera La Purisima**  
Ctra. Priego a Luque, Km 1,6  
Priego de Cordoba  
[purisima@coopurisimapriego.com](mailto:purisima@coopurisimapriego.com)  
[www.coopurisimapriego.com](http://www.coopurisimapriego.com)



Juan Carlos Capadas Garca



12500



Hojiblanca 100%

ORGANIC



No

PDO



Yes



649



Mechanical (beaters)



Between € 8,00 and € 15,00



Silver Medal



Europe  
Spain

# Basilippo Gourmet



EVOO characterised by a medium harmonious green and ripe fruitiness with an optimum balance between fresh almond, olive leaf, and cut grass. A robust stinging sensation in the throat, with a high level of bitter taste of artichoke, chicory and pepper.



**Oleomorillo S.L. (Basilippo)**  
Hacienda Merrha.  
Ctra. Viso-Tocina (SE-3201) km 2  
El Viso del Alcor  
info@basilippo.com  
www.basilippo.com



Diego Vergara



6000



Arbequina 100%

ORGANIC



No

PDO  
PGI



No



180



Mechanical (trunk shakers and vibrators)



Between € 8,00 and € 15,00



Silver Medal



Europe  
Spain

# Pago De Visarejos



EVOO characterised by persistent aroma reminiscent of the smell of an olive picked ripe. In the nose suggestions of ripe tomato, apple, red fruits and banana. Taste is ample with a delicate intensity of pungency and bitter sensation that coming from pink pepper.



## Oleosalgado SA

Carretera Madrid/Cadiz Km 556

Dos Hermanas

javier@aceitesrafaelsalgado.com

www.rafaelsalgado.com



Aceites Rafael Salgado - RS Olive Oil



3000



98% Hojiblanca, 2% Picudo

ORGANIC



No

PDO  
PGI



No



635



Hand



Between Euro 8,00 and Euro 15,00



FOOD BRC



Silver Medal



Europe  
Spain

# Oterrum Intense



EVOO characterised by green aroma with a strong note of fresh olives when harvested early. Ample is combining the scents of green tomato, olive leaf, banana, and fennel. Delicate intensity of pungency and bitter taste with fresh artichoke, arugula, radish, and pine seed in the aftertaste.



## Oterrum

Principe de Asturias, 9  
Elda

[jtormos@oterrum.com](mailto:jtormos@oterrum.com)

[www.oterrum.com](http://www.oterrum.com)



Jose Tormos



4000



Picual 90%, Alfafarena 10%

ORGANIC



No

PDO



No



950



Mechanical (trunk shaker and vibrators)



Over € 15,00



Silver Medal

NORTH HEMISPHERE



# TUNISIA

## EXTRA VIRGIN OLIVE OIL

### SILVER MEDALS

EVO IOOC  
GUIDE  
2019/2020



Africa  
Tunisia

## Héliodore



This EVOO possesses a medium olive fruitiness that evokes of green & ripe olives. Distinct scents of golden apple, ripe banana, chamomile and ripe fruits complete its aroma. Pungent and bitter are present and well dosed and shows a very delicate note of vanilla.



### Alsiclani

45 Rue de la Rotiere  
JOUE-LES-TOURS (France)  
Made in Tunisia  
alsiclani@gmail.com



Adam Ben Salah



Zalmati 100%

ORGANIC



No

PDO  
PGI



No



Silver Medal





Africa  
Tunisia

# ZIANE



This EVOO has a medium olive fruitiness that reminiscent of green olives, with a delicious sensation of ripe olives. Its odour shows hints of apple, almond and banana. Pungent and bitter are present and dosed with dried fruits at the end.



**Chemlali Agricultural  
Production Company**  
Chammakh, Mouanssa Street  
Zarzis – Mednine  
societechemlali@gnet.tn  
www.huileziane.com



Chemlali



Jemri 100%

ORGANIC



No

PDO



No



Hand



Up to 8 euro



Silver Medal



Africa  
Tunisia

# Tesoro del Rio Excellence



This EVOO starts with a medium olive fruitiness that reminiscent of olives that reminiscent ripe-harvested olives. In the nose hints of almond, ripe fruits and cauliflower. Medium/delicate intensity of pungency and medium intensity of bitter taste. Walnut and thistle in the aftertaste.



**Fermes Ali Sfar**  
100 Rue Houcine Bouzaïene  
Tunis  
contact@fas.com.tn  
www.tesorodelrio.com



Donia Sfar



Chétoui 100%

ORGANIC



Yes

PDO  
PGI



No



Silver Medal



Africa  
Tunisia

## Olivko



A pleasant EVOO with a medium olive fruitiness that evokes ripe-harvested olives and shows a slight trace of grass, olive leaf, tomato, and flowers. In a mouth, moderate intensity of pungency and bitter taste with a persistent note of bitter almond, chicory, and walnut.



