



**TASTING BOOKLET**



ZUCCHI  
1810

# Olive Oil



## 1. PREPARE YOUR SENSES.

Don't smoke, eat, or drink at least one hour before tasting. Avoid any strong aromas or fragrances around you, like flowers, plants, perfumes, and foods. Many olive oil tasters find that the best time to taste is first thing in the morning before they have had anything to eat or drink and their mind is fresh.



## 2. WARM THE OIL.

Pour a small amount of olive oil into your cup. Place one hand around the bottom of the cup and the other hand on top, covering the opening. Then, gently rub your hands left and right in order to heat the olive oil inside.



## 3. SMELL.

Remove your hand that's covering the top of the cup, then bring the opening of the cup under your nose. Inhale through your nose and take note of what you smell.



## 4. TASTE.

Take a small sip of the olive oil. Then, take one or two sharp breaths through your teeth, sucking air vigorously through your mouth. This action should spray the olive oil throughout your entire mouth, allowing you to fully taste it.



## 5. ANALYZE.

Take note of what you smell and taste. Below are some positive and negative attributes that you may perceive when sampling an olive oil.

**POSITIVE**

# Attributes

## FRUITY

An aroma that is reminiscent of fresh and healthy olives and can be defined as “light”, “medium” or “intense.”

## BITTER

This is the basic taste of the oil that is obtained from ripe, green olives.

## SPICY

This is the tactile sensation that accompanies tasting the extra virgin olive oils produced from green olives at the start of harvesting.



OIL. SUSTAINABLE. TRACEABLE.

OTHER POSITIVE

*Attributes*

GREEN LEAF

FLOWERS

CUT GREEN GRASS



ARTICHOKE

FRESH GARDEN

*produce*

COOKED

*vegetables*

CITRUS FRUITS

BREAD CRUST

APPLE

RIPE FRUIT

BANANAS



ALMOND



HERBS

SPICES

**NEGATIVE**

# Attributes

**VINERGARY/WINEY** Reminiscent of the taste of wine or vinegar, due to a process of aerobic fermentation of the olives or the olive pulp residue in incorrectly washed filters. This causes acetic acid, ethyl acetate and ethanol to form.

**RANCID** Oils that have been subjected to an intense oxidation process (caused by exposure to light, air and/or heat).

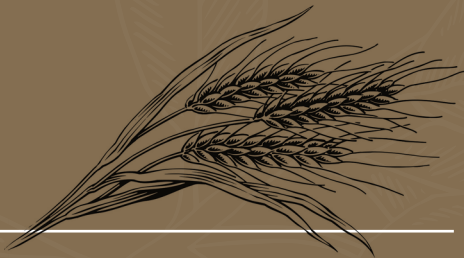
**MOLD/HUMIDITY** Typical of oil obtained from olives on which abundant fungus and yeasts have formed because the olives have been stockpiled for several days in damp environments.

**BRINE** Typical taste of oil pressed from olives preserved in brine.

**HEATED/SLUDGE** Obtained from olives kept in conditions in which they have suffered a high degree of anaerobic fermentation or the oil has remained in contact with the decanting sludge, which has also suffered anaerobic fermentation in underground and overhead deposits.

**OTHER NEGATIVE**

# Attributes



EARTH	WORMS	HAY	WET WOOD
COARSE	CUCUMBER	METALLIC	

**YOUR**

*lasting notes*



**OLIVE OIL NAME**

POSITIVE ATTRIBUTES	FRUIT	<input type="radio"/> Light <input type="radio"/> Medium <input type="radio"/> Intense	<input type="radio"/> Green Leaf <input type="radio"/> Flowers <input type="radio"/> Cut Green Grass <input type="radio"/> Artichoke <input type="radio"/> Cooked Vegetables <input type="radio"/> Citrus Fruit <input type="radio"/> Apple <input type="radio"/> Ripe Fruit <input type="radio"/> Banana <input type="radio"/> Tomato <input type="radio"/> Almond <input type="radio"/> Bread Crust <input type="radio"/> Herbs <input type="radio"/> Spices
	BITTER	<input type="radio"/> Light <input type="radio"/> Medium <input type="radio"/> Intense	
	SPICY	<input type="radio"/> Light <input type="radio"/> Medium <input type="radio"/> Intense	
NEGATIVE	<input type="radio"/> <b>VINERGARY/WINEY</b>		<input type="radio"/> Earth <input type="radio"/> Worms <input type="radio"/> Hay <input type="radio"/> Wet Wood <input type="radio"/> Coarse <input type="radio"/> Cucumber <input type="radio"/> Metallic
	<input type="radio"/> <b>RANCID</b>		
	<input type="radio"/> <b>MOLD/HUMIDITY</b>		
	<input type="radio"/> <b>BRINEY</b>		
	<input type="radio"/> <b>HEATED/SLUDGE</b>		

**OTHER**  
*notes*

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**YOUR**

*lasting notes*



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	<input type="radio"/> <b>MOLD/HUMIDITY</b>	<input type="radio"/> Hay	
	<input type="radio"/> <b>BRINEY</b>	<input type="radio"/> Wet Wood	
	<input type="radio"/> <b>HEATED/SLUDGE</b>	<input type="radio"/> Coarse	
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**OTHER**  
*notes*

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**YOUR**

*lasting notes*



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**OTHER**  
*notes*

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**YOUR**

*lasting notes*



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**OTHER**  
*notes*

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