



INTERNATIONAL MASTERCOURSE

FOR EVOO TASTERS

5-6-7-September 2022 - new Panel Room- BRESCIA- ITALY



INTENSIVE TRAINING

both beginners and pro-tasters can apply to this Mastercourse

after completion of the course and final test participants will receive :

O'Live & Italy **ORGANOLEPTIC INTENSIVE TRAINING MASTERCLASS DIPLOMA**



Fruttato	6,3
Amaro	6,4
Piccante	6,4
Complessità	6
Armonia	6,1
Mandorla Verde	4,4
Mandorla Dolce	2,5
Carciofo	3,3
Erbe Aromatiche	3,7
Erbaceo	3,7
Pomodoro (Frutto)	1,8
Erba	3,8
Mela Gialla	2,6

WHAT CAN YOU LEARN IN 15 INTENSIVE HOURS MASTERCLASS?

- we will taste oils with organoleptic defects and others with clearly recognizable positive attributes
- we will talk about monovarietal oils and blends, of Italian and foreign productions
 - the origin of perfumes and their link with emotions
- you will taste the best world evoo from Leone d'Oro International Selection
 - you'll have a general knowledge about COI rules and Olive Oil Culture



SEPTEMBER, **5** AND **6**
9:30-13,30(LUNCH NOT INCLUDED)

SEPT **7**
9:30- 13:30 LUNCH INCLUDED 14:30-17:30

3 DAYS
15 HOURS
YOU NEED TO PASS THE FINAL TEST(LAST
DAY)

IN ORDER TO RECEIVE:
**ORGANOLEPTIC INTENSIVE TRAINING
MASTERCLASS DIPLOMA**

Location:
the New O'Live & Italy
professional Panel Room
Via M.Tirandi, 6
25128 Brescia
Between Milano and Venezia
30 minutes from Orio al Serio Airport (BG)



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 IOOC 2016/17

Jury Oil China 2015/16/17

Director and coordinator of O'Live & Italy Courses and Masterclasses

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