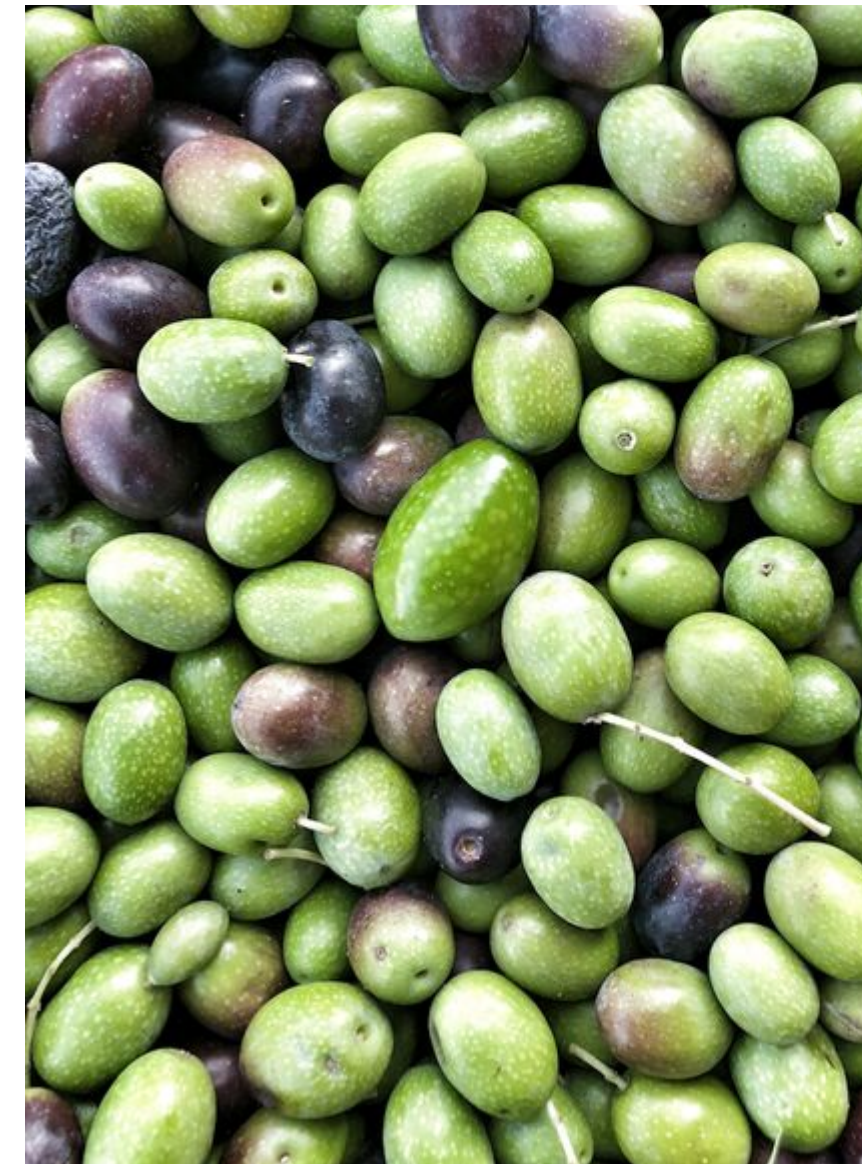




INTERNATIONAL MASTER COURSE

FOR EVOO TASTERS

Toscolano Maderno - 23/26 October 2019 | 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



