

RULES AND REGULATIONS
19th EDITION OF THE INTERNATIONAL COMPETITION
“OLIO CAPITALE”
AND MARKETPLACE

Art. 1

The Chamber of Commerce Venezia Giulia, here in after referred to as C.C.I.A.A., on the occasion of the Olio Capitale event, to be held from March 14 to 16, 2025, establishes the 19th edition of the "Olio Capitale" Competition, reserved for high-quality extra virgin olive oils produced in the Mediterranean area.

Art. 2

The prize, promoted, sponsored, and organized by C.C.I.A.A., aims to enhance the image of high-quality, typical extra virgin olive oils from the Mediterranean region, particularly on foreign markets. It also offers the supply chain an opportunity for healthy competition aimed at improving oil quality and maintaining the product's image.

Art. 3

The organizing entity referred to in Article 2 forms the Coordination Committee, which oversees the organization and implementation of the prize, assisted by an organizational secretariat established at Aries Scarl.

Art. 4

The competition is open to all extra virgin olive oils produced from olives harvested in the 2024/25 olive-growing season in Mediterranean countries, with no restriction regarding the origin of the olives or the oil produced.

Eligible participants include:

- Olive growers who produce their own oil;
- Mills that process, package, and market the oil;
- Cooperative mills and producer organizations;
- Bottling and packaging companies that can guarantee, through appropriate documentation, the origin of the oil submitted for the competition.

Art. 5

The competition is divided into three sections:

- Light fruity
- Medium fruity
- Intense fruity

Honorable mention will be awarded based on the undisputed judgment of the juries appointed by the Coordination Committee.

Art. 6

Upon receipt of the extra virgin olive oil samples, the Coordination Committee assigns a code to ensure the anonymity of the samples and sets up a dedicated jury. This jury will operate behind closed doors and assign each sample to its respective section (see Article 5), selecting five finalists for each section.

Art. 7

The finalist oils from each section (Article 5) will be judged by three juries composed of:

- **Consumers**, through a public tasting held at suitable venues and monitored by technicians and experts in virgin and extra virgin olive oils. Tasting instructions will be provided, and evaluation forms will be filled out for each oil;
- **Professional users, owners or assistants of establishments in the Ho.Re.Ca. sector**. The jury will consist of at least six members, who will evaluate the samples in closed sessions using an evaluation sheet, assisted by a Secretary with a notarized role, appointed by the Coordination Committee;
- **Experts and technicians in virgin and extra virgin olive oils**. This jury will consist of nationally and internationally recognized expert tasters. The jury, chaired by a representative of a recognized tasting association, will evaluate the samples behind closed doors using a dedicated evaluation sheet, assisted by a Secretary with a notarized role, appointed by the Coordination Committee.

The Coordination Committee, after reviewing the independent evaluations from each jury, will synthesize the results using mathematical-statistical tools, particularly through a weighted average (Consumer Jury 30%, Ho.Re.Ca Jury 30%, Expert Jury 40%), and will then announce the winners for each section, along with any Honorable mentions awarded by each jury.

The Coordination Committee reserves the right to conduct verification checks, either directly or via delegated personnel, even after the competition, including the possibility of repeating chemical analyses, to ensure the accuracy of the winners' claims. Any costs incurred during these verifications will be borne by the winning companies.

Art. 8

A special prize, the Honorable mention "**Ex Albis Ulivis**", will be awarded to the oil that receives the highest score, regardless of the section (Article 5), among the companies participating in the competition that are also exhibitors at the event.

Additional mentions include:

- "**Origin**", for companies participating with certified DOP/IGP oils;
- "**Young**", for companies established and in production during the last five years (2020-2024);
- "**Regina Oleum**", for female entrepreneurs in the olive oil sector (determined by the company name);
- "**The best Bio**", for companies submitting certified organic oils to the competition.

These mentions will be awarded to the oil with the highest score in the preliminary rounds, regardless of the

sections (Article 5), among companies participating in the respective categories.

Art. 9

Companies wishing to participate in the competition must submit the following by no later than **February 14, 2025**:

The participation application, completed on the designated form, by courier, mail, or other means to the following address: **Concorso Olio Capitale, c/o Camera di Commercio I.A.A., Piazza della Borsa, 14, 34121 Trieste** – A copy of the participation form and this regulation can be downloaded from the website: www.oliocapitale.it. For competition-related communications, the following email address is provided: concorso@oliocapitale.it.

a) The participation form must be completed in full via an online form. Incomplete applications will be rejected. It is recommended to register early so that the company can be contacted if samples do not arrive within the specified deadlines.

b) A chemical analysis certificate for the samples submitted, issued by an accredited laboratory, containing at least the following data: free acidity expressed as a percentage of oleic acid by weight, peroxide value;

c) Only for companies submitting certified BIOLOGICAL or D.O.P./I.G.P. oils and wishing to compete for the "THE BEST BIO" or "ORIGIN" mentions: a valid document certifying the oil samples' compliance with the BIOLOGICAL or D.O.P./I.G.P. category and their conformity to the relevant production specifications (official certificate including analysis results issued by the certifying body). This document is deemed sufficient for the requirements of point b);

d) 6 bottles and/or cans (standard size), properly labelled, with a minimum capacity of 0.50 liters for each product submitted.

The organizers are not responsible for any delays in sample delivery, partial or total loss of samples during transport, or any changes in the chemical-physical or organoleptic characteristics of the samples due to temperature fluctuations, breakage, or other anomalies occurring during transport.

Shipping costs to the destination are entirely the responsibility of the participating companies. From receipt until presentation to the juries, the organizers will ensure the careful and appropriate storage of the samples to maintain their integrity.

Companies will receive an email or SMS confirming the receipt and condition of the samples.

Art. 10

The winners will be announced on the first day of the Olio Capitale event, and the prizes will be delivered directly to the participating companies. The prizes consist of a plaque, an accreditation diploma, and the opportunity for the winners of the three categories to have a joint exhibition space at the next edition of the event, provided by the organization. Awarded companies will have the right to mention their achievement on the packaging of their 2024/25 olive oil campaign. The award announcements will be widely communicated to regional and national press and media. Additionally, during the Olio Capitale event, the winning and finalist oils will be featured in specific tasting events for industry professionals and olive oil enthusiasts.



Art. 11

The Olio Capitale Shop digital marketplace is a platform designed to promote and sell extra virgin olive oils from exhibitors and competition participants to end consumers (B2C) even after the fair and competition have concluded.

The marketplace will feature oils from Olio Capitale exhibitors (a maximum of four labels) and oils entered in the competition, excluding any oils that are considered defective. In such cases, an additional tasting session will be organized to confirm or revise the evaluation for inclusion in the marketplace.

The portal will be managed by Aries Scarl, which will handle its promotion through digital means and other methods deemed most effective to reach the goal. The marketplace will remain online from March 14, 2024, to March 14, 2025.

Sales will be made directly between the buyer and the company, without any commission fees from Aries Scarl.

Participants can personalize their company's area with videos, PDFs, and other information. The quality of the oils listed will be indicated by evaluations from professional tasters who confirm their high quality.

The Chamber of Commerce will support the marketplace with advertising investments and constant updates to ensure the portal remains easily accessible and visible. Alternatively, a digital showcase for e-commerce promotion will be offered to promote the companies' websites directly.

Art. 12

The organizers reserve the right to modify these regulations at any time if necessary.

Art. 13

Participation in the competition is subject to a fee of €180.00, including VAT, for the first label, and €80.00, including VAT, for each additional label.