

FOUR EXTRA VIRGIN OLIVE OILS FROM DE MEDICI IMPORTS WON AWARDS AT THE SIXTH ANNUAL NEW YORK INTERNATIONAL OLIVE OIL COMPETITION (NYIOOC)

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Mandranova Nocellara Extra Virgin Olive Oil -Gold
Marques de Griñon Extra Virgin Olive Oil -Gold

(ELIZABETH, NJ)— Four extra virgin olive oils from De Medici Imports won awards at the sixth annual New York International Olive Oil Competition (NYIOOC) on April 26, 2018. Mandranova Nocellara and Marques de Griñón received Gold awards; Frantoio Melchiorri and Miraval were awarded Silver.

The NYIOOC is the largest olive oil quality contest in the world. A record one thousand entries from 27 countries participated in the competition this year. A panel of 18 expert judges from 13 countries evaluated the olive oils over several days in New York City.

The Gold award-winning Mandranova Nocellara is made from Nocellara del Belice olives grown on the Mandranova farm in Sicily. The olives are hand-picked during September and early October, and crushed immediately after harvest. The green gold extra virgin olive oil is fruity and moderately pungent, with notes of fresh cut grass, artichoke, and tomato.

From Toledo, Spain, Marques de Griñon took home a Gold award. The premium extra virgin olive oil boasts a polyphenol count seven times that of the average oil. This intensely aromatic oil has flavors of green vegetables and almonds. Packaged in dark Bordeaux style glass, it finishes with a pleasant spiciness.

Robust and spicy, Frantoio Melchiorri extra virgin olive oil received a Silver award from the NYIOOC. It is crafted with 65% Frantoio, 25% Moraiolo, and 10% Leccino olives in Umbria, Italy. The Melchiorri family has been producing oil for three generations—more than 60 years. The olives are cold-pressed immediately after harvest to retain their freshness.

Château Miraval's olive oil is made on 26 acres of olive groves in Provence, which date back to Roman times. The premium extra-virgin oil was given a Silver award. Inside a black sandstone crock, the sweet, peppery, and well-balanced olive oil has notes of almond, hazelnut, and artichoke, with aromas of freshly cut grass and a spicy finish.



Frantoio Melchiorri Extra Virgin Olive Oil-Silver
Miraval Extra Virgin Olive Oil- Silver

For more information, visit demedici.com.

Atalanta and De Medici will be highlighting these award-winning products at the Summer Fancy Food Show in New York, June 30- July 2, 2018. Atalanta booth # 2340 | De Medici booth # 2336