

# **EVOOlution MASTERCLASS**

*Extra Virgin Olive Oils*

***Supporting Olive Oil investment and quality improvement in Albania***

**Tirana, 9 September 2024,  
Agricultural University of Tirana**

**[www.evoolution.org](http://www.evoolution.org)**



**EVOO**  
***Mclass***

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## 9 September 2024, Agricultural University of Tirana - Faculty of Biotechnology and Food

08:30 – 09.00 Registration and Welcome Coffee

09:00 – 09:30 Welcome by **Lorenzo Ciapetti**, Antares and Tecnopolis Forlì-Cesena

Welcome by Rector of Agricultural University of Tirana (AUT), **Prof. Dr. Fatbardh Sallaku**

Welcome by Italian Cooperation in Tirana (TBC)

Welcome by Italian Embassy in Albania

Welcome by Albanian Minister of Agriculture and Rural Development, **Mrs. Anila Denaj** (TBC)

### SESSION I

09.30 – 12.30 Moderators: **Prof. Asoc. Romina Koto** – Vice Rector of AUT, **Prof. Dr. Kapllan Sulaj** – Dean of Faculty of Biotechnology and Food

Masterclass Presentations (*Italian-Albanian simultaneous interpreting available*)

09:30 – 09:45 **Prof. Asoc. Anila Kopali** – Faculty of Biotechnology and Food, AUT.

*Quality of olive oil in Albania: Existing problems and proposed solutions for improvement.*

09:45 – 10:00 **Sara Barbieri** – Department of Agricultural and Food Sciences (**DISTAL**), University of Bologna. *The IOC panel test: method for the sensory evaluation of virgin olive oils*

10:00 – 10:15 **Camillo Cremonini** – Olitalia Company. *The global and European olive oil market*

10:15 – 10:30 **Marco Foschini** - Agrifood Cluster Emilia-Romagna. *The Prospects of the olive supply chain in Emilia-Romagna: results of the olive oil focus group*

10:30 – 10:45 **Gianluca Tumidei** - Tenuta La Pennita, Castrocaro. *The importance of the agronomic strategy: nursery and genotypic strategy*

10:45 – 11:00 **Ermanno Rocca** - Consorzio Olio Extra virgin di olive Colli di Bologna. *Choice of the right cultivar strategy based on the territory: a journey of geographical identity*

### 11:00 – 11:20 COFFEE BREAK

11:20 – 11:35 **Michele Buccelletti, Bartolomeo Buccelletti, Thomas Redi** - Buccelletti agricultural company. *The choice of the production model between quality and performance*

11:35 – 11:50 **Valter Marcolini** - Frantoio Valsanterno, Imola.

*The olive growing strategy from the point of view of the oil mill*

11:50 - 12:00 **Franco Spada** - President of the Consortium Olio DOP Brisighella. *The way to extra virgin quality recognition (distance intervention via Zoom)*

12:00 – 12:15 Associated Professor **Enrico Valli** – Department of Agricultural and Food Sciences (**DISTAL**), University of Bologna. *Technological innovations in the production of extra virgin olive oil*

12:15 – 12:30 **Gianluca Bagnara** - Crono Services. *Towards an Albanian model of olive supply chain?*

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## **SESSION II**

(12:30 - 13:00)

Debate with Albanian Olive oil farmers and entrepreneurs

Moderator: **Lorenzo Ciapetti & Prof. Dr. Ilir Kapaj, AUT**

**13:00 - 14.00 LUNCH**

## **SESSION III**

(14:00 - 16:00) The quality of virgin olive oils: guidelines for aspiring tasters, Led by **Sara Barbieri** (EVOO Panel Leader) and **Enrico Valli**, Department of Agricultural and Food Sciences (**DISTAL**), University of Bologna & Staff of Faculty of Biotechnology and Food, AUT

**For information  
and registration**

