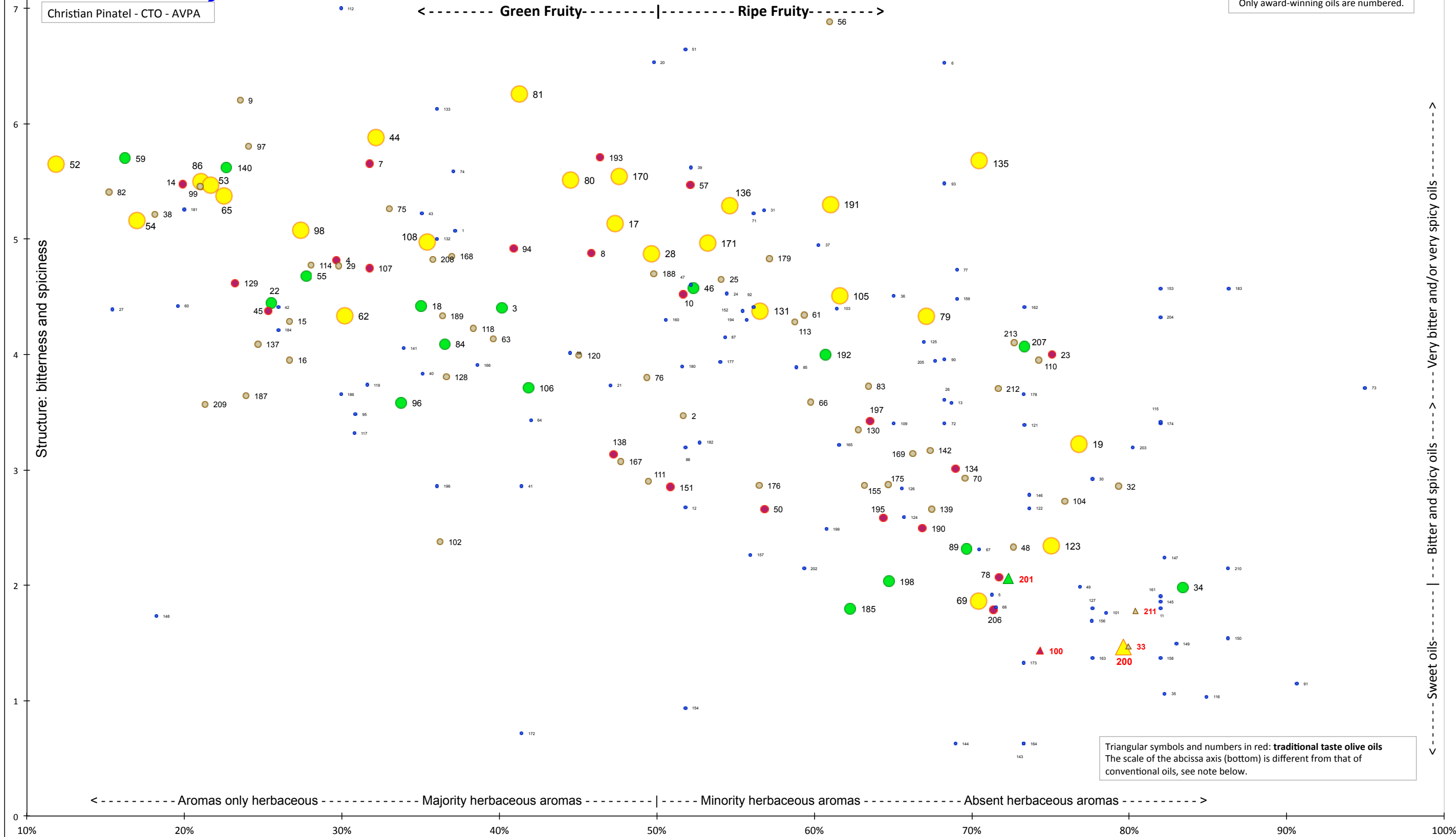


Olive Oils Map AVPA 2022

Christian Pinatel - CTO - AVPA

1-OR 2-AR 3-BR 4-DG ∅

Only award-winning oils are numbered.



Traditional taste olive oils are oils produced according to traditional processes that constitute a valuable rural heritage. AVPA has always shown its commitment to historically and locally recognized products and is keen to present these products on the same level as others. Since traditional processes can incorporate fermentation or over maturation steps that modify the aromatic profiles of oils, the maturity scale cannot be used in the same way. For oils with a traditional taste, the scale of the abscissa axis (at the bottom) places the **aromas of ripe fruit** on the right, **and all the other aromas** on the left.