

**I N T E R N A T I O N A L
M A S T E R C L A S S**

FOR EVOO TASTERS

Toscolano Maderno - 27-30 October 2018 | Presented by MARIA PAOLA GABUSI



FIRST LEVEL

this Masterclass is applied to beginners and pro-tasters

at the completion of the course all the participants will receive :
O'Live & Italy OLIVE OIL TASTERS INTERNATIONAL MASTERCLASS Diploma (1st Level)



1ST LEVEL GOALS

after 4 days of training you'll be able to start to recognize the main defect and positive attribute of olive oils

plus a general knowledge about COI rules and Olive Oil Culture

1ST DAY

8+6 tasting

2ND DAY

8+6 tasting

3RD DAY

visit to mill, /tasting

4TH DAY

8+6 tasting

4 DAYS TOPICS

- Sensory Analysis Tasting Technique
- Defects and positive sensory attributes
 - Evaluation Vocabulary
- Classification and denomination of olive oils
 - Evaluation sheet
 - Physiology and psychology of tasting
 - Monovarietal EVOOs
- EVOOs from around the world (presentation and tasting)
 - Organoleptic Open Panel of Italian and foreign EVOOs
 - Milling technique, new oil tasting

LEONE D'ORO MONOVARIETALI



Intosso

Az.Agr. Tommaso Masciantonio



You'll taste many of the winners of Leone d'Oro dei Mastri Oleari 2018

4 DAYS TEACHING AT O'LIVE & ITALY HEADQUARTERS

included 4 lunches with oil/food pairing, not included dinners (free time)

5 defects (rancid, muddy sediment, winey, fusty, vegetable water)

monovarietal italian evoo

monovarietal spanish evoo

blend from italy /blend from the world

evoo from the world (brazil, greece, croatia, portugal, slovenia, turkey)

EVERY DAY SCHEDULE (EXCEPT DAY 3)

H. 9,30 - 13 LESSON

H. 13 LUNCH (INCLUDED)

H. 15 - 17,30 LESSON

FREE EVENING

Day 1 Saturday, 27th October 2018

Sensory Analysis Tasting technique

Olive oil tasting 8 samples

BITTER/PUNGENT INTENSITY

Open Panel, discussion

Evaluation Vocabulary: defects and positive attributes

Olive oil tasting 8 samples DEFECTS

Open Panel, discussion

Olive oil classification

Olive oil tasting 8 samples POSITIVE ATTRIBUTES

Open Panel, discussion

Day 2 Sunday, 28th October 2018

Olive oil tasting 8 samples SPAIN EVOOs blend

Open Panel, discussion

Evaluation sheet

Olive oil tasting , 8 samples DEFECTS

Open Panel, discussion

Physiology and psychology of tasting

COI Rules

Olive oil tasting , 8 samples SPAIN EVOOs monovarietal

Open Panel, discussion

Day 3 Monday, 29th October 2018

Visit to the mill - OLIOCRU Arco di Trento

Olive oil tasting 8 samples NEW EVOOs

Open Panel, discussion

Lunch (pizza - Riva del Garda)

Easy trekking at Le Busatte (or Ponale) (3 hours)
back Home

Day 4 Sunday, 30th October 2018

Monovarietal olive oil

Olive oil tasting 6 samples MONOVARIETAL

Open Panel, discussion

Introduction to the most popular variety in Italy

Olive oil tasting , 6 samples MONOVARIETAL

Open Panel, discussion

Monovarietal database (Assam)

Olive oil tasting 6 samples DEFECTS

Open Panel, discussion

C.V.MARIA PAOLA GABUSI

INTERNATIONAL EVOO EXPERT

Director, Organizer and Panel Leader of the International Competition :

