



XXVIII LEONE D'ORO dei Mastri Oleari 2018/2019



REGULATION:

Art. 1) "Leone d'Oro dei Mastri Oleari", is the first and most prestigious international award, established 28 years ago. The aim of the award is to highlight the best extra virgin olive oils, the healthier and organoleptic qualities from any origin, to stimulate and advertise the commitment and dedication of each of these companies and producers working tirelessly at the improvement of the products, to promote its various features through ad hoc actions with public and private institutions, professionals, merchants and distributors, as well as private consumers.

Starting in 2016, the award is promoted and organized by Maria Paola Gabusi from O'Live & Italy, she is president of the Cultural Association for the promotion of high quality EVO oil on behalf of the Corporazione Italiana dei Mastri Oleari.

The Leone d'Oro aims to become a leader among the International Competition for the high selectivity and the exclusivity of its rules and evaluation method of the organoleptic samples.

Art. 2) Admission is open to all the extra virgin olive oils that comply with the IOC trade standards from the last harvest years and of any origin. Also, companies that have submitted their regular application within the deadline are admitted to the Competition, *on the condition that are marketed and can be purchased through traditional distribution channels.*

For each type of oil presented, the producer must declare the quantity of the homogeneous production batch.

Small Italian producers, with a TOTAL production per company that do not exceed 2000 liters are also admitted, and they will be awarded in a separate category. Small producers must declare which category they belong to, in the application form.

All bottles must be regularly labeled according to the regulations of the country of origin and must present the year of production and the expiry date.

Art. 2B) Each company agrees to allow a representative of O'Live & Italy to examine the uniformity of the above by visiting the company. The organization will draw ten finalists' from each edition to repurchase in order to evaluate the congruence of the samples through an organoleptic analysis. The purchase can be done directly from the production, in specialized stores or online. In case of irregularity the oil will be disqualified.

Art. 3) The extra virgin olive oils will receive the award for the following categories, with a SINGLE GOLDEN MEDAL, the so called LEONE D'ORO.

LEONE D'ORO (stamp/bollino and global ranking score)



LEONE D'ORO BLEND ITALIA
LEONE D'ORO ORGANIC ITALIA
LEONE D'ORO SMALL PRODUCERS ITALIA
LEONE D'ORO MONOVARIETAL ITALIA

LEONE D'ORO BLEND FOREIGN
LEONE D'ORO ORGANIC FOREIGN
LEONE D'ORO MONOVARIETAL FOREIGN

LEONE D'ORO (stamp/bollino)

LEONE D'ORO WORLD BEST PACKAGING
LEONE D'ORO SOCIAL (popular/people jury)
LEONE D'ORO KIDS (popular/people jury)

6 FINALISTS (stamp/bollino and ranking scores)



THE TOP 6 OILS after the winner FOR THE FOLLOWING CATEGORIES: ORGANIC, MONOVARIETAL, BLEND

LEONE SELECTION = CHAMPIONS ADMITTED TO THE COMPETITION = CHAMPIONS PROMOTED BY O'LIVE & ITALY (stamp/bollino)



SCORE EQUAL OR HIGHER TO 80/100

In addition there will be assigned four CREDIT **ACKNOWLEDGMENT** named:

SELEZIONE POMODORO (tomato selection)
SELEZIONE MANDORLA VERDE (green almond selection)
SELEZIONE CARCIOFO (artichoke selection)
SELEZIONE FRUTTI ROSSI (red fruits selection)

Art. 4) Companies that intend to take part in the Competition must send the 6 samples of extra virgin olive oil, together with the required documents in the same box, by courier, mail or personally to the following address:

**Concorso "Leone d'Oro" c/o O'Live & Italy Via Firenze 10
25088 Toscolano Maderno (Bs) - Italy**

or:

Concorso "Leone d'Oro"

UPS Access Point , Viale Guglielmo Marconi, 9, 25088 Toscolano Maderno BS

Admission to be selected are starting on 1st November 2018 until 20th April 2019.

O'LIVE & ITALY
V.Firenze,10 25088 Toscolano Maderno (BS) Italia C.F. 96036190179
+39 3478784699
leonodoro@oliveitaly.it

The oils participating in the competition can be sent starting on 1st November 2018 until 20th April 2019 and will be tasted weekly; the notification of admission to the Leone Selection will be announced immediately.

The champions ADMITTED to the competition will be granted the opportunity to affix the "Leone Selection" stamp/bollino immediately after passing the tasting assessment but only on the bottles of the same lot presented at the competition.