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

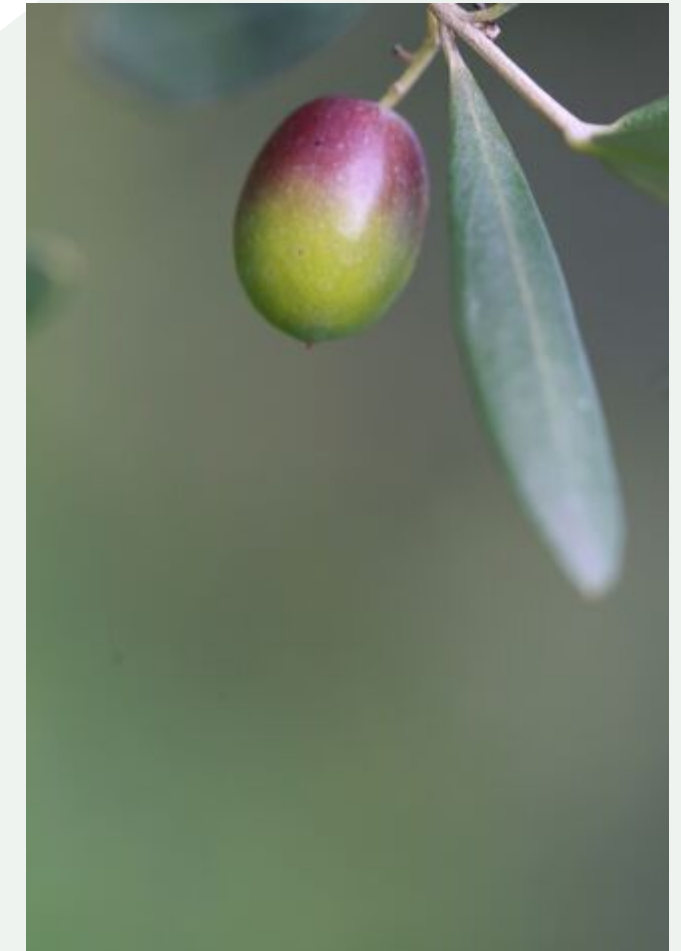
8+8 tastings/theory

4TH DAY

visit to a mill

4 DAYS TOPICS

- Sensory Analysis Tasting Technique
- Defects and positive sensory attributes
 - Evaluation Vocabulary
- Classification and denomination of olive oils
 - Evaluation sheet
 - Monovarietal EVOOs
- EVOOs Winners and Finalists of Leone d'Oro 2019
(presentation and tasting)
- Organoleptic Open Panel of Italian and foreign EVOOs



You'll taste all of the TOP evoos of Leone d'Oro 2019

4 DAYS TEACHING AT O'LIVE & ITALY HEADQUARTER

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

DEFECTS, oxidations and fermentations

MONOVARIETAL italian evoo

BLEND from italy

ORGANIC

language: ENGL

EVERY DAY SCHEDULE (EXCEPT DAY 4)

H. 9,30 - 13 LESSON

H. 13 LUNCH (INCLUDED)

H. 15 - 17,30 LESSON

FREE EVENING

Day 1 Wed, 23rd October 2019

Sensory Analysis Tasting technique

Olive oil tasting - 8 samples

BITTER/PUNGENT INTENSITY

Open Panel, discussion

Evaluation Vocabulary: defects and positive attributes

LUNCH

Olive oil classification

Olive oil tasting 8 samples POSITIVE ATTRIBUTES

Open Panel, discussion

Day 2 Thu, 24th October 2018

Olive oil tasting 8 samples

Open Panel, discussion

Evaluation sheet

LUNCH

Olive oil tasting , 8 samples DEFECTS

Open Panel, discussion

COI Rules

Olive oil tasting , 8 samples

Open Panel, discussion



Day 3 Fri, 25th October 2019

Olive oil tasting - 8 samples

Open Panel, discussion

Evaluation sheet

LUNCH

Olive oil tasting , 8 samples DEFECTS

Open Panel, discussion

COI Rules

Olive oil tasting , 8 samples

Open Panel, discussion

Day 4 Sat, 26th October 2019

OPTIONAL:

Transfer to a mill-

Arco di Trento(40km with your own car)

visit and tasting NEW CROP

PIZZA (not included)

Light trekking on Ponale path (bring comfortable shoes)



C.V.MARIA PAOLA GABUSI

INTERNATIONAL EVOO EXPERT
Panel Leader Aipol 2

Director, Organizer and Panel Leader
of the International Competition Leone d'Oro 2017/2018/2019

Jury Top Panel Biol 2019

Jury Top Panel Il Magnifico 2018/19

Jury Ercole Olivario 2013,2018

Panel member of the Professional Panel 1 AIPOL 2013/19

Jury International Competition Domina IOOC 2016/17

Jury Oil China 2015/16/17

Teaching Evoo Masterclass for C.N.A., Los Angeles 2017,Copenhagen 2017

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



O' LIVE & ITALY
SOCIAL MEDIA



MARIPAQUEENDOM
SOCIAL MEDIA

