

FLOS OLEI TOUR ⁱⁿROME

SUNDAY 15th DECEMBER 2024 AT THE WESTIN EXCELSIOR - VIA VITTORIO VENETO, 125

FLOS OLEI 2025 IN ROME WITH 250 EXTRA VIRGIN OLIVE OILS TO BE TASTED AND 8 GREAT CHEFS TO TELL THE EXCELLENCE OF GREEN GOLD IN THE KITCHEN

AN EXTRAORDINARY DAY OF TASTINGS TO CELEBRATE 25 YEARS OF THE GUIDE TO THE BEST EVO OILS IN THE WORLD. AGAIN THIS YEAR ITALY LEADS WITH 13 FARMS IN THE BEST RANKING AND 5 IN THE HALL OF FAME

Flos Olei 2025 is about to start. The highly anticipated event in Rome dedicated to the presentation of the new edition of the guide, scheduled for Sunday **15th December**, will feature **80 farms with over 250 extra virgin olive oils, of the 729 present in the guide, from Portugal, Spain, Italy, Croatia, Greece, South Africa and Brazil**: great extra virgin olive oils that will be joined by approximately **15 wineries** from Portugal, Spain, Italy, Croatia and South Africa, and by **8 chefs**. The celebration held in the Capital will celebrate the 25th anniversary of the guide created by **Marco Oreggia in collaboration with Laura Marinelli**, a special milestone to share with top-level farms, professionals, communicators in the sector and the great masters who celebrate the excellence of extra virgin olive oil in the kitchen every day.

*«The day in Rome is entirely dedicated to extra virgin olive oil - explains **Marco Oreggia** - and for this reason, we made sure that it included the most important players in the sector, from production to communication, passing through the world of trade, with a significant presence of international importers. But the pairing with food could not be missed: therefore, we involved a selection of important chefs who will complete a high-level parterre, to make our event truly unique. With the presence of these great artisans of taste we want to turn the spotlight on the multiple potential of extra virgin olive oil in the kitchen, playing on the pairings and the numerous sweet and savoury combinations created by our chefs».*

The event starts at 10:30 a.m., with the press conference to present the guide and the prize giving ceremony for the oil farms and the importers. It continues in the afternoon (from 3:00 p.m. to 9:00 p.m.) with the tasting tour among the stands, for an immersive experience in the world's most appreciated olive growing realities and territories. The elegant rooms of The Westin Excelsior hotel will also be the stage for the corners of the 8 chefs, special guests of the event, who will present new recipes inspired by the pairing with the oils awarded in the guide. You can range from the *White chocolate and cauliflower mousse with almond sponge and salt* by **Andrea Dolciotti from the restaurant Briseide** in Rome to the *Malenca di Vitellone Bianco dell'Appenino Centrale - Chianina Pgi con giardiniera all'olio evo* by the Tuscan king of meat **Simone Fracassi from Macelleria Fracassi**, passing through the oriental atmospheres to be savoured with the *Paocai of savoy cabbage* prepared by **Jun Ge from Sinosteria**, and arriving at the **Antologia** product line, the jar-cooked preparations of the starred chef **Alfio Ghezzi**. And again: **Roberto Bonifazi, Francesco Brandini and Daniele Gizzi from**

Bottega Tredici will propose a *Grilled pulled lamb with artichokes, mint emulsion and wholemeal bread*; **Andrea Perini from the Ristorante al 588** in the province of Florence a *Sheep yogurt foam, black cabbage, raspberries and chocolate creamed with extra virgin olive oil*, **Pierluigi De Luca and Augusto Leoni from La Fornarina** and **Leoni Randolfo** will be present with *Pane di Genzano Pgi* and *Porchetta di Ariccia Pgi*. Don't miss the art of ice cream, with **Dario Rossi from the Gelateria Greed**, who will present his **GelOlio in purity with bergamot jam**.

To complete this great day of tastings, there will be guided tastings for connoisseurs and enthusiasts. We start at 4:00 pm with the one dedicated to the **Hall of Fame** classification of the guide, curated by Marco Oreggia, for a journey to discover the **9 extra virgin olive oils** awarded with the maximum score. We continue with those dedicated to the **20 labels** of the category **The Best** with Laura Marinelli and Luca Mangoni, who will highlight the 13 Italian EVO oils, the 3 Spanish farms, the 2 from Croatia, the one from Greece and the one from Brazil that this year have obtained this coveted recognition.

FLOS OLEI TOUR IN ROME - DATE AND TIMES:

Sunday, December 15th, 2024 - 10:30 a.m. - 9:00 p.m.

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

ENTRY:

- 10.00 euros (glass + glass holder).
- 20.00 euros (glass + glass holder + 3 tastings with the chefs).
- Free for journalists and operators (wine shops, importers, oleotheques, restaurants).

Reservations recommended on www.flosolei.com.

PROGRAM:

- **10.30 a.m. - 1.00 p.m.:** Press conference - Presentation of the Flos Olei 2025 guide - Awards
- **3.00 p.m. - 9.00 p.m.:** Flos Olei Tour in Rome - Free Tasting - Chef Corner
- **4.00 p.m. - 5.00 p.m.:** Guided tasting of the Hall of Fame oils - advanced course (curated by Marco Oreggia)
- **5.00 p.m. - 6.00 p.m.:** Guided tasting of the The Best oils - preparatory course (curated by Luca Mangoni)
- **6.00 p.m. - 7.00 p.m.:** Guided tasting of the The Best oils - preparatory course (curated by Laura Marinelli)



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