

ABOUT ollo AWARDS

Since its 2005 debut, ollo has accumulated significant awards for its Extra Virgin Olive Oil.

- 2005
 - **Bronze Medal**-Australia's 8th Annual Extra Virgin Olive Oil competition for Fresh & Fruity
 - **Gold**-Carter Holt Harvey Packaging Aesthetic Style Award
- 2006
 - **International Taste & Quality Institute** (ITQI)-Superior Taste Award/Brussels for Fresh & Fruity
- 2007
 - **Gran Mantion Diploma**-Chemical Composition by ARMONIA (a collaboration between Istituto Sperimentale per l'Olivicoltura (Olive Research Institute), ALMA--the International School of Italian Cooking and the Italian Academy of Cooking to promote the knowledge and appreciation of healthful and nutritional properties of high quality extra virgin olive oil/Spoleto, ITALY for Fresh & Fruity
 - 2007 **Royal Canberra Extra Virgin Olive Oil Show**-Top Score Ribbon for Fresh & Fruity
 - 2007 **World Trade Center Miami**-Americas Food and Beverage Award for the "Best Salsa, Sauce, Condiment" in the Americas - Third Place
 - 2007 **11th Australian National Extra Virgin Olive Oil Awards**- Silver for Mild & Mellow

Several factors contribute to ollo's award winning taste.

- The climate in South Australia's Riverland region is very similar to the Mediterranean olive and grape producing areas.
- The olive trees in ollo's grove are comprised of ten superior Tuscan varieties.
- ollo's state-of-the-art cold press processing building is at the very center of the 1000-acre grove. The central location allows harvested olives to be processed within a couple of hours to provide the freshest possible juice (oil).
- Quality control standards, as well as the Fresh & Fruity and Mild & Mellow ollo blends, were established by the late Enrico Rossomando, ollo's Italian Master Blender who had over 20 years of olive oil making experience.