

# FLOSOLEI 2019

## a guide to the world of extra virgin olive oil

Dear Sirs,

**FLOS OLEI 2019 - a guide to the world of extra virgin olive oil** is the project proposed by **Marco Oreggia** and **Laura Marinelli**. It is an **International Competition** addressed to the world best olive growing farms and at the same time it is a **Guide** describing, popularizing and promoting the ones that will excel in this selection. The Competition includes an assessment of the olive oils presented by our panel of Expert Tasters through rigid tasting and the working out of an organoleptic profile that will be communicated to the producers. However, we would like to point out that only the suitable olive oils will be published in the Guide. The Guide is written **both in Italian and in English** and consists in a national and regional presentation (for Spain and Italy) of the olive growing sector all over the world supplying historical and cultural information, production data, varieties and areas protected by names of origin. Every farm is described in a card with notes about tasting and gastronomic matches. The Guide is also realized in 5 multimedia versions (World, Europe, Italy, Spain, The Best) for **iPhone-iPad** and **Smartphone-Tablet**. The participation in the International Competition is subject to a contribution for the registration. We invite your farm to take part in our project and we inform you that it is necessary to send:

### **A. IMPORTANT: TO BE INCLUDED IN THE PARCEL AND NOT TO BE SENT BY E-MAIL**

- ❖ **3 (three) 0.250 or 0.500 or 0.750 lt samples of each variety of extra virgin olive oil you wish to submit to our Competition. Other sizes are allowed provided the total volume is over 0.200 litres.**
- ❖ **We cannot accept extra virgin olive oil samples without label.**
- ❖ **The form written in block capitals (every page and item, especially the colored ones).**
- ❖ **The chemical analysis of the extra virgin olive oils you send (at least acidity and peroxides) and in case of Organic and/or Biodynamic Farming its certification.**
- ❖ **Your brochure (if available) or historical and interesting information and news regarding your farm.**

### **SEND THE PARCEL TO: MARCO OREGGIA**

**VIA POSITANO, 100 - LOCALITA' SPREGAMORE - 00134 ROMA (ITALIA)**

**FORWARDING DATES: FROM 1<sup>st</sup> FEBRUARY TO 31<sup>st</sup> MAY 2018 FOR THE NORTHERN HEMISPHERE  
FROM 1<sup>st</sup> JUNE TO 15<sup>th</sup> AUGUST 2018 FOR THE SOUTHERN HEMISPHERE**

### **IMPORTANT INFORMATION REGARDING SHIPPING DOCUMENTS AND PARCEL (ONLY NON- EU)**

- ❖ **DO NOT INSERT in the shipping documents or outside the parcel:**  
"Concorso Internazionale Flos Olei", "E.V.O. srl", "Partita Iva n. 10559841001".
- ❖ **WRITE 1.00 € per bottle as commercial value. DO NOT SEND as "Express Package".**
- ❖ **TO BE INSERTED outside the package: «Dichiariamo che i prodotti indicati hanno tutti i requisiti che li rendono idonei al consumo umano, non hanno proprietà né contengono precursori di sostanze stupefacenti, tossiche o velenose; non sono regolamentati da altre normative specifiche e il fornitore è stato scelto secondo requisiti di qualità. La merce è destinata a USO PERSONALE, non sarà messa in commercio né somministrata a persone o animali ed eventuali residui saranno smaltiti secondo le normative vigenti».**
- ❖ **Considering the problems with the customs, we suggest using carriers like "TNT" and "UPS". Parcels coming from NON-EU countries using "DHL" as a carrier WON'T BE ACCEPTED.**
- ❖ **We remind you that shipping costs (as far as destination), including customs or health expenses (Delivered Duty Paid and Free Domicile), are completely charged to the participating farms, under penalty of non-collection of goods. Customs or health expenses will not be billed.**

### **B. IMPORTANT: TO BE SENT BY E-MAIL TO [MARCO.OREGGIA@GMAIL.COM](mailto:MARCO.OREGGIA@GMAIL.COM)**

- ❖ **A high resolution (minumum 300 dpi) computerized version (.pdf, .jpg, .tif) of the label with different files for every type of oil submitted to the selection.**

The olive oil samples and all documents listed above are essential to take part in the Competition Flos Olei. The participating farms take responsibility for what stated in the present questionnaire and for the correspondence of the chemical analyses with the extra virgin olive oil samples.

