



Filippo Berio 100% Italian: Extra Virgin Olive Oil perfect for lovers of strong flavours

Filippo Berio 100% Italian EVO Oil is produced following the Berio Method - certified by SGS - with exclusively Italian olives, whose entire supply chain can be traced on the website www.filippoerio.it. Filippo Berio 100% Italian has a strong and lively aroma, ideal for enhancing the taste of any dish from soups to roasts, for all dishes with full-bodied flavors like bruschetta with pesto and cheese (recipe below).

Milan, 7 September 2022 – To enrich the most delicious recipes with flavour, Filippo Berio - a premium brand of the Salov Group - offers its 100% Italian Filippo Berio Extra Virgin Olive Oil capable of enhancing any dish with its fruity and lively imprint, almost spicy, and its hints of grass, artichoke and ripe tomato.

PRODUCT DETAILS

Flavor	balanced
Aroma	scent of grass and ripe fruit, slightly spicy with a leafy aftertaste
Available sizes	<ul style="list-style-type: none">Filippo Berio 100% Italian 1lt.Filippo Berio 100% Italian 750 ml.
Suggested use	its balance goes well with every dish, perfect for the final raw " oil finishing".



Berio method: the certified, sustainable and traceable quality path

All Filippo Berio Extra Virgin Olive Oils are the result of skilful processing obtained thanks to the Berio Method: the path of quality and guarantee traced and certified from the field to the bottle with more restrictive parameters than required by the regulations, which selects only the best and healthy olives, harvested at the right degree of ripeness and rigorously cold-pressed, coming from eco-sustainable crops, because they are based on the principles of integrated agriculture.

The method is controlled at every stage and certified by SGS, an independent and authoritative external body, which guarantees not only the qualitative characteristics of the product, but also environmental sustainability along the entire supply chain.

In fact, Filippo Berio oils have a complete and exhaustive traceability system, which is not expressed only through information relating to the origin of the raw material. By entering the production batch on the website www.filippoerio.it, it is possible to discover a lot of useful information such as: production date, predominant cultivars used, the origin of the olives and the place of milling, as well as the organoleptic and sensory profile, including the analyzes carried out for each bottle showing the individual quality parameters found and compared with the limits imposed by law.

Ufficio Stampa: Aida Partners

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The range of Filippo Berio Extra Virgin Olive Oils

The richness of Filippo Berio's range of EVO Oils is completed with 3 other references guaranteed for quality and safety:

- **Classic** - suitable for all dishes
- **Low Acidity** – ideal for cooking fish recipes and to accompany vegetables
- **Riserva Oro 100% Italian Organic** – perfect as a raw condiment to enrich vegetable dishes, soups, meats and pasta.

RECIPE: BRUSCHETTE WITH PESTO AND CHEESE

Difficulty: easy

Preparation time: 15 minutes

Ingredients (2 people):

- 2 thick slices of bruschetta bread
- Dry tomatoes
- Pine nuts
- 4/5 basil leaves
- 25 g of blue cheese such as Gorgonzola or Stilton
- 50 g of Cheddar cheese, grated
- Roasted cherry tomatoes for garnish



Preparation:

To prepare the dried tomato pesto:

- pour the sun-dried tomatoes into the blender, add the pine nuts and a little 100% Italian Filippo Berio oil;
- add the basil, add a little chilli pepper, and blend until you get a rather grainy mixture;
- arrange the bread on a baking sheet and lightly grill it on one side. Turn the bread and spread the dried tomato pesto on each slice;
- complete with flakes of blue cheese and add the Cheddar cheese;
- put back in the oven and turn on the grill for another 2 minutes, until the cheese is melted and golden brown;
- complete with the cherry tomatoes and serve.

The extra tip...

It is possible to substitute the Stilton and Cheddar cheeses in the recipe with more common alternatives such as mozzarella, scamorza and/or spiced cheese.

Discover other recipes on Filippo Berio Italy website and on the social channels Facebook and Instagram and also Youtube. Here you will also find a series of posts created in collaboration with Chef Giorgio Locatelli: tips for enhancing the value of oil and suggestions for being greener and more sustainable in the kitchen.



www.filippoerio.it



Olio Filippo Berio



Filippo Berio Italia

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SALOV SpA was established in 1919 by Giovanni Silvestrini, a long-time business partner of Filippo Berio, the founder of the homonymous brand, and a group of entrepreneurs from Lucca. Quickly, the company became a reference point for Lucca in the world. Salov is based in Massarosa, in the province of Lucca, and is one of the largest oil companies with a consolidated net revenue of approximately 376 million euros and 120 million liters sold in 2021. Since 2015, it has been part of the Bright Food International Group.

The Salov Group has always been present in the Italian market with the historic Sagra brand and launched the Filippo Berio brand in Italy for the first time in 2019, a brand with over 150 years of history present all over the world and in leading position in the USA, UK, Russia, Belgium, Switzerland, and Hong Kong.

In Italy, Filippo Berio is present with a dedicated range, capable of responding to an increasingly demanding consumer in terms of quality and, above all, traceability and sustainability. Thanks to the Berio Method, each stage of the production process is traced and certified starting from the field and from the application of sustainable integrated production techniques.

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