



THE THIRTEENTH OLIO CAPITALE EXPO IS COMING UP

From 15 to 18 March 2019, the Stazione Marittima in Trieste will host the largest exhibition of typical and premium extra-virgin olive oils. The final results of the latest harvest season will be unveiled for the first time in Italy.

Friday 1st March saw the presentation of the thirteenth **Olio Capitale**, the typical and premium extra-virgin oil festival, which will be held at **Stazione Marittima** in Trieste from 15th to 18th March 2019 with the support of the **Ministry for Agricultural, Food, Forestry and Tourism Policies**. The event is organised by the **Venezia Giulia Chamber of Commerce** and implemented by **Aries** – in cooperation with **Associazione Nazionale Città dell'Olio** (which celebrates its 25th anniversary in 2019) and **Turismo FVG**, and under the sponsorship of **Despar Interspar Eurospar** and **Crédit Agricole Friuladria**.

«Also this year, Olio Capitale will be the beating heart of the Italian oil sector, as well as the reference for all the Italian olive-growers. The most important sector exhibition and the first to unveil the final results of the latest harvest season to the experts in the field and premium extra-virgin olive oil lovers alike – said **Antonio Paoletti**, President of the Venezia Giulia Chamber of Commerce – In addition, for the first time in its history, this year the exhibition will last **four full days, from 10am to 7pm**. – We hope that, in the near future, Olio Capitale will be hosted by the brand new exhibition facilities in the Old Port – he added.»

«Major events like Olio Capitale contribute to the growth of the attractiveness of our city, which has been reporting a constantly growing number of incoming tourists – highlighted **Elisa Lodi**, Councillor of the Municipality of Trieste. As a local government, we are implementing several redevelopment projects in the city which are aimed at attracting new investors too.»

The promotion of extra-virgin olive oil and the territory as a whole was the focus of Friuli Venezia Giulia's National Councillor of Associazione Nazionale Città dell'Olio **Antonio Gherinich**, an Olio Capitale partner: «For 25 years we have been organising initiatives of this type such as "Girolio," "Camminata tra gli olivi" and promoting training programmes for schools. We want the olive-growing culture to spread across Italy. At the same time, we campaign to support growers in making fair profits and for extra-virgin olive oil to be sold at a fair price.»

At Olio Capitale, the new extra-virgin olive oil to be tasted in Trieste will come from almost all the Italian regions: **Abruzzo, Calabria, Campania, Emilia Romagna, Friuli Venezia Giulia, Lazio, Liguria, Lombardy, Marche, Molise, Apulia, Sardinia, Sicily, Tuscany and Umbria**. Also the presence of oils from **Greece, Croatia and Slovenia** has been confirmed.

As of today – Friday 1st March – **almost 200 growers and producers** have confirmed their presence, but many more will be added over the next few days. Indeed, the municipalities participating in Olio Capitale are still selecting the farms and enterprises which will participate in the collective exhibitions.

On the other hand, there are 231 extra-virgin olive oils which will compete for the **2019 Olio Capitale Prize**. The competition will see the participation of high-quality products coming—as usual—from **Italy, Croatia, Slovenia, Greece, Spain and Portugal** and—for the first time—**Morocco**. The number of applications is incredibly high considering that in 2018 the bad weather hit the most important olive-growing Italian regions, causing a dramatic drop in production.

The **competition winners will be announced** on the second day of Olio Capitale, **Saturday 16th March**, at **11am**. The event – a true show for insiders and “green gold” lovers – will be hosted by agronomist and communication specialist **Giorgio Pace**.

Also this year the extra-virgin olive oil culture will be promoted by the **Oil Bar**, where customers will be able to sit down and taste olive oils chosen from among the hundreds of labels participating in the expo.

During the non-stop opening hours, all visitors—experts and non-experts alike—will be able to participate in guided tastings under the supervision of professional oil tasters. Another novelty introduced this year is the division of the labels into “**Monocultivars**” (light/medium/intense) and “**Blends**” (light/medium/intense) to allow everyone to grasp at best the characteristics of the various products featured at 2019 Olio Capitale.