### Olivko

01 Rue Dar Essalam  
Tunis  
info@olivko.com  
www.olivko.com



Karim Fitouri



6000



Chetoui 100%

ORGANIC



Yes

PDO  
PGI



No



450



Hand



Over € 15,00



Silver Medal



Africa  
Tunisia

# Oleiva



This EVOO denote a medium olive fruity intensity that reminiscent of olives that reminiscent ripe-harvested olives. In the nose hints of herbs, fennel, basil, and thyme. Sweet texture with a mild finish of bitter chicory and black pepper.



## Slama Huiles

1 Rue Lac du Toba,  
les Berges du Lac  
Tunis

rihab.cherif@slama.com.tn

www.oleiva.tn



Slama Huiles



33000



Chetoui 70%, Koroneiki 30%

ORGANIC



No

PDO  
PGI



No



346



Hand



Silver Medal



Africa  
Tunisia

# Houba Olive Oil



This EVOO starts with a medium olive fruitiness that reminiscent of the typical odour of fruit before it ripens. Its aroma gives balsamic and herbaceous notes of ripe banana, citrus, and thistle. Medium level of pungency and bitter taste with a retro-nasal sensation of almond.



**Somepra**

Road Maknassy, Km 5

Sidi Bou zid

so.me.pr.a@hotmail.com

www.somepra.com.tn



Mohamed Messaoudi



Koroneiki 100%

ORGANIC



No

PDO  
PGI



No



Hand



Silver Medal

NORTH HEMISPHERE



# TURKEY

## EXTRA VIRGIN OLIVE OIL SILVER MEDALS

EVO IOOC  
GUIDE  
2019/2020

# Elea Antiocheia



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



**Anta Enerji Ltd. Şti.**  
Narlıca Mahallesi Cumhuriyet  
Cad., 270/15  
Antakya – Hatay  
info@eleaantiocheia.com  
www.eleaantiocheia.com



Serra Nalçabasmaz



Saurani 100%

ORGANIC



No

PDO



No



80-450



Mechanical (trunk shaker and vibrators)



Up to Euro 8,00



Silver Medal



# Gizem Zeytinyağı



This EVOO displays a medium olive fruitiness that evokes olives at the ideal ripening point. In terms of smell, it has hints of green banana, olive leaf, and grass. On the palate is medium/delicate with a flavour of almond and arugula.



**Gizem Yag**  
Akhisar  
Manisa  
[p\\_birsen@hotmail.com](mailto:p_birsen@hotmail.com)  
[www.gizemyag.com](http://www.gizemyag.com)

 Birsen Pehlivan

 5000

 Domat 100%

ORGANIC  No

PDO PGI  No

 100

 Mechanized with facilitators

 Up to € 8,00

  
 Silver Medal



Asia  
Turkey

# Ovilo Nerminhanım Zeytinliği



This EVOO has a medium olive fruitiness that evokes green ripe olives. Aroma is with distinct ripe hints (tomato and apple) and olive leaf. Bitter and pungent are present and well balanced with a flavour of almond, artichoke, and chamomile.



Gökduman Tarım Ltd  
Edremit  
Balıkesir  
p\_birsen@hotmail.com  
www.ovilo.com



Birsen Pehlivan



5000



Edremit 100%

ORGANIC



No

PDO  
PGI



No



70



Mechanized with facilitators



Between € 8,00 and € 15,00



Silver Medal

# Granpa

Granpa

p\_birsen@hotmail.com



This EVOO starts with a medium olive fruitiness that reminiscent of ripe olives. Its fragrance is definite and ample with a suggestion of green apple, citrus, herbs and ripe tomato. Delicate intensity of pungent and bitter taste with artichoke and dried fruits.



Birsen Pehlivan



Memecik 100%

ORGANIC



No

PDO



No

PGI



Hand



Silver Medal

# Özmen Proje



This EVOO possesses a medium olive fruitiness that reminiscent of ripe-harvested olives with a touch of red apple, tomato, and red fruits. Delicate intensity of pungency and delicate intensity of bitter taste, with arugula and vanilla in the end.



