



XII EDITION OF THE PRESTIGIOUS GUIDE TO THE WORLD OF EXTRA VIRGIN OLIVE OIL

FLOS OLEI 2021: 4 ITALIAN AND 2 SPANISH FARMS IN THE HALL OF FAME ITALY TRIUMPHS IN THE BEST THA FARM OF THE YEAR IS CALABRIAN, THE BEST OIL ANDALUSIAN

Flos Olei, the prestigious guide dedicated to oil farms from around the world and their extra virgin olive oils, edited by the international expert **Marco Oreggia** (who is also its publisher) and journalist **Laura Marinelli**, is now in its twelfth edition. The volume, produced in two languages (Italian-English and Italian-Chinese), demonstrating the global reach of the project, selects and describes the best **500** farms from **5** continents and **54 nations** (new entry of 2021 is Georgia), reviewing a total of **714** different oils. A real world's olive atlas, including cartography of the production areas, an accurate description of typical varieties, oil tasting cards with gastronomic combinations and more generally historical and cultural information, useful both to enthusiasts and to novices in the field.

There are obviously **prizes**, thanks to the work carried out with absolute rigor by a panel of expert tasters coordinated by the two editors. There are no new entries in the **Hall of Fame**, a sort of world élite of extra virgin olive oil. Established last year for the first time, it is a category including farms awarded 100/100 which, after significant growth over time, have now reached a stable level of excellence. Only 6 farms are included: the Italian **Frantoio Bonamini** (Veneto), **Frantoio Franci** (Toscana), **Azienda Agraria Viola** (Umbria), **Azienda Agricola Biologica Americo Quattrococchi** (Lazio) and the Spanish **Castillo de Canena Olive Juice** and **Aceites Finca La Torre** (both from Andalucía).

As usual, 20 farms have been awarded the prizes and included in the coveted **The Best**: 11 Italian, 5 Spanish, 1 Slovenian, 1 Croatian, 1 Greek and 1 Chilean. Among the most important titles: *the Farm of the Year* is the Calabrian **Tenute Pasquale Librandi**; *the Best Extra Virgin Olive Oil of the Year* is Nobleza del Sur - Eco Day by the Andalusian **Aceites Nobleza del Sur**; *the Emerging Farm* is the Tuscan **Azienda Agricola Cesare Diddi**; *the Best Extra Virgin Olive Oil from Organic Farming* is Oro



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del Desierto - Coupage by the Spanish **Rafael Alonso Aguilera**, also from Andalucía, while from Castilla-La Mancha, another region in Spain, comes *the Best Extra Virgin Olive Oil Quality/Price*, the Picual produced by **Palacio de Los Olivos**. The other Italian farms awarded in the various categories are: **Frantoio Anteata** (Toscana), **Frantoio Gaudenzi** and **Marfuga** (Umbria), **Azienda Agricola Cosmo Di Russo** (Lazio), **Tenuta Zuppini** (Abruzzo), **Madonna dell'Olivio** and **Fattoria Ambrosio** (Campania), **Società Agricola Fratelli Ferrara** and **Azienda Agricola Le Tre Colonne** (Puglia). To complete the picture, outside the national borders: **Señorios de Relleu** and **Aceites Oro Bailén - Galgón 99** (Spain), **Jenko** (Slovenia), **Mate** (Croatia), **Noan** (Greece), **Agricola Pobeña** (Chile).

As usual, Flos Olei 2021 also assigns **Special Awards**. They are awards outside the production sector given to those who, through their work, promote and spread the culture of oil. On this occasion, the Award *The Importer of the Year* is won by **Francesca De Ritis** (Holland); *The Restaurant of the Year* is **Patriarca** from Bitonto (Italy), directed by the chef Emanuele Natalizio; *The Journalist of the Year* is **Alberto Grimelli** (Italy) from the newspaper Teatro Naturale; *the Special Award Cristina Tiliacos* is given to **Marqués de Griñon Family Estate** (Spain), in memory of its creator and soul **Carlos Falcó**.

*«It was a special year and certainly it wasn't easy to finish our work. We succeeded mainly thanks to the desire of the farms all around the world to keep the sector of quality extra virgin olive oil alive. The heart of oil production - underline **Marco Oreggia** and **Laura Marinelli** - remains the Mediterranean but, alongside the countries of this area, quality also extends to more distant places, capable of making their weight increasingly felt on international markets. The objective of Flos Olei, from edition to edition, is precisely to offer readers a faithful analysis of the entire world olive sector, also trying to anticipate possible developments and trends, with the widest possible scope. For this reason, we believe that the volume represents above all an essential instrument for all professionals. At the same time the guide also wants to be a reference point for consumers, for those who love to eat well starting from extra virgin olive oil, the prince of condiments as well as a staple of the Mediterranean diet, consumed and appreciated everywhere for its many organoleptic and health benefits».*

The symbol of the **blockchain**, a tool capable of guaranteeing the transparency and traceability of business processes, is present again in the guide, while, as usual, the 884 pages of Flos Olei 2021 are printed on **FSC paper**, emphasizing the authors' attention to the environment. Finally, the guide is also available on the **App** for iOS and Android.



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