Sunday 17th March will be marked by a new delicious event. From 10.30am to 11.30am there will be two tasting sessions devoted to the combination of **extra-virgin olive oil with chocolate**, explained by **Giuseppe Faggiotto**, renowned **Peratoner** maitre chocolatier. Olio Capitale visitors will be able to taste Peratoner’s vegan spreadable cream, prepared on the spot with extra-virgin olive oil and hazelnuts, as well as a “stellar” truffle prepared with Parovel-branded evo oil. Finally, the **new “Olio Capitale” chocolates**, a recipe specially made for this year’s festival, will be given to visitors during the event. «We are devising other special creations to surprise the visitors» added **Faggiotto**.

Olio Capitale’s **programme** was presented in detail by **Patrizia Andolfatto, Aries Director**. In addition to the usual **guided tastings** of extra-virgin olive oil – this year twice as many – the programme will add a few thematic focus-on sessions, starting from the opening conference scheduled on **Friday 15th March** at **10.30am**, entitled “**Extra-virgin olive oil, a cultural and touristic resource.**” Still on Friday, at 2.30pm, there will be another conference entitled “**Olive oil: past, present and future of the prince of the Mediterranean diet.**”

On the next day, **Saturday 16th March**, at **3pm**, the festival will host a technical conference devoted to the irreplaceable figure of the oil-miller, entitled “**The role of oil-mills in the quantity of oil**” under the sponsorship of **Accademia Nazionale dell’Olivo e dell’Olio**.

The final day of Olio Capitale, **Monday 18th March**, will be devoted to the world of restaurants and catering services. At 10.30am there will be a talk show entitled “**The restaurant business 4.0 – new scenarios among quality and sustainability**” curated by **Federazione italiana pubblici esercizi (Fipe)** and **Associazione Nazionale Città dell’Olio**. **Roberto Calugi**, Fipe General Director and **Paolo Massobrio**, food and wine journalist, as well as a few renowned restaurant owners, will be the stars of the event.

Still on **Monday**, there will be another **extraordinary event**: the Alpe Adria finest restaurants representatives and chefs will subscribe the first “**Extra-virgin olive oil Manifesto**” at Olio Capitale. **At 2.30pm** the programme will see a debate among the most renowned chefs of the association **Jeunes Restaurateurs d’Europe** and olive oil producers, in order to define the guidelines of a roadmap which is going to involve all the operators to reach a targeted production method, while confirming one of the pillars of the manifestos: extra-virgin olive oil is an ingredient and not only a condiment.

As food and wine journalist **Giuseppe Cordioli** recalled, «the Croatian Jre President **Teo Fernetich**, and the Slovenian Jre President **Uroš Fakuč**, as well as **Alberto Tonizzo** representing Friuli Venezia Giulia will reach Trieste to subscribe the manifesto and to participate in the debate, organised by **Emanuele Scarello** (2 Michelin stars) of the restaurant Agli Amici di Godia, former Italian President of the association Jeunes Restaurateurs d'Europe. They will be joined by **Paolo Zoppolatti**, well-known for his participations in the TV show "Prova del Cuoco." It is a very important initiative, unparalleled at the international level – said Cordioli – especially because it stresses the importance of the use of quality extra-virgin olive oils in catering services.» «Today it is essential to talk about the quality of extra-virgin olive oils in this sector, especially if we are to improve our attractiveness in terms of tourism» - added **Silvano Lamacchia, Fipe Trieste** Vice President.

«There are more than 800,000 olive-growing enterprises in our country and the overall Italian oil business has an estimated turnover of approximately €4 billion per year – specified **Andrea Ceccato**, Agri-food Manager of **Crédit Agricole FriulAdria**, an Olio Capitale sponsor. It is a strategic sector for Italy, but also for our institution which—for the second year in a row—decided to support the festival which will take place at Stazione Marittima from 15th to 18th March. We have developed new solutions for farmers, too. Indeed, in collaboration with our holding company, FriulAdria has developed the **Agriadvisor** application, which is aimed at performing an analysis of the short-term and medium/long-term financial needs of farming enterprises and simulating financial support solutions to be proposed within a personalised consultancy service.»

«We are very happy to be supporting initiatives like Olio Capitale, which are able to promote the heritage of our country – said **Fabio Donà**, Marketing Director of **Aspiag-Despar**, another Olio Capitale sponsor. We want to increase the food and wine culture of our customers, offering premium quality products. Large retailers should not only sell low-cost olive oils on offer, they should also support the top quality products of our territory. This is a policy we want to pursue, especially because of the economic benefits it can provide.»