## Hayal Bahçe'den Olive oil

Business Port Yenibosna Merkez Mah  
Kavak Sok., 11 kat 7 Bahçelievler  
Istanbul  
p\_birsen@hotmail.com  
hayalbahcem.com

 Hayal Bahçe'den Olive oil

 2000

 Domat 60%, Erkence 40%

ORGANIC  No

PDO  
PGI  No

 100

 Hand

 Between Euro 8,00 and Euro 15,00

  
 Silver Medal

# Hermus Ayvalik




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 tomato, grass, and red apple. Mild and light intensity of pungency and delicate intensity of bitter taste. artichoke and pepper in the aftertaste.



**Hermus Olive Oil**  
Cumhuriyet Cad. Temrek Mah., 36  
Köprübaşı/Manisa  
Turkey  
info@hermus.com.tr  
www.hermus.com.tr

 Ali Zihnioğlu

 10000


 Ayvalik 100%

ORGANIC  No

PDO  
PGI  No

 300

 Mechanized with facilitators / Hand

 Between Euro 8,00 and Euro 15,00

 Silver Medal

# Hilmi Yıldırım Zeytinyağı



This EVOO has a medium olive fruitiness that reminiscent of ripe olives with green olives. Its aroma has a suggestion of ripe banana, herbs, peach, and flowers. Medium intensity of pungency and medium intensity of bitter taste with some notes of arugula and cinnamon.



**Hilmi Yıldırım**

Hıdırbeyli Mah. Lozan Cad., 130

Germencik Aydın

info@hilmiyildirim.com

www.hilmiyildirim.com



Mehmet Hilmi



5000



Memecik 100%

ORGANIC



No

PDO



No

PGI



120



Mechanized with facilitators



Between € 8,00 and € 15,00



Silver Medal

# Izorya Erken Hasat Zeytinyağı



This EVOO has a medium olive fruity intensity that reminiscent of olives at the ideal ripening point. A delicate sensation coming from green notes (tomato & banana) with a touch of grass. Pungent and bitter are present and dosed with tomato leaf in the aftertaste.



Izorya Ltd Şti Mut  
Atatürk Bulvarı 143/A  
MUT-Mersin  
info@izorya.com  
www.izorya.com

 Birsen Pehlivan

 2000

 Çöp Aşı 100%

ORGANIC  No

PDO  
PGI  No

 250

 Mechanized with facilitators

 Up to euro 8

 ISO 22000, ISO 9001

 Silver Medal





Asia  
Turkey

# NOVA VERA Early Harvest Premium



This EVOO has a medium olive fruity intensity with an optimum balance between green or turning colour olives. In a mouth medium note of banana, red apple, ripe fruit, and almond well balanced with a pungent and bitter taste. Almond & walnut in the aftertaste.



**Nova Vera Gıda ve Tarım  
San.Tic. Ltd.**

DOSB 2. Kisim D2033 Sk, 2 Dilovasi

Kocaeli

bahar.alan@nova-vera.com

www.novavera.com.tr



Bahar Alan



2000



Trilye 100%

ORGANIC



No

PDO  
PGI



No



100



Mechanized with facilitators



Between Euro 8,00 and Euro 15,00



Silver Medal

## Kisthene 0.2



A pleasant EVOO characterised by delicate olive fruitiness that reminiscent ripe-harvested olives. Its aroma combine hints ripe tomato, banana and apple. Mild and light intensity of pungency and delicate intensity of bitter taste shows the flavour of dried fruits.



### Ozem Olives

Karaagac Mah Akkızhan Sitesi

Gömeç

Balıkesir

info@ozemolives.com

www.ozemolives.com



Mehmet özgü Manisalı



10000



Domat 100%

ORGANIC



No

PDO  
PGI



No



Silver Medal

# Sardolive Early Harvest Arbequina



This EVOO possesses a medium olive fruitiness that reminiscent of ripe olives with prevailing a sensation of ripe apple, vanilla, and ripe tomato. Pungent and bitter are present and delicate, with a taste of pink pepper and hazelnut.



## Sardolive

Merkez Sokak, 55  
Köprübaşı/Manisa  
info@sardolive.com  
sardolive.com



Birsen Pehlivan



Arbequina 100%

ORGANIC



No

PDO



No



250



Mechanized with facilitators



Between Euro 8,00 and Euro 15,00



Silver Medal

# Olidya Young&Verde



EVOO enriched by a quite fruity with suggestions of ripe olives. Its aroma is delicate with scents of fresh almond, ripe fruits, and apple. Delicate intensity of bitter and medium intensity of pungent, with artichoke and walnut at the end.



