

# GOOD AND BAD

## Olive oil

### What makes an award-winning olive oil?

Making great olive oil takes determination, skill and obsessive attention to details. The result is an award-winning extra virgin olive oil that exhibits what experts call “quality characteristics.” Or more simply, delicious.

### Tasting parameters:

- Pungency
- Bitterness



### Aroma:

- Fruitiness
- Grassy



### Appearance:

- Persistence
- Harmony
- Sparkly
- Golden yellow



Every good olive oil needs to have the aroma of fresh fruit. Olives are fruits, after all. The oil should smell fresh and fruity.

### Bad olive oil properties:

- Fusty
- Musty
- Winey
- Rancid