

INTERNATIONAL MASTERCLASS

TO DISCOVER THE

NEW ERA

OF ULTRA PREMIUM QUALITY
IN EXTRA VIRGIN OLIVE OIL

IN ENGLISH



INTENSIVE TRAINING ALIGNMENT OF SENSORY PERCEPTIONS

Let's dive into the professional tasting of the best oils in the world following the Method of the International Olive Council.

Tasting the best oils in the world selected by the Leone d'Oro International

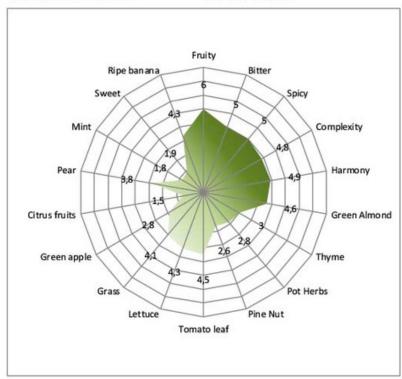
DIPLOMA:



Campany Name: Aceite Artajo

Oli Name: Artajo 10 Coupage

Sensory Evaluation Date: 13-05-2023



Fruity	6
Bitter	5
Spicy	5
Complexity	4,8
Harmony	4,9
Green Almond	4,6
Thyme	3
Pot Herbs	2,8
Pine Nut	2,6
Tomato leaf	4,5
Lettuce	4,3
Grass	4,1
Green apple	2,8
Citrus fruits	1,5
Pear	3,8
Mint	1,8
Sweet	1,9
Ripe banana	4,3

2022-2023

PANEL TEST

Median defect	0,0
Fruity median	5,0
Bitter median	0,0
Pungency median	0,0

CAPO PANEL Maria Paola Gabusi

Varie Role Pelos



FOCUS:

0

- Olive oils with codified organoleptic defects and others with clearly recognizable positive attributes
 - We will try to align the intensities of the different attributes
- Introduction of mono varietal and blend oils, Italian and foreign productions
 - The origin of perfumes and their link with emotions -Bring your oil, we'll taste it







DAILY PROGRAM
H.9,30-13.00 TRAINING & THEORY
H.13-14 LUNCH TOGETHER
H.14-16,30 TRAINING & THEORY
FREE EVENING

MAX 15 PARTICIPANTS

Location:

New O'Live & Italy professional Panel Room in Brescia

between Milano and Venezia 30 minutes da Orio al Serio (BG)

800 euro



C.V. MARIA PAOLA GABUSI

INTERNATIONAL EVOO EXPERT

PANEL LEADER PROFESSIONAL PANEL AIPOL 2

DIRECTOR, ORGANIZER AND PANEL LEADER OF LEONE D'ORO INTERNATIONAL FROM 2017

JURY TOP PANEL SOL D'ORO 2020

JURY TOP PANEL BIOL 2019

JURY TOP PANEL IL MAGNIFICO 2018/19

JURY ERCOLE OLIVARIO 2013,2018

JURY INTERNATIONAL COMPETITION DOMINA 100C 2016/17

JURY OIL CHINA 2015/16/17

DIRECTOR AND COORDINATOR OF O'LIVE & ITALY COURSES AND MASTERCLASSES



O'LIVE & ITALY SOCIAL MEDIA





MARIPA SOCIAL MEDIA



