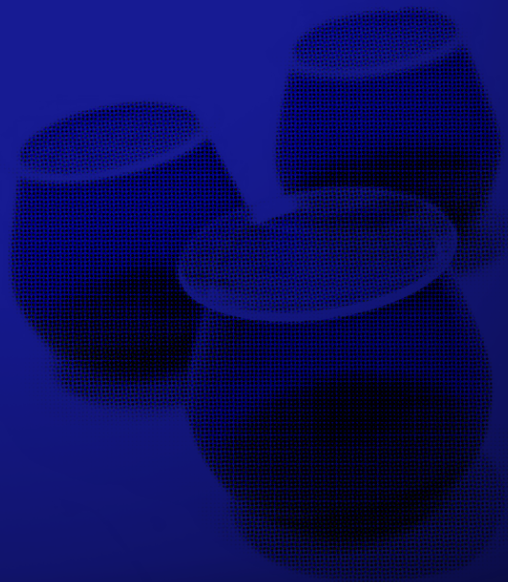


OLIO nuovo DAYS®

4^{ème}
ÉDITION



17-18-19 JANVIER 2019
OLIO NOUVEAU IN PARIS

PREMIUM

PRESS CONFERENCE
COOKING CLASS +
TASTING

MASTER CLASS
CAVIAR+EVOO

COMPETITION

SAMPLING

MASTER CLASS
AT THE RITZ PARIS

GUSTATORY ITINERARY

PRESENCE ON THE
PROGRAMME
AND THE WEBSITE

GOLD

PRESS CONFERENCE

COMPETITION

SAMPLING

GUSTATORY ITINERARY

PRESENCE ON THE
PROGRAMME
AND THE WEBSITE

NUOVO

PRESS CONFERENCE

COMPETITION

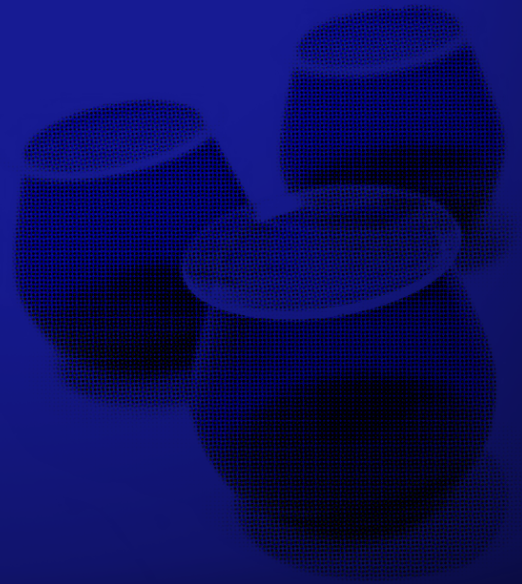
SAMPLING

PRESENCE ON THE
WEBSITE

OLIO NUOVO DAYS®

4^{ème}
ÉDITION

17-18-19 JANVIER 2019
OLIO NOUVEAU IN PARIS



PREMIUM



PRESS CONFERENCE
COOKING CLASS +
TASTING



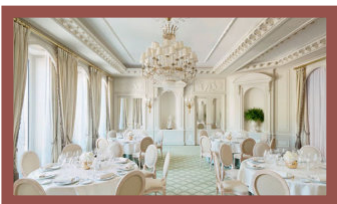
MASTER CLASS
CAVIAR+EVOO



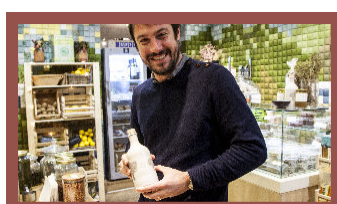
COMPETITION



SAMPLING



MASTER CLASS
AT THE RITZ PARIS



GUSTATORY ITINERARY



PRESENCE ON THE
PROGRAMME
AND THE WEBSITE

PRESS CONFERENCE



WHAT	Announcement of the highlights of OLIO NUOVO DAYS 2019 to the Press. Privileged presentation of your olive oil with related cooking demonstration + your EVOO on tasting.
WHO	Media, producers, Chefs, premium subscribers
WHERE	At the amazing Parisian school Institut Le Cordon Bleu, 13-15 Quai André Citroën, 75015 Paris
WHEN	Monday November the 26th, 2019

CAVIAR PAIRING + EVOO



WHAT	Presentation to the press of the first EVOO + CAVIAR pairing demonstration including your product. As you may know, EVOO is already used to enhance caviar flavour, so we asked Chefs to pair different varieties of caviar with different varieties of EVOO to propose the perfect match.
WHO	Media, Chefs
WHERE	La Manufacture, 13 rue de l'Arsenal 75013 Paris
WHEN	January 2019

COMPETITION



WHAT	Competition chaired by Eric Briffard (Executive Chef and Culinary Art Director of Le Cordon Bleu School), journalists and buyers including your product .
WHO	Chefs, press, buyers
WHERE	Maison de la Métropole Nice Côte d'Azur, Paris.
WHEN	Monday January the 14th, 2019

SAMPLING



WHAT	Blind tasting of OLIO NUOVO DAYS selection, including your EVOO , to Chefs who will host in January, with possibility of being selected for a dish on the itinerary menu.
WHO	Chefs
WHERE	OLIO NUOVO DAYS Itinerary restaurants
WHEN	December 2018/January 2019

MASTER CLASS AT THE RITZ PARIS



WHAT	EVOO tasting and cooking class, presentation and tasting of your EVOO during the VIP Master Class (registration on www.olio-nuovo-days.com).
WHO	Registrants (preferential rate for premium participants)
WHERE	Ritz Paris & Ritz Escoffier School, 15 Place Vendôme, 75001 Paris
WHEN	17th & 18th January 2019

GUSTATORY ITINERARY



WHAT	Tasting Itinerary hosted by our partners. Privileged featuring of your product. Your EVOO sold in the OLIO NUOVO DAYS selection on www.lescallis.com
WHO	Public access
WHERE	Parisian Tasting Itinerary

PRESENCE ON THE PROGRAMME AND THE WEBSITE



12.000 copies distributed among our partners (for a privileged insertion, please consult us).

