

EVOØlution

Past, Present and Future of the Italian Olivicultura

Introductory and informative weekend on virgin olive oil

FRIDAY

From 17:00 to 19:30 Welcome and Registration
H 20:00 Welcome drink and tasting of local products

SATURDAY

08:00 Breakfast

10:00 Beginning of Seminar

*Historical notes: between myth and legend, the olive tree gift of Athena/Minerva
Olive cultivation: from wild to intense planting*

11:00 Transfer to the Mill

*Transformation of the fruit: from the stone mill to the continuous cycle
Organoleptic characteristics: from the chemical laboratory to the human senses
Tasting technique: technical tasting tests*

12:30 Lunch at a Local Restaurant

15:00 Guided Tour of Historical Monuments

18:30 Return to Program Accommodation

20:00 Dinner at the Wine Cellar

SUNDAY

08:00 Breakfast

10:00 Conclusion of Seminar

*Beneficial effects on health: from body ointment to anticancer prevention
Classification and Vocabulary: from clear to monovarietal
Tasting Technique: technical tasting tests*

12:00 Delivery of Certificate of Participation

12:30 Lunch and Thank You Toast

Coordinator: Catullo Manciocchi, National Olive Oil Taster and CAPOL Panel Member certified
in the suitability for the management of official olive oil tasting committees
(MI.P.A.F.T. DG PIUE-PIEU 05-PROT. N. 267 of 14.01.2019 and N.1)

Limited number of participants: from 8 to 12.