# Farm Card

**Note.** Please write in block letters. The colored items are compulsory and will be published in the Guide. In case of Co-operatives or Associations of Producers, refer the data (surface, number of trees, height and production) to the total number of members. The data concerning hectares, trees and production (olives and oil) should be referred to the farm total amount, not only to the oils taking part in the Competition.

## Farm name (published in the Guide):

Company name (for the invoice):

Farm establishment year:

Partners' number (only Co-operative Society):

Owner's/Owners' name/surname:

Founder's name/surname:

Farm address (not the registered office):

Oil mill

Olive grove

Show room

Country:

Town/City:

Suburb:

District:

Street  Square  Avenue  Drive  District:

Postal code:

International code: +

National code: +

Tel. 1 (not mobile):

International code: +

National code: +

Tel. 2 (not mobile):

Do you have a fax number? Yes  No  - International code: + National code: + Fax:

International code: +

Mobile (not published in the Guide):

E-mail 1 (published in the Guide):

Website:

E-mail 2:

E-mail 3:

Satellite coordinates (e.g. 43.742556112) of the olive grove or the mill

Latitude:

Longitude:

## Farm production:

I have my own olive trees

I buy olives

I buy olive oil

I have my own extraction system

I crush outside

I bottle my own olive oil

I bottle outside

## Ecosustainability:

Green building

Use of alternative energies

Control of CO<sub>2</sub> emissions

Use of residual materials

Separated waste

Use of lightweight glass

Other

1 - Total area of olive grove owned:

ha

2 - Total area of olive grove rented:

ha

3 - Total area of olive grove (1+2):

ha

4 - Farm total area:

ha

Number of olive trees:

Height of the olive area:

## Orchard layout:

Mixed (olive trees + others)

## Harvesting method:

Hand picking

## Extraction systems:

Traditional press

Specialized (only olive trees)

Mechanical

Sinolea

Mixed and specialized

Beating

Continuous:  2-phase -  2½-phase -  3-phase

Mixed Continuous

## Training system:

Bush

Reverse Cone

Free Form

Y-trellis

Monocone

Weeping Vase

Free Fan

Fan

Polycone

Vase

Open Vase

Vase Bush

Globe

Free Vase

Polyconic Vase

Other

Olive varieties (write name in full):

Olives for oil production owned:

tons  quintals  kilos

Olives purchased:

tons  quintals  kilos - Olive oil yield (percentage):

Total olive oil production:

hectolitres  litres  kilos - Oil purchased:  hectolitres  litres  kilos

Do you accept visitors?

Do they need an appointment?

Do you sell retail?

Yes  No

Yes  No

Yes  No

Languages spoken:  Italian  English  French  Spanish  German  Portuguese  Greek

Others (which ones):

# Extra Virgin Olive Oil Card

Please write in block letters. The colored items are compulsory.

## Sample 1

Name of Extra Virgin Olive Oil:

Production

hectolitres  litres

P.D.O./P.G.I. and subarea (only if it appears on the label):

Organic farming (certification)  To be converted  From biodynamic agriculture (certification)

Olive varieties in percentage (write name in full): (..... %);

(..... %); (..... %); (..... %);

(..... %); (..... %); (..... %).

Tasting category:  Light Fruity  Medium Fruity  Intense Fruity

Consumer price (write at least one option):

Euro 0,250 litre | Euro 0,500 litre

Euro 0,750 litre | Euro ..... litre

## Sample 2

Name of Extra Virgin Olive Oil:

Production

hectolitres  litres

P.D.O./P.G.I. and subarea (only if it appears on the label):

Organic farming (certification)  To be converted  From biodynamic agriculture (certification)

Olive varieties in percentage (write name in full): (..... %);

(..... %); (..... %); (..... %);

(..... %); (..... %); (..... %).

