

**IN ROME, ON SATURDAY 7 DECEMBER 2019 - FROM 11.00 AM TO 10.00 PM
AT THE WESTIN EXCELSIOR - VIA VITTORIO VENETO, 125**

FLOS OLEI TOUR IN ROME THE EXTRA VIRGIN OLIVE OIL DAY ON STAGE IN THE CAPITAL

**THE EVENT ATTENDED BY OVER 80 OF THE BEST PRODUCERS IN THE WORLD.
15 GREAT CHEFS HONOUR THE GREEN GOLD WITH TASTY RECIPES.
WORKSHOPS ON TASTING TECHNIQUES
FOR BEGINNERS AND ASPIRING PROFESSIONALS.**

The appointment with **Flos Olei Tour in Rome**, the great event dedicated to the best extra virgin olive oils in the world, is approaching. **Over 80 producers** from all latitudes will be present at **the Westin Excelsior** Hotel in the capital (in Via Vittorio Veneto, 125) on **Saturday 7 December** (from 11.00 am to 10.00 pm). Linked to the annual publication of the guide **Flos Olei** - now in its 11th edition and edited by the international expert **Marco Oreggia** (who is also its editor) and the journalist **Laura Marinelli** - the event will be attended by a large number of top level Italian and foreign companies, with their excellences (first of all extra virgin olive oil, but also wine and gastronomic delicacies) available in tasting counters.

15 great chefs will give prestige to the event presenting dishes created specifically for the occasion, matched with the oils rewarded by the guide. A taste team composed of: Alain Rosica from the **Ristorante Belvedere dal 1933**; Alberto Mereu from **F'orme Osteria**; Alessandro Fabbri and Fabio D'Antoni from **Pasticceria D'Antoni**; Dario Rossi from **Greed Avidi di Gelato**; Dino Ragno from **Casale dei Golosi**; Emanuele Paoloni from **Aqualunae Bistrot**; Fabio Rossi from **Casa Coppelle**; Francesco and Alessandro Mori from **Osteria Fratelli Mori**; Francesco Minutillo and Luca Salatino from **Proloco Trastevere**; Geppy Sferra from **Gelato d'Essai - Ristorante di Gelato**; Marco Claroni from **Osteria dell'Orologio**; Pasquale Di Muccio with Marco and Salvio Passariello from **Chiancheria Gourmet**; Simone Fracassi from **Macelleria Fracassi**; Wang Pingjiao from **Dao Chinese Restaurant**; and Marco Cervetti, executive chef of the restaurant **Silpo** in Kiev, Ukraine, winner of the special Flos Olei award *The Restaurant of the Year*, who will propose the *Olive Oil Bortsh*, a historical reinterpretation of the famous Ukrainian dish. Overall a delicious menu, designed to enhance the table green gold, with creations such as *the Artichoke in oil on almond and liquorice cream*, *the Panino with extra virgin olive oil and tomato with crispy chicken in the Roman manner* or *the Organic Cocoa Ice from Santo Domingo with maldon salt sprinkling and raw olive oil*.

Four **courses on tasting techniques**, at advanced or propaedeutic level, will complete the offer of the event (between 3.00 pm and 6.00 pm): in-depth moments proposed by Marco Oreggia and Laura Marinelli themselves with the oils of the Hall of Fame and The Best rankings as protagonists.

*«As usual - underlines **Marco Oreggia** - we try to organize a sort of “extra virgin day”, bringing the best olive production in the world to the capital and proposing moments of interest both for the public of enthusiasts and for the insiders, like the large group of international importers that are usually present. The goal is to make oil culture, raising awareness of what is much more than a simple ingredient, but a pillar of the Mediterranean agri-food history and heritage, which is not talked about enough. After the event in Rome, which starts the Flos Olei Tour, we will bring this wealth of knowledge around the world throughout 2020, with numerous initiatives in cities strategic for international markets ».*

The Roman event on December 7th will also be the occasion to give special Flos Olei Tour in Rome awards. The first is the **20 Years** prize, awarded to those companies that for two decades have been part of the Flos Olei project and its predecessor L'Extravergine, also edited by Marco Oreggia. They are 11 excellent farms from 8 different regions in our peninsula: Giachi Oleari (Toscana), Frantoio Franci (Toscana), Gabrielloni (Marche), Frantoio Gaudenzi (Umbria), Azienda Agricola e Frantoio Battaglini (Lazio), Marina Colonna (Molise), Azienda Agricola De Carlo (Puglia), Azienda Agricola Mandranova (Sicilia), Feudo Disisa (Sicilia), Azienda Agricola Lombardo (Sicilia), Società Agricola Fratelli Pinna (Sardegna).

In addition, there will be other **Special Awards**, given to people or organizations that have contributed to the growth of the extra virgin olive oil movement, including the Special Prize - Journalist to Anna Scafuri and the Special Prize - Retail Market Importer to Lucini Italia - Michael Fox (United States).

FLOS OLEI TOUR IN ROME

Program and admission with booking on: www.flosolei.com/evento/flos-olei-tour-in-rome-2020/

- 20,00 euro (glass + glass holder + 3 tastings with the chefs).
- 50,00 euro (glass + glass holder + 3 tastings with the chefs + Guide Flos Olei).
- 10,00 euro with membership card for the food and wine sector.
- Free for journalists and operators (buyers, restaurants, oil stores, wine bars).

Date and times:

Saturday 7 December 2019 - 11.00 am - 10.00 pm

The Westin Excelsior Rome - Via Vittorio Veneto, 125 - 00187 Rome (Italy)



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