A picture of the market situation

PRODUCTION HAS DECREASED BECAUSE OF THE BAD WEATHER. HOWEVER, TUSCANY, UMBRIA, LIGURIA, LOMBARDY AND VENETO REPORT AN INCREASE

SALES BOOM IN ITALY: OVER 40,000 TONS OF OIL PER MONTH SOLD OVER THE PAST 4 MONTHS

This year, the Italian production of olive oil will only amount to **185,000 tons**. The regions of **southern Italy** has suffered the most, **with a drop of 60%**, but **even 90% in certain areas of Apulia**. At the **national level, the fall in production has reached 40%**, although there are a few **happy places**.

Tuscany and Umbria have reported a slight increase of a few percentage points, and they should almost reach 20,000 tons jointly, whereas **Liguria** is celebrating one of the most considerable harvests of the past decades, with a production which should be well above 5,000 tons. Excellent production was also reported in **Lombardy** and **Veneto**, in the areas of the lakes, with double-digit increases. The central and southern regions reported a bad year especially because of the **Buran**, the chilling wind blowing from Siberia which swept Italy last Spring, with significant damage for the national olive-growing sector, so much that the Ministry for Agricultural Policies is about to issue a decree to compensate the operators who suffered damage.

Another serious problem was created by *Xylella fastidiosa*, a bacterium which is killing the olive groves in Apulia. According to recent estimations, it caused a fall in the national production potential of 10,000 tons of oil per year over the past three years, with 4 million dead trees and 22 million being threatened.

However, there is **good news about sales**, with the Italian market experiencing a boom: based on ICQRF data (Fraud Prevention Department of the Ministry for Agricultural Policies), the sales **over the past 4 months exceeded 40,000 tons of oil per month**. According to official data, as of 15 February, only 109,000 tons of Italian extra-virgin olive oil remained in stock. Should **this trend continue, the national extra-virgin oil would run out of stock in just over two months**. The same is true with designation-of-origin (PDO/PGI) olive oils, with stocks almost running out, now amounting to less than 13 million certifiable litres, of which half refer to Val di Mazara and Terra di Bari PDO oils and Toscano and Sicilia PGI oils. **Even more limited is the availability of national organic olive oil**, which is a true rarity, with stocks of only 22,000 tons.



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Olio Capitale, focus-on conferences for experts and enthusiasts alike

Also this year, Trieste turns into the capital of extra-virgin olive oil for four days, with a rich programme devised for experts in the fields, as well as for 'green gold' enthusiasts.

CULTURE AND TOURISM

"Extra-virgin olive oil, cultural and tourist resource" is the title of the Olio Capitale opening conference, scheduled for **Friday 15th March at 10.30am**. Moderated by food and wine journalist **Paolo Massobrio**, the conference will see the participation from the President of the Venezia Giulia Chamber of Commerce **Antonio Paoletti**, the President of Città dell'Olio **Enrico Lupi**, the Mayor of Trieste **Roberto Dipiazza** and the President of the Friuli Venezia Giulia Region **Massimiliano Fedriga**.

The highlight of the conference will be the speech by **Roberta Garibaldi**, Food-and-wine expert and University professor who will talk about **"Oil and the growth of food and wine tourism."**

Wine-and-gastronomy—in its broader sense of cultural experience—has become one of the strongest tourism trends. Today, as reported by the World Tourism Organization, food-and-wine tourism is a segment increasing sharply and one of the most dynamic in the sector. The food-and-wine component has acquired a considerable relevance in travelling choices: according to the World Food Travel Association, 93% of leisure tourists (those travelling for fun, holiday, personal and cultural reasons and not for work or study-related reasons) have participated in relevant thematic experiences over their most recent holidays, while 49% of them said that food, wine and extra-virgin olive oil are among the main reasons behind at least one trip over the past two years. This information highlights the new central role played by food and wine, which have gone from an ancillary element to a component able to influence the tourists' behaviour.

Also at the conference, **"The experience of food-and-wine tourism in Friuli Venezia Giulia and the Strada del Vino e dei Sapori,"** will be the title of the speech by **Diana Candusso**, Food-and-Wine Department Manager of PromoTurismo Fvg.