Tasting category:  Light Fruity  Medium Fruity  Intense Fruity

Consumer price (write at least one option):

Euro 0,250 litre | Euro 0,500 litre

Euro 0,750 litre | Euro ..... litre

## Sample 3

Name of Extra Virgin Olive Oil:

Production

hectolitres  litres

P.D.O./P.G.I. and subarea (only if it appears on the label):

Organic farming (certification)  To be converted  From biodynamic agriculture (certification)

Olive varieties in percentage (write name in full): (..... %);

(..... %); (..... %); (..... %);

(..... %); (..... %); (..... %).

Tasting category:  Light Fruity  Medium Fruity  Intense Fruity

Consumer price (write at least one option):

Euro 0,250 litre | Euro 0,500 litre

Euro 0,750 litre | Euro ..... litre

Any information you submit will be used electronically for the Guide **FLOS OLEI - a guide to the world of extra virgin olive oil** in accordance with the law D.lgs. n. 196/2003 (Codice in materia di protezione dei dati personali) that has replaced the law n. 675/1996 on the protection of personal data. All information will only be used for editorials of **E.V.O. srl** and to keep you informed about our initiatives. If you do not wish to receive any further information from us, please tick the box .

Farm stamp (compulsory)

Signature (compulsory)

# Card of your Importers

Please write in block letters.

**Note. Write the data of the importers of your extra virgin olive oil abroad.**

This part is not compulsory. However, your data are very useful to promote the Guide Flos Olei and allow us to give information about your quality productions in the best way.

## 1) Importer name (Company):

Owner's/Owners' name/surname:

Country:

Town/City:

E-mail:

Website:

## 2) Importer name (Company):

Owner's/Owners' name/surname:

Country:

Town/City:

E-mail:

Website:

## 3) Importer name (Company):

Owner's/Owners' name/surname:

Country:

Town/City:

E-mail:

Website:

## 4) Importer name (Company):

Owner's/Owners' name/surname:

Country:

Town/City:

E-mail:

Website:

## 5) Importer name (Company):

Owner's/Owners' name/surname:

Country:

Town/City:

E-mail:

Website:

## 6) Importer name (Company):

Owner's/Owners' name/surname:

Country:

Town/City:

E-mail:

Website:

## 7) Importer name (Company):

Owner's/Owners' name/surname:

Country:

Town/City:

E-mail:

Website:

## 8) Importer name (Company):

Owner's/Owners' name/surname:

Country:

Town/City:

E-mail:

Website:

## 9) Importer name (Company):

Owner's/Owners' name/surname:

Country:

Town/City:

E-mail:

Website:

## 10) Importer name (Company):

Owner's/Owners' name/surname:

Country:

Town/City:

E-mail:

Website:

# Restaurant and Shop Card

Please write in block letters

**Note.** Write the data of the restaurants or shops you are in contact with that are especially engaged in activities connected with extra virgin olive oil.

This part is not compulsory. However, your data are very useful to promote the Guide Flos Olei and allow us to give information about your quality productions in the best way.

## 1) Name of Restaurant Shop:

Owner's/Owners' name/surname:		
Country:	Town/City:	
Suburb:	District:	
Street <input type="checkbox"/> Square <input type="checkbox"/> Avenue <input type="checkbox"/> Drive <input type="checkbox"/> District:		
		Postal code:
International code: +	National code: +	Tel.:
E-mail:	Website:	

## 2) Name of Restaurant Shop:

Owner's/Owners' name/surname:		
Country:	Town/City:	
Suburb:	District:	
Street <input type="checkbox"/> Square <input type="checkbox"/> Avenue <input type="checkbox"/> Drive <input type="checkbox"/> District:		
		Postal code:
International code: +	National code: +	Tel.:
E-mail:	Website:	