The tasting of the FINALIST oils (6 per category) for the announcement of the Leone d'Oro (the only Gold medal) will be completed by a tasting group made of a Panel Leader of proven national and international experts, this will take place over two days, during the last week of April. The results will be broadcasted via social media and press during the awards ceremony on the 11th of May 2019. The winners will be notified via phone call or via e-mail indicated in the registration form. The awards will be presented at the O'Live & Italy headquarters on the 11th of May 2019. For each of the product must also send:

4a) the application form duly completed, preferably via computer or in any case in clearly legible capital letters.

4b) n. 6 bottles labeled according to law, if possible 2 with the capacity of lt. 0.250 and the rest with any higher capacity, for each type of oil presented. More than one bottle, to be opened at each moment, are generally the best solution to guarantee the persistent products' quality during the different tastings moments that will take place throughout the year (and not only for the competition) and during the different promotional activities related to the Competition.

4c) Certificate of the chemical analysis of the oil samples submitted, stating at least: free acidity and number of peroxides.

Art. 5) To participate in the Competition the following overall total is required:

1 SAMPLE-200 euro

2 SAMPLES-350 euro

3 SAMPLES-400 euro

4 SAMPLES 450 EURO

Payment must be made at the same time as sending the application form. Payments must be made, with clear indication of the sender, via bank transfer to:

BANCA FIDEURAM
conto: **O'LIVE&ITALY**
iban: **IT62 K032 9601 6010 0006 6541 985**
bic/swift: **FIBKITMM**

or via Paypal only from another Paypal account at:

info@oliveitaly.it
[paypal.me/LeonedOro](https://www.paypal.me/LeonedOro)

In case of any extra bank commission, this will be charged to the participant.

Art. 6) Applications for participation (that include the self-certification of the batch), analysis and a copy of the deposit payment, must be sent all together in an envelope with the 6 oil samples.

Art. 7) The organizers decline any responsibility in case of delayed arrival of the samples, for the total or partial loss of the samples during transportation, for possible chemical/physical or organoleptic alterations of the samples due to thermal excursion, breakages or other anomalies occurred during transportation. The shipping costs, including any customs and health condition charges, to the destination are fully borne by the

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participating companies. The samples of the oils admitted to the competition will be kept anonymous by means of secret codes that shall be guarded by the Secretary of the Award.

Art. 8) From the reception until the presentation of the samples to the Jury, it is the organizers' responsibility to carefully preserve the samples in order to ensure their integrity. A representative will guarantee all the formal aspects and operating procedures, through supervising the Jury's operations and draw up the minutes with the ranking list.

Art. 9) The evaluation method is based on the sensory aspects of the oils as foreseen by the document IOC / T. dei 20 / DOC No. 22 of the International Olive Council and ISO 13299: 03, transformed into IVG (Global Assessment Index). The Oil Selection Jury is made up of the O'Live & Italy Panel composed by Tasters listed on the national register of olive oil technicians and experts. Panel Leader is Maria (Paola) Gabusi. Data processing and statistical control of the Panel's work is carried out by the Scientific Committee of the Competition.

Art. 10) The management and organization of the examination sessions is strictly in compliance with the ISO and International Olive Oil Council standards in force which provide:

- Randomization of samples;
- Analysis tools and time;
- Temperatures and presentation of samples.

Only the oils that will have obtained a score above 80/100 will be announced.

To all the producers who wish, after the announcement of the winners, there will be the opportunity to have a telephone consultation by appointment on the subject of any criticality of the sample examined by the Panel.

Art.10B)

The **Leone d'Oro Best Packaging** will be selected by a jury of photographers, designers and artists.

The **Leone d'Oro "La Compagnia dell'Olio/Social"** will be awarded by a jury of 8 journalists, instagrammers, bloggers and influencers at the end of a tasting test (Cata method) of the first 6 oils in the general classification.

The **Leone d'Oro "La Compagnia dell'Olio/Kids"** will be awarded by the jury of 8 kids between 9 and 14 years old at the end of a tasting (Cata method) of the first 6 oils of the general classification.

Art. 11) The winners are announced during the award ceremony the 11th of May 2019.

Art. 12) Awards: In order to encourage the commercial activity and promotion of extra virgin olive oils with a mark higher than 80/100, the use of the stamp/bollino to be affixed to the bottles of the same batch submitted for analysis will be authorized. The use of the stamp on other oils that are not classified, even if produced by the same company, is not permitted.

Art. 13) **O'Live & Italy** is committed to promoting the results of the competition and to the advertise the oils that have obtained a total overall score of 80/100 or higher, during other initiatives throughout the year, they will all be grouped under the name **Selezione Leone**.

All the bottles that will be marketed within these initiatives must necessarily affix the stamp/bollino that certifies the result obtained on the front of the bottle.

Art. 14) The organizers reserve the right to modify the above Rules at any time where necessary.

Participation in the Leone d'Oro dei Mastri Oleari International Competition automatically implies the acceptance of all the rules.

The Jury makes unquestionable judgments.