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HEALTH AND THE MEDITERRANEAN DIET

Extra-virgin olive oil is the main source of fat in the Mediterranean area, and this distinguishes the famous Mediterranean diet from other dietary regimens. The goal of the conference “**Olive oil: past, present and future of the prince of the Mediterranean diet,**” scheduled for **Friday 15th March at 2.30pm**, is to inform the citizens not only of the nutritional value, but also of the positive prevention effects provided by a daily use of evo oil. The conference will present historical, technical, nutritional information but also give advice on how to choose a quality extra-virgin olive oil, avoiding the so-called “Italian sounding” effect.

In addition to being used as food, olives and olive oil have an extremely important cultural value. There are thousands of cultivars and different types of extra-virgin olive oils, which are the main source of fat in the Mediterranean diet. Olive oil, in particular evo oil, produces multiple beneficial effects for human health. Recently, the US FDA (Food and Drug Administration) certified that a daily consumption of a couple of tablespoons of oils containing high levels of oleic acid can reduce the risk of heart diseases.

The calendar includes three sessions, moderated by **Deborah Bonazza** of Azienda Sanitaria Universitaria Integrata di Trieste (Asuits). The first will feature **Elena Parovel** of Parovel Group who will talk about “**The roots of olive oil in our territory.**”

Thereafter, there will be a roundtable entitled “**Olive oil and health: the state of the art**” with **Silvia Palmisano**, researcher of the Medical Sciences and Health Department at the University of Trieste, Asuits doctor **Catrin Theresia Simeth**, **Saveria Lory Crocè**, Associate Professor at the University of Trieste and Director of the Specialisation School in Gut Diseases, **Antonella Calabretti**, lecturer in Pharmaceutical Legislation at the University of Trieste and Food Chemistry at the University of Basilicata and **Natalia Rosso**, researcher at the Italian Liver Foundation.

The last session, entitled “**New frontiers,**” will feature again **Antonella Calabretti** and **Elena Parovel**.



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OIL MILLS AND MILLERS PLAY A CRUCIAL ROLE FOR QUALITY

Olive variety, growing area, agricultural techniques and harvesting processes are critical for the quality of extra-virgin olive oil. However, oil mills and millers also play a significant role in the production process. The same drupes may be used to produce very different oils. The type of processing greatly affects oil features, as olive oils of the same quality may have different degrees of fruity, pungent or bitter aromas. Key steps are: pressing (drupes are crushed into an homogeneous paste), kneading and extraction process. Oil millers must have multiple skills: besides the management and operation of the olive oil plant, they must be familiar with the basic tasting techniques to identify olive oil features and timely implement any corrective measure to remedy any defect that may result from mistakes in the processing; they must be able to assess the drupes, their ripening and different cultivars; finally they must have the appropriate mechanic and technology skills to remedy any failure in the plant or its maintenance. In technologically advanced olive oil plants, metrics of the oil mill and the decanter as well as the time of kneading and the temperature of the whole processing may be changed to achieve quality objectives.

Over the past decades, the drive to technology innovation in extra-virgin olive oil has been disruptive and it has been based on the evolution of the notion of olive oil quality. It must be noted that quality requirements on extra-virgin olive oil have included healthy nutrition principles and sensory properties that - as in the wine sector - may make a significant difference. Phenolic and volatile compounds affecting sensory properties - now included in quality criteria - are critical in the light of the technology revolution in the mechanic extraction of extra-virgin olive oil.

These topics will be discussed in the conference **“The role of oil mills in olive oil quality”** on **Saturday, 16 March at 2:00pm**, sponsored by the **Accademia Nazionale dell’Olivo e dell’Olio**. This technical event is open to oil millers, olive growers and consumers to discuss processing techniques in olive oil millers and their impact on the final quality of olive oil. Speakers include: **Paolo Parmegiani**, agronomist, with a talk on **“The reality of olive oil mills in the Upper Adriatic between Italy, Slovenia and Croatia”**, **Lanfranco Conte**, former professor of food chemistry at the University of Udine, with a talk on **“Regulated and non-regulated quality criteria on virgin olive oils”**, and **Maurizio Servili**, professor of food science and technology at the University of Perugia, with a talk on **“Process innovation and product quality”**. These topics will also be discussed with the audience.



