



EVOOolution Masterclass

portfolio of companies and advisory group



DEPARTMENT OF
AGRICULTURAL AND FOOD SCIENCES



The Olio Extravergine Felsineo Network of Enterprises was established in 2017 by farmers to protect and promote extra virgin olive oil linked to the culture, history and tradition of the area between the hills of the province of Bologna and the Imolesi hills, south of the Via Emilia.

At present, the Colli di Bologna Extra Virgin Olive Oil Business Network associates 10 farms that grow olives and produce high quality extra virgin olive oil on a cultivated area of more than 200 hectares, where the cultivars used are mainly regional and native Bolognese ones.

Spreading knowledge about extra virgin olive oil is one of the aims of the Network and for this purpose it collaborates with the Department of Agro-Food Sciences and Technologies - DISTAL of the University of Bologna. In April 2021, the Network obtained the registration with the MISE of the Colli di Bologna Extra Virgin Olive Oil Collective Mark. In 2023, the Colli di Bologna Extra Virgin Olive Oil Business Network applied for registration of the Colli di Bologna Protected Geographical Indication.

<https://www.decobologna.it/produttori-e-promotori-de-co/rete-olio-extravergine-colli-di-bologna>



Our company is located on the first hills of Imola, in the heart of a 9-hectare olive grove.

Here you will find the oil mill where we exclusively process olives from our territory, the management offices and the sales point.

Ours is the only oil mill in the province of Bologna. Our olive grove has about 3,000 trees of different varieties; we mainly grow Leccino and Frantoio cultivars alongside typical local varieties such as Ghiacciola and Nostrana. We have started a process that will lead us in 3 years to obtain Organic Certification for our olive grove.

Two souls coexist in our company. On the one hand, we produce our Extra Virgin Olive Oil taking care of every stage of the production process, from the cultivation of the olive grove to the bottling; on the other hand, we support local olive growers with dedicated services, primarily contract milling.

<https://www.frantoiovalsanterno.it/produzione-olio-extravergine-di-oliva-a-bologna-frantoio-valsanterno/>

TENUTA PENNITA

TERRAE



DI SOLE

Since 2003, Tenuta Pennita has consistently received awards and recognitions from all the most important food and wine guides for the high quality of its products and its way of operating in harmony with the environment and ecosystems, preserving the heritage of its territory and local traditions.

When it comes to high quality extra virgin olive oil, Tenuta Pennita is counted among the top 10 best producers in Italy.

<https://lapennita.it/>



BUCCELLETTI
PASSATO, PRESENTE E FUTURO

A historical nursery and olive-growing company in the province of Arezzo, since 1980 Buccelletti has taken a special interest in the olive-growing sector, transferring everything that had been brought to fruition in the nursery sector to the olive propagation sector.

It is precisely here that the Livita Plus system sows its seeds, from Buccelletti's ability to look to the future while simultaneously managing the demands of secure production, predictable revenues and also compliance with eco-sustainability standards.

For years Buccelletti has specialised in CAC (Conformitas Agraria Communitatis) certified olive tree propagation: we can boast a mother field and nursery in Castiglion Fiorentino, Tuscany, completely dedicated to olive trees.

Livita Plus is an olive cultivation method developed by the Buccelletti company. The system consists of high-density olive grove cultivation, with the creation of turnkey olive groves from selected trees of certified origin. Livita Plus represents the future of olive growing: it raises the potential of nature while respecting the environment and enhances the entrepreneurial project of olive growers, with continuous advice and assistance.

<https://buccelletti.it/>



Olitalia, an Italian company specialising in oils and vinegars, offers a wide range of products both through the retail distribution channel and in the catering sector, where it is the market leader in Italy. Its profitable relationship with the catering world, thanks to active collaborations with the best Italian and international professionals and associations in the sector, and its presence in markets on all continents make it a point of reference for consumers from different cultures, enabling it to meet the needs of a complex and constantly changing market.

Olitalia is highly specialised in foodservice, a sector in which it is a leader in Italy: the company was founded precisely to meet the specific needs of restaurateurs and has grown over time, always paying great attention to this world. The profitable relationship with the catering world also continues thanks to active collaborations with the best Italian and international professionals and associations in the sector.

<https://www.olitalia.com/it-it/azienda/azienda>



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA

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The DISTAL Department of the University of Bologna Food focuses on formulation, processing, emerging and sensitive technologies, packaging, sustainability, quality management, certification and shelf life. Chemical and physical analyses, sensory properties of food. Aspects of quality, safety and authenticity. Valorisation of by-products, use of additives and residues.

DISTAL also specialises in Sensory analysis, profile sheets and reference materials to study quality of extra virgin olive oils and activities of the Professional Committee of Olive Oils Tasters

<https://distal.unibo.it/en/research/research-areas/food-science-and-technology>