



NEWS RELEASE

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OLIO2GO.COM NAMED IMPORTER OF THE YEAR BY FLOS OLEI

FEBRUARY 16, 2022, FAIRFAX, VA – Olio2go.com announced today that the olive oil curator FLOS OLEI has named them “Importer of the Year” in its XIII Edition of the Prestigious Guide to the World of Extra Virgin Olive Oil.

For the thirteenth year, Flos Olei 2022 has produced a curated review and rating for the world’s best olive oils. Edited and published by the international olive oil expert Marco Oreggia and journalist Laura Marinelli, the annual review is a widely respected source for the highest quality olive oils.

General Manager of Olio2go, Ms. Luanne Savino O’Loughlin noted, “We are so grateful to Marco and Laura for this award. It is an honor to be recognized in this way, and it gives us such a wonderful acknowledgement of more than twenty years of work that has gone into building our business.” Ms. O’Loughlin added, “We go to great lengths to know each producer and their business. We care deeply about the products we offer and believe that our efforts pay off when we can be confident of the quality and freshness in each bottle we sell.”

This year’s guide covered selections and descriptions of the best 500 olive farms from 55 different countries. More than 700 extra virgin olive oils, out of the 967 that entered in the competition, are reviewed in the guide. A veritable atlas of the olive tree, the edition includes 88 world maps, with the two principal producing nations, 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 essential for all oil lovers.

In addition to selecting and reviewing olive oil, FLOS OLEI reviews industry partners, and selected Olio2go for consistently finding the very best olive oils from Italy. The attention to quality and the care in knowing the producers first-hand, assures the US consumer of the highest quality and the freshest offerings.

Among Olio2go’s selections from Italy are highly awarded farms, including those in the FLOS OLEI Hall of Fame category and those awarded 100/100: Frantoio Bonamini (Veneto), Frantoio Franci (Tuscany), Azienda Agraria Viola (Umbria), and Americo Quattrococchi (Lazio).

Of the 20 prizes included as “The Best,” fourteen were given to Italian farms. In particular, the title of “Farm of the Year” was given to Apulian Olio Intini while the “Best Extra Virgin Olive Oil of the Year” was



awarded to the oil produced by Madonna dell'Olivo (Campania). The “Emerging Farm” winner was Tuscan Società Agricola Il Borro.

Other top-rated oils included by FLOS OLEI and available in Olio2go’s catalog of products are: Frantoio di Riva (Trentino), Olio Mimi (Puglia), Tenute Pasquale Librandi (Calabria), Frantoi Cutrera (Sicily), and Azienda Agricola Sebastiana Fisicaro - Frantoio Galioto (Sicily).

In addition to Olio2go as “Importer of the Year,” FLOS OLEI named the Danish restaurant The Samuel as “Restaurant of the Year,” and Sabrina Giannini with the program Indovina chi viene a cena, broadcast on Italian channel RAI 3, as “Journalist of the Year”.

ABOUT OLIO2GO.COM

Offering Italy’s finest olive oils and more, Olio2go.com is the leading retailer in the United States for Italian olive oil. Founded in 2000 and based in Fairfax, Virginia, Olio2go imports, distributes, and sells directly to consumers, restaurants, and other stores. Our mission is to find the very best olive oils produced in Italy and offer these for sale to the public. Our web site provides information about olive oil so that the consumer can appreciate the differences in the regions from which these oils come and in the ways that the olive oils enhance food.

Through our travels in Italy and our insistence in knowing the producers who make these artisanal products, we offer a wide variety of unique and interesting olive oils for the consumer.

For more information, contact us at the address above or visit online at www.olio2go.com or send us an email to join our mailing list at mailinglist@olio2go.com.

PHOTOS ARE AVAILABLE OF MS. O’LOUGHLIN AND MARCO OREGGIO UPON REQUEST