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CATERING, INNOVATION AND DIGITAL SKILLS

Monday, 18 March, at 10.30 am Olio Capitale will host a real “talk show” in cooperation with Federazione italiana pubblici esercizi (Fipe). The title of the event, with **Paolo Massobrio**, food and wine journalist, is “**Catering 4.0: new scenarios between quality and sustainability**”. **Antonio Paoletti**, Chairman of the Chamber of Commerce of Friuli Venezia Giulia, **Enrico Lupi**, Chairman of the National association Città dell’Olio, **Roberto Calugi**, Director of FIPE, **Marcello Scocci**, Pannel Director and Vice President of Onaoo, and **Gaetano Simonato** from the restaurant Tano Passami l’Olio in Milan (1 Michelin star) will be attending.

Thinking that catering businesses are only marginally affected by the digitalization means ignoring a reality that is now taking technology innovation and its tools for granted in our society. Though products are the core of catering businesses, digitalization is a primary tool to support their work, administration, business and marketing, with a key role of social media and the reviews of customers.

Digital skills are an inescapable need for these companies. However, there’s a substantial lack of professional skills in digital profiles and related competences. To what extent is technology used in catering businesses? Catering businesses greatly affect products (selection and preparation), but they have a secondary role in the management, marketing and innovation both in terms of back office and front office. **Only 40% of catering companies use management tools in internal processes.** These are just applications to manage orders (17%) or electronic invoicing solutions (13%). **7% only** exploits the so called **menu engineering** and **6% use on line booking applications.** As for customer relation technology, reviews are clearly the main digitalization area for catering businesses. **81% read reviews on web sites** and **27% invite customers to leave reviews.** **41% of restaurants do not have any social account.**

Catering businesses will necessary turn into the 4.0 version, as they will continue to embrace fundamental quality principles, tradition and the increasing need for environmental sustainability.



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THE FIRST INTERNATIONAL MANIFESTO OF EXTRA-VIRGIN OLIVE OIL

Olio Capitale has scheduled an outstanding event on **Monday, 18 March**. In Trieste, Alpe Adria representatives of the haute cuisine will sign the first “**Manifesto of extra-virgin olive oil**”. In this framework, there will be a debate at **2:30pm**, among the most renowned chefs from **Jeunes Restaurateurs d’Europe (Jre)** and producers to define the guidelines of a programme pooling together a number of operators to achieve a targeted production or to validate one of the pillars of the Manifesto: extra-virgin olive oil is a fundamental ingredients for quality cuisine, not just a mere seasoning.

This event has been organised by the famous chef **Emanuele Scarello** (2 Michelin stars) from the restaurant **Agli Amici di Godia** and former Italian Chairman of the association **Jeunes Restaurateurs d’Europe**, who will sign the manifesto together with the Chairman of the Croatian section of Jre, **Teo Fernetich**, the Chairman of the Slovenian section, **Uroš Fakuč** and **Alberto Tonizzo** representing Jre in Friuli Venezia Giulia. **Paolo Zoppolatti**, a very popular chef in Italy, starring in a leading TV programme, “La prova del cuoco”, will also be attending.

Who are the **Jeunes Restaurateurs d’Europe**? JRE is an association of the best young chefs. A European network of professional chefs and restaurateurs, who are forward-thinking protagonists of their time – with great accuracy, never-ending creativity and respect for local food heritage – they develop a modern cuisine based on the terroir. **Four main principles** inspire the work of the Jeunes Restaurateurs. **Firstly**, defending and promoting European haute cuisine, with excellent creations based on the terroir and local products. A variety of representatives demonstrating excellence in traditions, innovation capacity and passion for the savoir-faire of the old continent. **Secondly**, changing ideas and experiences both inside and outside JRE, a virtuous process boosting growth of a food and wine culture among professionals and consumers, contributing to create more value. **Thirdly**, supporting development of young European talents. With a view to lay the foundation for the future of high quality catering, JRE Italy is part of leading juries to select future talents in the food and wine sector; it also supports special projects, such as internships and study grants, so that future chefs can develop their potential and their skills. **Fourthly**, creating a friendly relations and mutual help among chefs, resulting into cooperation and sharing of individual cultural and cuisine background. Increasingly ambitious goal can be achieved when ideas and expertise are pooled together.