Presence on www.olio-nuovo-days.com with link to your website

REGISTRATION FEE 2850€

2350 € EARLY BIRDS (before October 15th)

Including a dinner on Thursday January the 17th, 2019

registration@olio-nuovo-days.com

OLIO NUOVO DAYS®

4^{ème}
ÉDITION

17-18-19 JANVIER 2019
OLIO NOUVEAU IN PARIS



GOLD



PRESS CONFERENCE



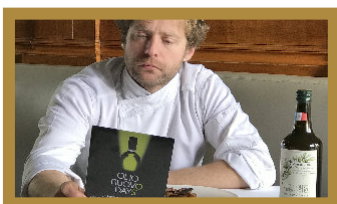
COMPETITION



SAMPLING



GUSTATORY ITINERARY



PRESENCE ON THE
PROGRAMME
AND THE WEBSITE

PRESS CONFERENCE



WHAT	Announcement of the highlights of OLIO NUOVO DAYS 2019 to the Press. Privileged presentation of your olive oil with your EVOO on tasting.
WHO	Media, producers, Chefs, gold subscribers
WHERE	At the amazing Parisian school Institut Le Cordon Bleu, 13-15 Quai André Citroën, 75015 Paris
WHEN	Monday November the 26th, 2019

COMPETITION



WHAT	Competition chaired by Eric Briffard (Executive Chef and Culinary Art Director of Le Cordon Bleu School), journalists and buyers including your product.
WHO	Chefs, press, buyers
WHERE	Maison de la Métropole Nice Côte d'Azur, Paris.
WHEN	Monday January the 14th, 2019

SAMPLING



WHAT	Blind tasting of OLIO NUOVO DAYS selection, including your EVOO , to Chefs who will host in January, with possibility of being selected for a dish on the itinerary menu.
WHO	Chefs
WHERE	OLIO NUOVO DAYS Itinerary restaurants
WHEN	December 2018/January 2019

GUSTATORY ITINERARY



WHAT	Tasting Itinerary hosted by our partners. Tasting of your product. Your EVOO introduced on OLIO NUOVO DAYS selection on www.lescallis.com
WHO	Public access, premium subscribers
WHERE	Parisian Tasting Itinerary

PRESENCE ON THE PROGRAMME AND THE WEBSITE



12.000 copies distributed among our partners
(for a privileged insertion, please consult us).

Presence on www.olio-nuovo-days.com with link to your website

REGISTRATION FEE 1600€

1250 € EARLY BIRDS (before October 15th)

Including a dinner on Thursday January the 17th, 2019

registration@olio-nuovo-days.com

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4^{ème}
ÉDITION

17-18-19 JANVIER 2019
OLIO NOUVEAU IN PARIS



NUOVO



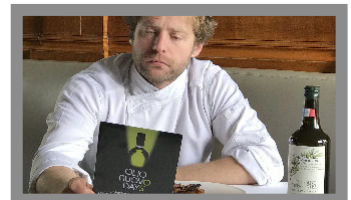
PRESS CONFERENCE



COMPETITION



SAMPLING



PRESENCE ON
THE WEBSITE

PRESS CONFERENCE



- WHAT** Announcement of the highlights of OLIO NUOVO DAYS 2019 to the Press. Presentation and tasting of your EVOO.
- WHO** Media, producers, Chefs, nuovo subscribers
- WHERE** At the amazing Parisian school Institut Le Cordon Bleu, 13-15 Quai André Citroën, 75015 Paris
- WHEN** Monday November the 26th, 2019

COMPETITION



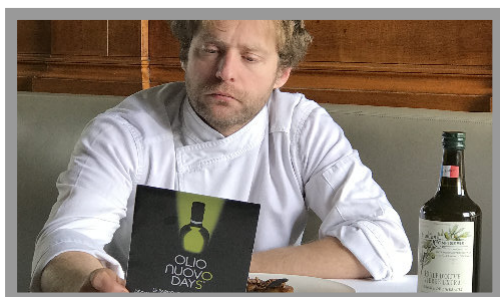
- WHAT** Competition chaired by Eric Briffard (Executive Chef and Culinary Art Director of Le Cordon Bleu School), journalists and buyers **including your product**.
- WHO** Chefs, press, buyers
- WHERE** Maison de la Métropole Nice Côte d'Azur, Paris.
- WHEN** Monday January the 14th, 2019

SAMPLING



- WHAT** Blind tasting of OLIO NUOVO DAYS selection, **including your EVOO**, to Chefs who will host in January, with possibility of being selected for a dish on the itinerary menu.
- WHO** Chefs
- WHERE** OLIO NUOVO DAYS Itinerary restaurants
- WHEN** December 2018/January 2019

PRESENCE ON THE WEBSITE



Presence on www.olio-nuovo-days.com with link to your website

REGISTRATION FEE 750€

600 € EARLY BIRDS (before October 15th)

registration@olio-nuovo-days.com