## Tar-Pet Buyukbelen Zeytincilik Ltd. Sti

Anayurt Mah. Milli Egemenlik Cad., 3  
Buyukbelen Kasabasi Saruhanli  
Manisa  
info@olidya.com.tr  
www.olidya.com.tr

 Birsen Pehlivan

 350

 Domat 100%

ORGANIC  No

PDO  
PGI  No

 310

 Hand

 Up to euro 8

 Silver Medal



FLAVORED OLIVE OIL  
GOLD MEDALS



FLAVORED OLIVE OIL  
SILVER MEDALS

EVO IOOC  
GUIDE  
2019/2020



Europe  
Greece

# Mani organic greek olive oil with ginger



**EVOO flavored  
with ginger**



**Friedrich Bläuel & Co Ltd**  
Pyrgos, West Mani  
Dimos Dytikis Manis  
[silvia.lazzari@blaeuel.gr](mailto:silvia.lazzari@blaeuel.gr)  
[www.mani.organic](http://www.mani.organic)



Silvia Lazzari



5000



Ginger

ORGANIC



Yes



400



Gold Medal



Europe  
Greece

# Liokareas Estate Grown Orange Olive Oil



**EVOO flavored with many  
oranges**



**Liokareas Olive Oil**  
1001 Progress Court Bethel Park  
Pennsylvania (USA)  
Made in Greece  
[peter@liokareas](mailto:peter@liokareas)



Peter Liokareas



600



Orange

ORGANIC



No



440



Over € 15



FDA USA



Gold Medal





Europe  
Greece

# Liokareas Late Harvest Lemon Olive Oil



**EVOO flavored with a  
fresh lemon**



**Liokareas Olive Oil**  
1001 Progress Court Bethel Park  
Pennsylvania (USA)  
Made in Greece  
peter@liokareas



Peter Liokareas



2000



Lemon

ORGANIC



No



440



Over € 15



FDA USA



Gold Medal



Europe  
Greece

# Gemstone Flavored Blend Evo



**EVOO flavored with  
ginger, lime and basil**



**Sakellaropoulos  
Organic Farms**  
Skoura, Sparta  
geosakel@gmail.com  
www.bioarmonia.gr



Sakellaropoulos George



2000



Ginger, lime and basil

ORGANIC



No



400



Between Euro 8,00 and Euro 15,00



ISO 22000, FDA USA



Gold Medal



Europe  
Italy

## Condimento a base di olio extravergine di oliva aromatizzato alle arance amare



**EVOO flavored with a  
fresh bitter orange**



**Azienda Agricola Eredi Greco**  
Via Garibaldi, 180  
Gioia Tauro  
armellegreco@gmail.com  
www.aziendagrecooliveto.it



Armelle Greco



300



Bitter orange

ORGANIC



Yes



400



Between € 8,00 and € 15,00



Gold Medal



EVO IOOC Best Flavoured 2019



Europe  
Italy

## OTTANTASEI EVOO AROMATIZZATO ROSMARINO



EVOO flavored with a  
wild rosemary



**Azienda Agricola  
Iannacci Giuseppe**

Via San Giovanni Paolo II, 35  
Rignano Garganico  
az.agr.lamasseriola@gmail.com  
www.agricolamasseriola.it



Antonio Iannacci



800



Rosmarino selvatico

ORGANIC



No



200



Up to € 8,00



Gold medal



Europe  
Greece

# ILIADA EXTRA VIRGIN OLIVE OIL WITH TRUFFLE



**EVOO flavored  
with truffle**



**AGRO.VI.M S.A.**  
6th Km National Highway  
Kalamata-Messini  
Kalamata  
[www.agrovim.gr](http://www.agrovim.gr)  
[marketing@agrovim.gr](mailto:marketing@agrovim.gr)