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DIGITAL TRANSFORMATION FOR EXTRA-VIRGIN OLIVE OIL PRODUCERS

On Friday, 15 March, at **1:30 pm**, Olio Capitale is hosting an “**innotalk**”, a narrative on innovative topics, organised by Aries, a partner of “**Nuvolak2**” project, financed by Italy Slovenian Interreg Programme. This international project aims at supporting companies to adopt innovative marketing good practices to increase competitiveness. The main topic of this “innotalk” - “**Digital transformation for extra-virgin olive oil producers**” - was selected to the benefit of local producers and exhibitors of Olio Capitale. The event is chaired by **Tommaso Cattivelli, Cru Agency**, a digital marketing agency based in Urbania in the Marche Region - incubated by Adv Media Lab -, whose mission includes food and wine promotion. Cru Agency works with companies of any size in the food processing industry.



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Olio Capitale sensory experience

HIGH QUALITY TASTING WITH PROFESSIONAL TASTERS

As every year, Olio Capitale will present the results of the latest harvest in Trieste where the best extra-virgin olive oils only can be tasted and compared. Tastings, led by professional tasters, are very appreciated by the public and they have been scheduled every day since the opening.

Tastings starts on **Friday, 15 March**, at **4:30pm** with **light fruity** extra-virgin olive oil, led by the experts of the **Unione mediterranea assaggiatori oli (Umao)**. The objective of this association is to preserve and improve knowledge and dissemination on extra-virgin olive oil culture as an extraordinary daily ingredient and authentic produce of the Mediterranean area. Institutional goals are achieved with a relentless action at national and international level, supporting producers, oil millers, restaurateurs and all those wishing to access the world of extra-virgin olive oil. The Unione Mediterranea Assaggiatori Oli include expert tasters, certified at national and EU level, that have been active for years performing tastings and teaching, but also amateurs or fans who rediscover noble local food and wine notions in our culture. On **Friday 15 March**, but at **5:45pm**, Umao tasters will guide visitors of Olio Capitale through **extra-virgin olive oil from Croatia**.

Saturday 16 March is devoted to the winners of **Olio Capitale Competition**. At **11.45am**, tastings of **extra-virgin olive oils that have received awards** are scheduled, led by Umao tasters. These experts, in the afternoon, starting from **4.45am**, will guide the audience in the world of the **the finalists of Olio Capitale Competition** in the **light fruity oils category**.

On **Sunday, 17 March**, at **12.30** and at **4:00pm**, **two tastings have been scheduled**, led by **Emanuele Battista**, wine taster, food and wine expert and member of **Olea (Organizzazione laboratorio esperti e assaggiatori)** and many panels and tasting commissions awarding national and international prizes to extra-virgin olive oils. The event where the public can meet the expert taster, especially for all those who wish to gain a better knowledge on extra-virgin olive oil, is entitled "**From the tree to the plate: introducing extra-virgin olive oil tasting**". Again on **Sunday, 17 March**, but at **3:00pm**, there will be a session for the **finalists of Olio Capitale Competition** in the category of **medium fruity extra-virgin olive oils with Umao tasters**. The last tasting of the day is scheduled on **Sunday, 17 March**, at **5.45pm**, on **extra-virgin olive oils from Chieti and Pescara**, led by Umao experts.

On the last day of Olio Capitale, **Monday, 18 March**, at **12.45**, there will be another guided tasting with **Emanuele Battista**, entitled "**Tips to improve food combinations**" especially for restaurateurs and experts, while **Umao tasters**, at **4.30pm** will present the **finalists of Olio Capitale Competition** in the category of **intense fruity extra-virgin olive oils**.



EXTRA-VIRGIN OLIVE OIL AND CHOCOLATE, A DELICIOUS COMBINATION

Extra-virgin olive oil and chocolate will be the protagonists on **Sunday, 17 March**, traditionally the busiest day of Olio Capitale. At **10.30am** and at **11.30am** there will be **two tastings** under the masterful supervision of **Giuseppe Faggiotto**, renowned maître chocolatier of **Peratoner**. Visitors of Olio Capitale will have the opportunity to try Peratoner **vegan spreading**, freshly prepared on the spot with extra-virgin olive oil and hazelnuts, and the **finest truffles** seasoned – obviously – with **Parovel extra-virgin olive oil**. Finally, the big surprise of the 2019 edition: the tasting of the new "**Olio Capitale**" **chocolate praline**.

