

REGULATIONS FOR THE 14th "OLIO CAPITALE" COMPETITION

Art. 1

On the occasion of the "Olio Capitale" Expo, scheduled for 20-22 March 2020, Commerce of Venezia Giulia (Trieste /Gorizia) is instituting the 14th edition of the "Olio Capitale" Competition for typical and quality extra-virgin olive oils produced in the Mediterranean area.

Art. 2

The prize competition, promoted and sponsored by Aries Scarl (Aries S.c.r.l. in House providing of Chamber) , aims to raise the profile of typical, quality extra-virgin olive oils of the Mediterranean area, strengthening their image especially on foreign markets and offering the production chain an opportunity for positive competition that can lead to improvement in oil quality, as well as enhancing the product's image.

Art. 3

The organising Bodies as set out under Art. 2 establish a Coordinating Committee, which oversees the organisation and running of the prize competition, operating through an organising Secretariat set up at the Aries Scarl.

Art. 4

The following may be presented as entries to the Competition: all extra-virgin olive oils obtained from processing olives produced in the 2019/20 oil production season and produced in countries on the Mediterranean, whatever the provenance of the olives or the oil obtained, without prejudice.

Those who may enter the Competition are:

- olive-growers who produce their own oil;
- olive mills that work, package and commercialise oil;
- oil-producing co-operatives and organisations of producers;
- bottling and packaging companies that can guarantee the provenance of the oil they present at the Competition through suitable documentation.

Art. 5

The Competition is divided into three categories of oil intensity:

- light
- medium
- intense.

Panels of judges established for the purpose and nominated by the Coordinating Committee may make honourable mentions: the decisions of the Panels are final.

Art. 6

The Coordinating Committee will assign a code to each sample of extra-virgin olive oil they receive to guarantee sample anonymity, and also set up a Panel of judges. This Panel, deliberating in private, will then assign each sample to the relative category (see Art 5), and select a group of five finalists for each category.



Art 7

For the “Olio Capitale” Competition, assessment of the short-listed oils will be carried out by three Panels, comprising:

- **consumers**, by means of a public tasting bench at suitable premise and manned by technicians and experts of virgin and extra-virgin olive oils which, given the sampling instructions, will complete the evaluation sheets for each oil;
- **professional users**, owners or assistants engaged in Horeca (hotel/restaurant/café) operation. The Panel will comprise a minimum of six members, and assess the samples in private using the assessment sheets provided. A Secretary, acting as notary and nominated by the Coordinating Committee, will assist the Panel;
- **technical specialists and experts** in virgin and extra-virgin olive oils. The Jury is made up of experts and technical tasters recognized nationally and communally. The Jury, chaired by the delegate of an Association of Tasters whose authority is recognized by the entire sector, will proceed to the evaluation of samples in private by using a specific evaluation sheet, Secretary acting as a notary and nominated by the Coordinating Committee, will assist the Panel.

The Coordinating Committee, considering the autonomous and independent assessments of the individual Panels, will combine the results to give a unique outcome using statistical-maths tools, in particular weighted means (Public Panel 30%, Horeca Panel 30%, Expert Panel 40%) of the points attributed to each individual sample. They will then announce the winners in each category, together with any honourable mentions given by each Panel.

The Coordinating Committee reserves the right to carry out, either directly or through persons assigned to the task, any checks that prove necessary (these may be a posteriori, and include repeats of chemical analysis) to ensure the validity of the declarations of the winning enterprises.

Any costs deriving from the checks will be charged to the winning enterprises.

All the juries will evaluate the participating oils before the start of the Olio Capitale event.

Art. 8

Special prize, the Honourable Mention “**Ex Albis Ulivis**”, will be assigned to the oil which has obtained the highest score, independently from the section mentioned in article 5, among the companies which are both participants in the contest and exhibitors in the fair.

Further mention is made of the following names:

- “**Origin**”, reserved for companies that take part in the Contest with POD/DOP/IGP certified oil;
- “**Young**”, reserved for companies established and in production during the last five years (2014-2018);
- “**Regina Oleum**”, reserved for women entrepreneurs (deductible from the company name);
- “**Crédit Agricole FriulAdria**” reserved for companies in North-East Italy.

The aforementioned indications will be assigned to the oil which will have obtained the highest score in absolute terms at the preselections, regardless of the sections referred to in art. 5, among the Companies participating in the Competition in the respective types.



Art. 9

Any company wishing to participate in the Contest must submit the following no later than the **21st of February 2020**:

a) the application, using the form provided, through courier, post, fax or other means, to the following address: **Concorso Olio Capitale, c/o Palazzo della Borsa, via Cassa di Risparmio, 2, 34121 - Italy**. Copies of the application form and these present Regulations can be downloaded from the web site: www.oliocapitale.it. All fields of the application form should be completed, preferably typed or else in legible block capitals.

Illegible applications will be rejected. It is recommended to send the application via e-mail in advance, allowing the Company to be contacted if its samples are not received withing the above.

b) a chemical analysis certificate for the samples of oil presented at the competition, issued by an officially accredited analysis laboratory, that gives the following data: free acidity expressed as a percentage of weight in grams of oleic acid, number of peroxides.

c) only for companies that register for the competition with D.O.P. or I.G.P. certified oils and intend to compete for the mention "ORIGIN": a valid document certifying that the samples belong to the category P.O.D. / D.O.P. or I.G.P. and that they conform to the relevant product specification (official certificate of conformity complete with analysis results issued by the Certification Body). This document is intended to be exhaustive and sufficient even as required under b)

d) n. 6 labelled standard bottles of minimum capacity 0.50 litres for each product presented.

The organizers decline all responsibility for any arrival of samples after the closing date, full or partial loss of samples during transport, any physical-chemical organoleptic change of the samples due to temperature changes, breakage or other incidents that might take place during transport.

Costs for shipping to destination are fully borne by the participating enterprise. From reception up to presentation of the samples to the Panels, the organizers are responsible for careful and adequate storage of the bottles in order to ensure no damage is borne.

The companies participating to the Contest will receive a message via e-mail or sms certifying the receipt and the conditions of the received samples.

Art. 10

The announcement of the winners and the awarding of prizes will take place on the first day of the Olio Capitale event and will be notified directly to the participating companies.

The prizes are: a plaque, an accrediting diploma and the opportunity, for the winners of the three categories, to exhibit at the next edition of Olio Capitale expo in an appropriately delimited common space offered by the Organizer. Prize-winning enterprises will have the right to mention this recognition on the packaging of products they produced in the oil production season 2019/20.

The obtainment of the awards will be communicated widely to the regional and national press and information media. Moreover, during the Olio Capitale event, the winning oils and finalists will be the object of specific tasting appointments dedicated to sector operators and fans.



Art. 11

The Organization reserves the right to modify the present Regulations at any moment it deems necessary.

Art. 12

Participation in the Competition is free to “Olio Capitale” exhibitors.

Participation of non-exhibiting enterprises is also permitted, subject to a payment of € 61,48 per label +VAT if applicable or € 75,00 VAT included (before paying ask the secretariat for details).