George Xakoustos



5100



Truffle

ORGANIC



No



Silver Medal



Europe  
Greece

# Enigma Gourmet Flavored Evoo



**EVOO flavored with  
apples, walnuts,  
cinnamon, honey,sage and  
lemon**



**Sakellaropoulos  
Organic Farms**  
Skoura, Sparta  
geosakel@gmail.com  
www.bioarmonia.gr



Sakellaropoulos George



3000



Apples, walnuts, cinnamon, honey, sage  
and lemon

ORGANIC



No



400



Between Euro 8,00 and Euro 15,00



ISO 22000, FDA USA



Silver Medal



Europe  
Greece

# Enstagma Gourmet Flavored Evoo



**EVOO flavored with  
saffron, sage  
and rosemary**



**Sakellaropoulos  
Organic Farms**  
Skoura, Sparta  
geosakel@gmail.com  
www.bioarmonia.gr



Sakellaropoulos George



2000



Saffron, sage and rosemary

ORGANIC



No



400



Up to euro 8



ISO 22000, FDA USA



Silver Medal





Europe  
Greece

# Syllektikon Flavored Evoo



**EVOO flavored with  
orange, lemon, wild  
thyme, ginger, lime  
and basil**



**Sakellaropoulos  
Organic Farms**  
Skoura, Sparta  
geosakel@gmail.com  
www.bioarmonia.gr



Sakellaropoulos George



3000



Oranges, lemons, wild thyme, ginger,  
lime and basil

ORGANIC



No



400



Between Euro 8,00 and Euro 15,00



ISO 22000, FDA USA



Silver Medal



Europe  
Italy

# Chin'Oro

## Estratto di olive e chinotto di Savona



**EVOO flavored  
with a fresh chinotto**



**Antico Frantoio Tavian di  
Druetti Milko & C. SAS**

Via Vezzi, 16  
Vado Ligure  
[info@frantoiotavian.it](mailto:info@frantoiotavian.it)  
[www.frantoiotavian.it](http://www.frantoiotavian.it)



Druetti Milko



1000



Chinotto di Savona

ORGANIC



No



100



Over 15 euro



BREVETTO PER INVENZIONE INDUSTRIALE



Silver Medal



Europe  
Italy

## Condimento a base di olio extravergine di oliva aromatizzato al limone



**EVOO flavored  
with a fresh lemon**



**Azienda Agricola Eredi Greco**  
Via Garibaldi, 180  
Gioia Tauro  
armellegreco@gmail.com  
www.aziendagrecooliveto.it



Armelle Greco



300



Lemon

ORGANIC



Yes



400



Between € 8,00 and € 15,00



Silver Medal



Europe  
Italy

## OTTANTASEI EVOO AROMATIZZATO PEPERONCINO



**EVOO flavored with a  
fresh Cayenna Scorpion  
chili pepper**



**Azienda Agricola  
Iannacci Giuseppe**

Via San Giovanni Paolo II, 35  
Rignano Garganico  
az.agr.lamasseriola@gmail.com  
www.agricolamasseriola.it



Antonio Iannacci



800



Peperoncino Cayenna Scorpion

ORGANIC



No



200



Up to € 8,00



Silver medal



Europe  
Italy

## Le Colline Condimento a base di Olio Extra Vergine di Oliva & Limone



**EVOO flavored  
with a fresh lemon**



**Le Colline**

Tabaksmühlenweg 1  
Oberursel (Germany)  
info@lecollinebio.com  
www.lecollinebio.com



Pietro Caruso



3500



Lemon

ORGANIC



No



400



Over 15€



Silver Medal



Europe  
Italy

## Le Colline Condimento a base di Olio Extra Vergine di Oliva & Peperoncino



**EVOO flavored  
with a fresh chili pepper**



**Le Colline**

Tabaksmühlenweg 1  
Oberursel (Germany)  
info@lecollinebio.com  
www.lecollinebio.com



Pietro Caruso



2500



Chili pepper

ORGANIC



No



400



Over 15€



Silver Medal



Europe  
Italy

**CONDIMENTO  
A BASE DI OLIO EXTRA  
VERGINE DI OLIVA  
AROMATIZZATO LIMONE**



**EVOO flavored  
with a fresh lemon**



**Monsignore SRL**

C.da Pezze di Monsignore SNC

Pezze di Greco

info@frantoiomonsignore.it

www.frantoiomonsignore.it



Caterina Sacco



500



Lemon

ORGANIC



No



100



Between € 8,00 and € 15,00



Silver Medal





Europe  
Spain

# UMBRA Esencia de Bosque



**EVOO flavored with  
a wild mushrooms,  
cultivated, aromatic  
plants, purple garlic and  
moss natural extracts**



**Almazara Deortegas SL**  
Ctra. Pinoso, Camino del Ardal, Km 5  
Yecla  
[export@deortegas.com](mailto:export@deortegas.com)  
[www.deortegas.com](http://www.deortegas.com)



Almazara Deortegas



6000



Mushrooms, aromatic plants and moss

ORGANIC



No



600



Over 15 euro



Silver Medal

# Bibliography



**AA.VV.** : COI/T.20/Doc. No 4/Rev. 1; Doc. No 5/Rev. 1; Doc. No 6/Rev.1; Doc. No 14/Rev. 5; Doc. No 15/Rev. 10; Doc. No 22

**AA.VV.** : COI/T.30/Doc. No 19 Annex 2

**Lauro A. G.** : D-IOOC EVOOs Guide 2017, Buyers Edition

**Lauro A. G.** : EVO IOOC Guide 2018, Buyers Edition

**Lauro A. G.** : 2019 Flavoured EVOOs Tasting Sheet

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