Giuseppe Faggiotto, pastry chef and maître chocolatier, known in Italy and abroad, started his career when he was 14 in Taormina, as trainee in a famous local patisserie. He worked hard and learned the secrets of this job by observing others and practical work, driven by a huge passion for his work. He worked as a trainee until he was 20. He opened his first shop in San Donà di Piave, his hometown. This was a high level pastry shop combining tradition with the innovation of his forward-looking ideas. He opened a shop in Concordia Sagittaria and later moved to Pordenone where he acquired the historic **Pasticceria Peratoner** propelling him straight into the road to success. The passion for patisserie is combined with the passion for chocolate. As a result of this growing enthusiasm, he discovered the best chocolate and learned the secrets of great maîtres chocolatiers. Faggiotto's chocolate, i.e. Peratoner chocolate, is the result of the finest selection of ingredients, artisan processing and, of course, endless creativity.

Besides launching and promoting **ChocoFest**, the chocolate festival in Gradisca d'Isonzo, Faggiotto has been the guests of many TV programmes, such as **Sereno Variabile** on Rai Due and **Gusto** on Canale 5 and he regularly teaches young students in vocational schools in Friuli Venezia Giulia and in Veneto. Giuseppe Faggiotto has also worked with famous fashion designers, such as **Ferragamo**, **Fendi**, **Sam Baron per Sisley**. He works with **The Cube** in Milan, a temporary restaurant overlooking Piazza del Duomo, where gourmet dishes by the best European chefs are served with Peratoner pralines. He works at **Vinitaly** with **Cantine Tomasella** and stages events with **Marzotto** and **Franca Coin** at **Venice Foundation**.

As a result of his huge passion for his work, he acquired the historic **Caffè degli Specchi in Trieste**; since 2012, he's been managing this café with the enthusiasm, love and passion that have always been his distinguishing features. From traditional mignon pastries, to irresistible and stunning cakes, from small chocolate pralines to incredible chocolate creations, Caffè degli Specchi, besides being an historic café, has also become a second Peratoner home. Local customers and visitors from all over the world go to this historic place that has become the leading café in Italy for espresso consumption.



DINNER WITH THE OLEOLOGIST IN TREVISO, PORTOGRUARO, PORDENONE AND TRIESTE

Olio Capitale 2019 also includes “**Dinner with the oleologist**” events. A number of special nights for restaurants at “**All’Isola**” in Treviso, “**Al Gallo**” in Pordenone, “**Antica Trattoria Agnoletti**” in Giavera del Montello (Treviso), “**Alla Botte**” in Portogruaro and “**Ai Fiori**” in Trieste; **Olea tasters, Emanuele Battista** and **Roberto Rosolen**, will perform tastings of extra-virgin olive oils from Liguria and Abruzzo, presented at Olio Capitale. The dinner will include traditional dishes combined with the virgin-olive oils from the tasting.

During the event, from 15 to 18 March, **13 restaurants in Trieste** will offer **theme dinners** with local dishes using extra-virgin olive oils - all products may also be tasted at Stazione Marittima - from **Liguria, Abruzzo, Campania, Puglia** and **Sicilia** (in alphabetical order): **Ai Fiori, Angolo di Morgan, Antica Trattoria Suban, Arcoriccardo, Caffè Tommaseo, Chimera di Bacco, Ego, Hostaria Malcanton, La Bottega di Trimalcione, La Chimerina, Nuovo Savron, Pepenero Pepebianco, Puro.**

STICK YOUR NOSE IN THE LAB

Ersa (Regional agency for rural development of Friuli Venezia Giulia), a regional organization based in Gorizia, is in charge with the organisation, coordination and management of technical development services for agriculture, aquaculture and fishing to support professional, socio-economic and cultural growth of operations; in cooperation with the Regional Administration, research institutes and organisations as well as local authorities, it supports research and testing to improve production quality, innovation and development of production and training technology for operators with qualification and specialization courses to develop professional skills, guidance on product innovation and improvement of production techniques.

