



INTERNATIONAL MASTERCOURSE

FOR EVOO TASTERS

Brescia - 25/27 June 2021 | Presented by MARIA PAOLA GABUSI

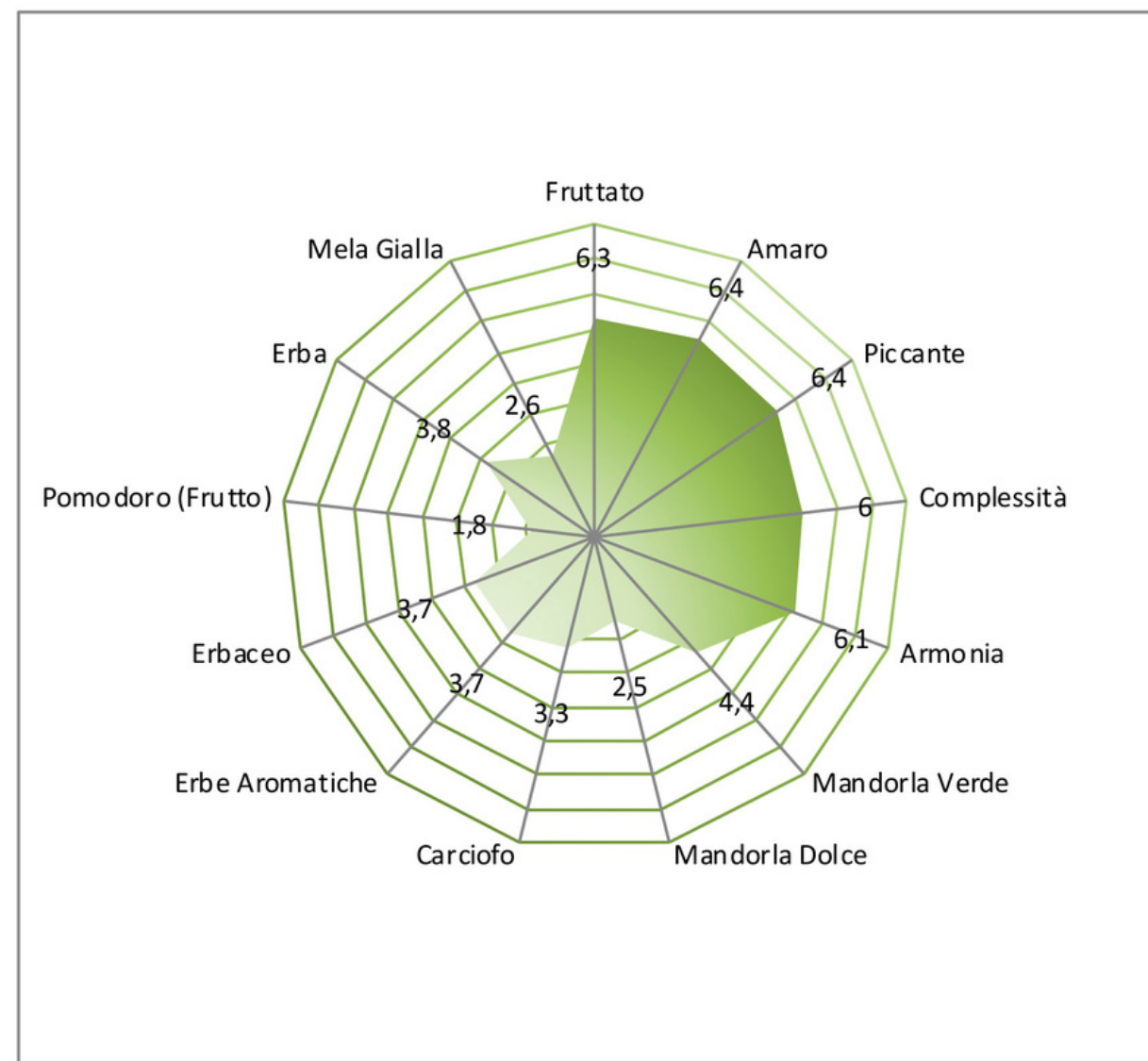


INTENSIVE TRAINING

both beginners and pro-tasters can apply to this Mastercourse

after completion of the course all 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

INTENSIVE TRAINING GOALS:

- After 3 days of training you'll be able to start recognizing the main defects, Positive attributes and intensity of perceptions.
You have to remember always that your tasting capability equals to the time you spend on training on a group of pro-tasters
- a general knowledge about COI rules and Olive Oil Culture

1ST DAY

8+8 tastings/theory

2ND DAY

8+8 tastings/theory

3RD DAY

8+8 tastings/theory

3 DAYS TOPICS

- Sensory Analysis Tasting Technique
- Defects and positive sensory attributes
 - Evaluation Vocabulary
- Classification and denomination of olive oils
 - use of the digital Leone Evaluation sheet
- Monovarietal EVOOs
- The Best evoo in the world from Leone 2020/21
- Organoleptic Open Panel of Italian and international EVOOs



3 DAYS TEACHING IN A PROFESSIONAL PANEL ROOM

DEEP focus on:
FRUITY, BITTERNESS, PUGENCY INTENSITY
DEFECTS, main oxidations and fermentations
OTHER POSITIVE ATTRIBUTES
MONOVARIETAL Italian evoo
EVOO INTERNATIONALS
COI Rules
sensory evaluation vocabulary

language: ENGL

EVERY DAY SCHEDULE
H. 9,30 - 12,30 LESSON
H. 13 LUNCH
H. 15 - 17,30 LESSON
FREE EVENING

MAX 12 PARTICIPANTS

Location:
the New O'Live & Italy
professional Panel Room
in Brescia city
Between Milano and Venezia-
30 minutes from Orio al Serio Airport (BG)

Cost: 600 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 IOOC 2016/17

Jury Oil China 2015/16/17

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



O' LIVE & ITALY
SOCIAL MEDIA



MARIPAQUEENDOM
SOCIAL MEDIA