## 3) Name of Restaurant Shop:

Owner's/Owners' name/surname:		
Country:	Town/City:	
Suburb:	District:	
Street <input type="checkbox"/> Square <input type="checkbox"/> Avenue <input type="checkbox"/> Drive <input type="checkbox"/> District:		
		Postal code:
International code: +	National code: +	Tel.:
E-mail:	Website:	

## 4) Name of Restaurant Shop:

Owner's/Owners' name/surname:		
Country:	Town/City:	
Suburb:	District:	
Street <input type="checkbox"/> Square <input type="checkbox"/> Avenue <input type="checkbox"/> Drive <input type="checkbox"/> District:		
		Postal code:
International code: +	National code: +	Tel.:
E-mail:	Website:	

## 5) Name of Restaurant Shop:

Owner's/Owners' name/surname:		
Country:	Town/City:	
Suburb:	District:	
Street <input type="checkbox"/> Square <input type="checkbox"/> Avenue <input type="checkbox"/> Drive <input type="checkbox"/> District:		
		Postal code:
International code: +	National code: +	Tel.:
E-mail:	Website:	

# Tax Data and Terms of Payment

Please write in block letters. The colored items are compulsory and will be used for billing.

## Tax Data

Farm name: \_\_\_\_\_

Company name: \_\_\_\_\_

Owner's/Owners' name/surname: \_\_\_\_\_

VAT registration number: | | | | | | | | | | | | | | | | | | | | | |

Tax code: | | | | | | | | | | | | | | | | | | | | | |

Country: \_\_\_\_\_ Town/City: \_\_\_\_\_

Suburb: \_\_\_\_\_ District: \_\_\_\_\_

Street  Square  Avenue  Drive  District

Post box: \_\_\_\_\_ Postal code: \_\_\_\_\_ E-mail: \_\_\_\_\_

International code: + \_\_\_\_\_ National code: + \_\_\_\_\_ Tel./Mob.: \_\_\_\_\_

## How to Participate

Samples sent by two or more different farms belonging to the same company, which may be described separately in the Guide, cannot be considered different types of olive oil of the same farm. These farms have to fill in different forms to enter the International Competition Flos Olei.

To take part in the International Competition it is necessary the following contribution:

- € 150.00 (including charges) for N. 1 sample (3 bottles)
- € 200.00 (including charges) for N. 2 samples (6 bottles)
- € 250.00 (including charges) for N. 3 samples (9 bottles)
- € 300.00 (including charges) for N. 4 samples (12 bottles)
- € 350.00 (including charges) for N. 5 samples (15 bottles)
- € ..... (including charges) for N. ... samples (... bottles)

From the first sample and for every supplementary sample it is necessary a mark-up of 50.00 euro.

## Terms of Payment

(TICK THE OPTION CHOSEN)

### ITALIAN AND INTERNATIONAL PRODUCERS

Payment into bank current account:

**BANCA SELLA**

In the name of: E.V.O. srl

**IBAN: IT96J0326822300052869640400**

**BIC-SWIFT: SELBIT2BXXX**

Payment into bank current account:

**BANCO POSTA**

In the name of: E.V.O. srl

**C/C Postale N°: 000099965808**

Via Ardeatina km 12

00134 Roma (Italia)

**IBAN: IT12S0760103200000099965808**

**BIC-SWIFT: BPPIITRRXXX**

Online payment on: <http://shop.flosolei.com> - [marco.oreggia@gmail.com](mailto:marco.oreggia@gmail.com)

American Express

Visa

Mastercard

Pay Pal

### IMPORTANT:

- ❖ Payment should be effected before sending the form and copy of the receipt of payment should be enclosed. Write the **Name of the Farm** carrying out the operation and the phrase "**Concorso Internazionale FLOS OLEI 2019**".
- ❖ In case of international bank transfer (non-EU) all bank charges are the responsibility of the farm carrying out the operation. The option to be chosen should be OUR (commission entirely borne by the payer) and not SHA (fees shared between originator and beneficiary). In fact, choosing the OUR option the bank will not deduct the transaction fees from the sum reclaimed and this one will correspond to the sum required for the entry to the Competition.
- ❖ Do you have our **Cashback Card Flos Olei**? Request it by registering at the address <http://card.flosolei.com>. It is free! Write here your identification code. For your purchases you will receive Cashback and Shopping Points. **ID Casback Card:** | | | | . | | | | . | | | | . | | | | (eg. 039.000.000.000).