Always among the protagonists of Olio Capitale, this year Ersa Fvg will organise in Trieste its “**Sensory Lab**” to educate the public about both positive and negative traits of extra-virgin olive oils: “**fresh fruity**” has the vegetal scents of freshly cut grass and green apples; “**mature fruity**” has the scents of fruit such as banana and ripe apple; the term “**fusty**” describes a common defect resulting from drupe fermentation before kneading; finally “**rancid**” is the typical smell from desegregation and degeneration of fat acids. A funny and unique experience for all visitors of Olio Capitale





Olio Capitale Competition, with 231 contestants

231 extra-virgin olive oils are competing to win the awards of **Olio Capitale Competition 2019**. These are top quality products from **Italy, Croatia, Slovenia, Greece, Spain, Portugal** and - for the first time - **Morocco**. The number of contestants is significant, considering that most olive oil producing Italian regions were affected by bad weather conditions resulting into a substantial decrease in production.

Important new addition in this edition: all registered visitors will be provided with a **sensory evaluation form for each extra-virgin olive oil sample**.

Now at its **13th edition**, Olio Capitale Competition has become an international event for the best extra-virgin olive oils. There will be 3 categories, as usual: "**light fruity**"; "**medium fruity**"; "**intense fruity**". A professional panel will pre-select samples that will be assessed by **three juries: professional tasters, chefs and restaurateurs and final consumers**. The **jury of final consumers** will meet on **Sunday, 10 March, at Tiare Shopping in Villesse**.

Its work includes three sessions of 45 minutes each. All participants to the three sessions will attend a mini course of tasting, led by a professional taster. **The course is totally free!** It will take place at **Tiare Meeting**, a special area in Tiare Shopping devoted to these initiatives:

Session A on light fruity extra-virgin olive oils, from 11:30am to 12:15
Session B on medium fruity extra-virgin olive oils, from 12:30 to 1:15pm
Session C on intense fruity extra-virgin olive oils, from 3:30pm to 4:15pm

At the end of the mini course, each participant will receive **2 free tickets** for Olio Capitale 2019 at Stazione Marittima in Trieste, from 15 to 18 March.

Please, remember that, for the jury of final consumers, each course is available up to **40 attendants only**; you need to register by email (include your data, your telephone number and specify the session you wish to join) to **info@oliocapitale.it** by **Thursday, 7 March 2019**.

Winners will be announced on day two of Olio Capitale 2019, **Saturday, 16 March at 11:00am**. Besides the awards to the best "**light fruity**", "**medium fruity**" and "**intense fruity**", an honour award - "**Ex Albis Ulivis**" - will be assigned to the extra-virgin olive oil of exhibitors, that has obtained the highest score. On top of this, there will be another three awards: "**Young**", for companies that have been founded over the past five years (2014-2018); "**Regina Oleum**", for women entrepreneurs in the oil sector; "**Crédit Agricole FriulAdria**" for companies based in the North-East of Italy. The awarding ceremony of Olio Capitale Competition - a real show for operators and fans of extra-virgin olive oil - will be chaired by the agronomist and communication expert **Giorgio Pace**.

All extra-virgin olive oils, produced from drupes of the 2018/19 harvest in Mediterranean countries, have been admitted to the competition irrespective of drupe origin and the relevant oil. Contestants include olive growers producing their own extra-virgin olive oil, oil millers processing, packaging and selling extra-virgin olive oils, cooperatives of oil producers and producers' associations,

companies bottling and packaging extra-virgin olive oils that are able to prove, with appropriate evidence, the origin of the extra-virgin olive oil admitted to the competition.

OLIO CAPITALE 2019
Stazione Marittima - Trieste
(Molo dei Bersaglieri 3, 34123 Trieste)

Friday 15 March 2019
10:00am – 7:00pm

Saturday 16 March 2019
10:00am – 7:00pm

Sunday 17 March 2019
10:00am – 7:00pm

Monday 18 March 2019
10:00am – 7:00pm

If you wish to **pre-register** to Olio Capitale and obtain a **reduced ticket**, you need to fill out the form at:

www.oliocapitale.it/it/visitare/biglietti-e-preregistrazioni/

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