

XIII EDITION OF THE PRESTIGIOUS GUIDE TO THE WORLD OF EXTRA VIRGIN OLIVE OIL

**FLOS OLEI 2022:  
ITALIAN OIL TRIUMPHS  
IN THE BEST RANKING 14 AWARDS OUT OF 20 ARE CONQUERED BY “THE BOOT”  
THE FARM OF THE YEAR IS FROM PUGLIA, THE BEST EVO IS FROM CAMPANIA**

**TWO NEW ENTRIES IN THE HALL OF FAME:  
ITALY AND SPAIN IN THE GOTHA OF THE SECTOR**

**SPOTLIGHT ON SUSTAINABILITY  
WITH THE NEW AWARD THE GREEN FARM**

The curtain rises on **Flos Olei 2022**, the thirteenth edition of the prestigious guide dedicated to the world of quality extra virgin olive oil, edited by the international expert **Marco Oreggia** (who is also its publisher) and the journalist **Laura Marinelli**.

The volume, produced as usual in two languages (Italian-English and Italian-Chinese), selects and describes the best **500 olive farms** on the planet, from **55 different countries**: the latest addition is the Sultanate of Oman. **763 extra virgin olive oils**, out of the 967 that took part in the competition, are reviewed in the guide. A real atlas of the olive tree that also includes **88 world maps**, with the two queen nations of production, Italy and Spain, divided by regions. An accurate description of the native varieties, oil-food gastronomic combinations and a large amount of historical and cultural information make the guide a valuable thematic vademecum, essential for all oil lovers.

There is obviously no shortage of prizes. The **Hall of Fame**, the world élite of extra virgin olive oil, which includes the farms awarded 100 / 100 which, after significant growth over time, have now reached a stable level of excellence, is enriched with two new entries. These are the Italian **Azienda Agricola Comincioli** (Lombardy) and the Spanish **Casas de Hualdo** (Castilla-La Mancha), which join the 6 farms already present: the Italian **Frantoio Bonamini** (Veneto), **Frantoio Franci** (Tuscany), **Azienda Agraria Viola** (Umbria), **Americo Quattrociochi** (Lazio) and the Spanish **Castillo de Canena** and **Aceites Finca La Torre** (both from Andalucía).

Out of the 20 prizes included in **The Best**, 14 were given to Italian farms, while the others rewarded two farms in Spain and one respectively in France, Croatia, Greece and Chile. In particular, the title of *Farm of the Year* was given to the Apulian **Olio Intini** and that for the *Best Extra Virgin Olive Oil of the Year* to the oil Itran's produced by **Madonna dell'Olivo** (Campania). *The Emerging Farm* is



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instead the Tuscan **Società Agricola Il Borro**. However, the big news of 2022 is certainly the introduction of the award *The Green Farm*, given to the farm capable of paying greater attention to sustainable agriculture practices: the Spanish **Aceites Nobleza del Sur** won this important award. The other Italian names included in the various categories of The Best are: **Frantoio di Riva** (Trentino), **Il Borgo del Melograno** (Emilia Romagna), **Azienda Agricola La Ranocchiaia** (Tuscany), **Emozioneolio** (Marche), **Azienda Agricola Alfredo Cetrone** (Lazio), **Olio Mimì** (Puglia), **Azienda Agricola Vincenzo Marvulli** (Basilicata), **Tenute Pasquale Librandi** (Calabria), **Frantoi Cutrera** (Sicily), **Società Cooperativa Agricola Agrestis** (Sicily), **Azienda Agricola Sebastiana Fisicaro - Frantoio Galioto** (Sicily). Those outside the national borders are: **Aceites Oro Bailén - Galgón 99** (Spain), **La Magnanerie** (France), **Červar** (Croatia), **Noan** (Greece), **Agricola Pobeña** (Chile).

*"In addition to the awards given to farms that have distinguished themselves in the last year - underlines **Marco Oreggia** - what we most want to highlight is the theme of sustainability. In fact, for some time now Flos Olei has paid great attention to all matters concerning the environment. We believe that the future of extra virgin olive oil is deeply linked to the environmental awareness of the workers of this sector. Technology, from the field to the bottle, has made great strides in recent years and is now able to offer the right support to farms that intend to pursue this goal. The award *The Green Farm* clearly wants to be a further incentive and stimulus in this direction".*

Finally, there are four **Special Awards**, prizes outside the production sector awarded to those who, through their work, promote and spread the culture of oil. On this occasion, the *Award The Importer of the Year* was given to the American **Olio2go**, the *Award The Restaurant of the Year* to the Danish **The Samuel**, the *Award The Journalist of the Year* to **Sabrina Giannini** with the program *Indovina chi viene a cena*, broadcast on Rai 3, and the *Special Prize Cristina Tiliacos* to **Luciana Baldoni** of CNR - Istituto di Bioscienze e Biorisorse.

*"The many international awards - concludes **Laura Marinelli** - testify how much Flos Olei is a project with a global reach. Obviously, this would not be possible without the extraordinary capillarity of the team of collaborators present in the various countries. Another peculiarity of the guide is to go beyond the production aspect and carefully study the sensitivity and trends of the various markets, trying to be an important reference point for the olive sector".*

The 888 pages of Flos Olei 2022 are printed on **FSC paper**. The symbol of the **blockchain** is present in the guide, a tool capable of guaranteeing the transparency and traceability of business processes. The volume is also available on **App** for iOS and Android.



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