# Marco Oreggia

## School Qualifications:

- Qualified Agricultural Engineer.
- Member of the Association of Agricultural Engineers of Rome.
- Member of the Association of Freelance Journalists of Lazio.

## Professional Qualifications:

- Professional Oenologist.
- Wine Taster - National Organization of Wine Tasters (O.N.A.V.).
- Wine Sommelier - Italian Association of Wine Sommeliers (A.I.S.).
- Member of the Association of Wine Technical Tasters of Frosinone and Rome.
- Taster of "Grappa" - National Association of Grappa Tasters (A.N.A.G.).
- Expert Taster of Virgin and Extra Virgin Olive Oil.
- Member of the Association of Technicians and Experts of Virgin and Extra Virgin Olive Oils.

## Marco Oreggia

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**Località Spregamore**  
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**Web: [www.flosolei.com](http://www.flosolei.com)**  
**Shop: <http://shop.flosolei.com>**

## Professional Experience:

Owner of the restaurant "Girone VI" in Rome.

### *Consultant to:*

A.R.S.I.A.L. Lazio, A.R.S.S.A. Calabria, A Tavola, Agra Editore, Alice Cucina, Associazione Amici del Gusto, Associazione Città dell'Olio, Associazione Spoleto Ricerca, Associazione Strada dei Vini e dei Sapori dei Colli di Forlì e Cesena, Associazione Strade dei Vini del Cantico, Avvenimenti, C.C.I.A.A. di Arezzo, C.C.I.A.A. di Caserta, C.C.I.A.A. di Grosseto, C.C.I.A.A. di Reggio Calabria, C.C.I.A.A. di Roma, C.N.O., C.R.D.O. Priego de Córdoba, Campagna Amica, Centro Agroalimentare dell'Umbria, Comune di Castiglione del Lago, Comune di Corleone, Comune di Foligno, Comune di Giano dell'Umbria, Comune di Manciano, Comune di Partinico, Comune di Seneghe, Comune di Sessa Aurunca, Comunità Montana Valle Roveto, Confagricoltura, Consorzio Olio D.O.P. Chianti Classico, Consorzio per la Tutela dell'Olio Extravergine di Oliva Toscana I.G.P., Corporazione dei Mastri Oleari, Cucina & Vini Editrice, E.R.S.A.C. Campania, E.R.S.A.T. di Cagliari, Eno Hobby Club, Enoteca Italiana, Enotime, Europress Service, F.I.S.A.R., Federazione Provinciale Coldiretti Terni, Feinschmecker, Fundación Para la Procción el Desarrollo del Olivar y dell'Aceite de Oliva, Gal Alto Casertano, Gal Ternano, Gal Valle Umbra e Sibillini, Gambero Rosso Holding, Gruppo Editoriale L'Espresso, Mercacei, MG Logos, Movimento Turismo del Vino, Nardini Editore, Organizzazione Nazionale Assaggiatori Vini, Pro Loco Tavarnelle Val di Pesa, Provincia di Arezzo, Provincia di Brescia, Provincia di Massa Carrara, Provincia di Oristano, Provincia di Roma, Provincia di Siena, R.T.I. - TG5 Gusto, Regione Basilicata, Regione Campania, Regione Siciliana, Republika Hrvatska - Istarska Županija, Rimini Fiera, Slow Food, Ultime Notizie, Unione Regionale delle Camere di Commercio, Università degli Studi di Siena, Università degli Studi Roma Tre, Università di Pisa, Verona Fiere, Vinealia.