Leone d'Oro dei Mastri Oleari 2017/2018

Jury Top Panel Il Magnifico 2018

Jury Ercole Olivario 2018

Panel member of the Professional Panel AIPOL 2013/18

Jury International Competition Domina IOOC 2016/17

Jury Oil China 2015/16/17

teaching Evoo Masterclass for C.N.A., Los Angeles 2017

teaching Evoo Masterclass for C.N.A.(Consorzio Nazionale degli Olivicoltori), -

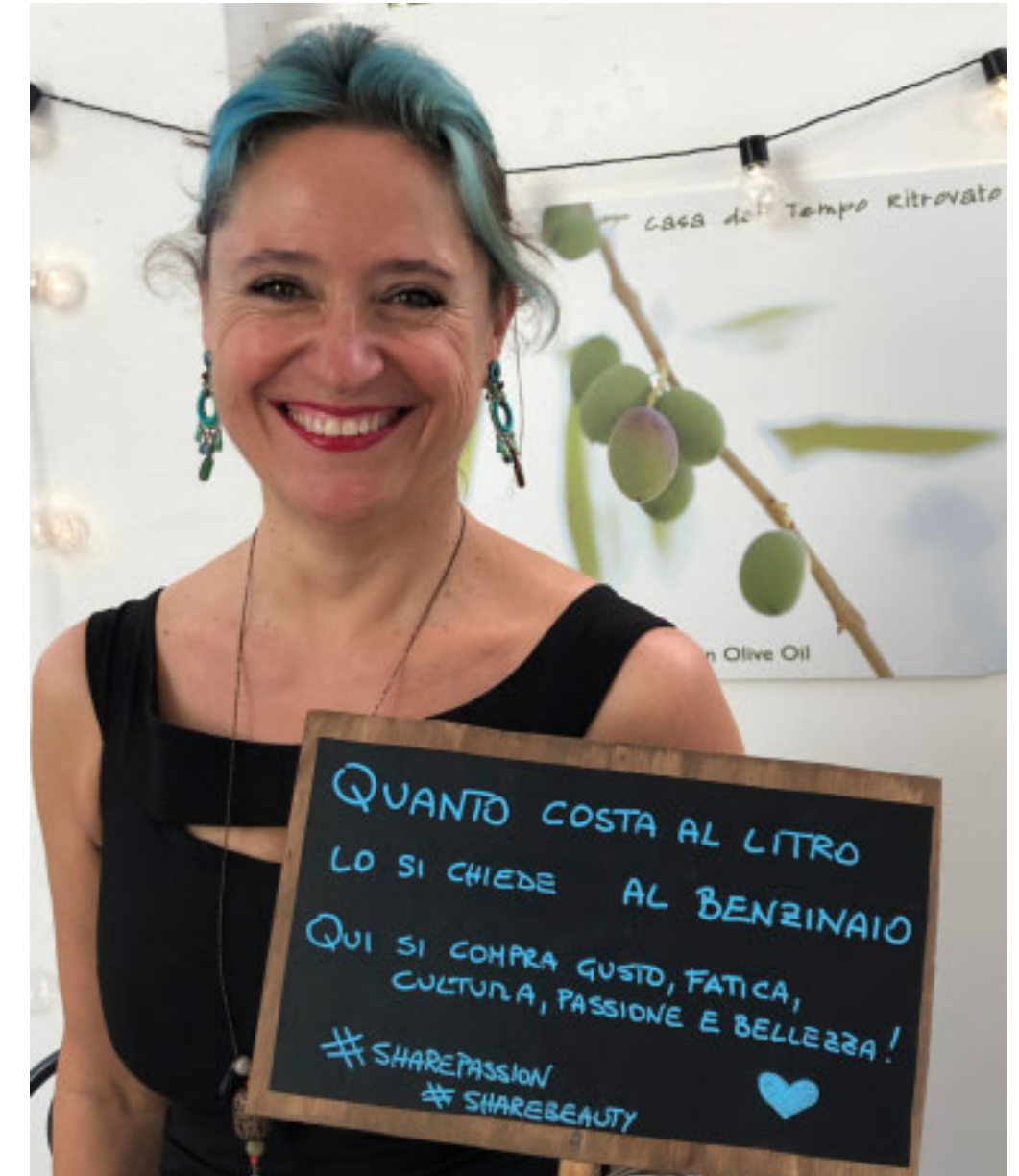
Copenhagen 2017

director and coordinator of O'Live & Italy

5 days International Course with Sensory Aptitude Certificate 2016

- 3 days Master Blender Dec. 2016 -

- 2 days Third Level Professional Tasters Master Course Dec.2016



C.V.BARBARA ALFEI

INTERNATIONAL EVOO EXPERT

Panel leader, coordinator of regional Panel “ASSAM-Marche” recognised by I.O.O.C. since 2001 and by the Ministry of Agriculture since 2004.

Author of approx. 150 articles and 12 books in the olive culture sector.

Organiser of the National Exhibition of Monovarietal Oils, organized by ASSAM since 2004, and of the National Championship of olive tree pruning.

Participation in regional and national conventions concerning olive culture and oil

Teaching of various courses in the field of olive culture and oil; coordination of various Panel activities at a local, regional, national and international level

Experiences abroad: Australia, Cile, Morocco, Brasile, Croazia, Germany, Austria, Lebanon



O' LIVE & ITALY
SOCIAL MEDIA



MARIPAQUEENDOM
SOCIAL MEDIA

