



**AFRICA**  
SOUTH AFRICA, NAMIBIA...



**AMERICA**  
URUGUAY, CHILE, BRAZIL...



**OCEANIA**  
AUSTRALIA, NEW ZEALAND

# SOUTHERN HEMISPHERE # 1



**CONCOURS & MASTER CLASS 20-21 JUNE 2019**

**INSTITUT LE CORDON BLEU PARIS**

**COMPETITION & MASTER CLASS OLIO NUOVO DAYS** dedicated to fresh extra virgin olive oil from the southern hemisphere. After 4 editions organised in January, just after the olive harvest in the northern hemisphere, Olio Nuovo Days, the first international event dedicated to the promotion of new and premium olive oil launches its southern hemisphere version on the 20th and 21st of June 2019. The competition and master class will be reserved exclusively for extra virgin olive oils produced under the 20th parallel south in 2019. Among the eligible countries, Peru will represent the northernmost point, while Argentina will be the southernmost country.

**THE OBJECTIVE** of this event is to showcase the richness and diversity of premium olive oil with new terroirs whose fruits are often borrowed from endemic (exotic) ones. Dedicated to the general public and professionals, the Olio Nuovo Days hemisphere south wish to seduce palates in search of new emotions and unconditional fruity futures.



**MARCELO SCOFANO**  
CHEF OLEOLOGIST,  
Rio de Janeiro, BRAZIL  
**HONORARY PRÉSIDENT**



**VANESSA SEWARD**  
FRANCO ARGENTINIAN DESIGNER,  
PARIS, FRANCE  
**PRÉSIDENTE OF THE JURY STYLE**



**CHEF ERIC BRIFFARD,**  
EXECUTIVE MANAGER INSTITUT LE CORDON BLEU  
PARIS, FRANCE  
**PRÉSIDENT OF THE JURY**

**THE COMPETITION** The members of the jury are professionals in olive oil and taste. The sensory college will be chaired by the **Chef Eric Briffard**, Best Professional of France (M.O.F.), executive manager of the Institut Le Cordon Bleu. Specialist in olive oils from around the world, **Marcelo Scofano**, Chief Oleologist of Brazil, co-organizer of the SUDOLIVA Latin American competition will be our asset for his knowledge of the juices produced in the spring in the Southern hemisphere. Because style is the first encounter with a product, the packaging part will be chaired by the Franco-Argentinian designer **Vanessa Seward**.

**THE MASTER CLASS** Organized at the Institut le Cordon Bleu, this training course orchestrated by **Marcelo Scofano** and **Emmanuelle Dechelette** (founder of the OLIO NUOVO DAYS and author of EXTRA VIERGE, the book) is aimed at the general public, amateurs and professionals wishing to better understand the olive oil of which we talk a lot, and which we know little. The programme includes juice tastings from Chile, Uruguay, Brazil, South Africa, Namibia, Australia and New Zealand...

**Master Class ouverte au grand public sur inscription :**

[contact@olio-nuovo.com](mailto:contact@olio-nuovo.com)

Plus d'informations sur le site [www.olio-nuovo-days.com](http://www.olio-nuovo-days.com)

## CONTACTS

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