



**Filippo Berio Classico: Extra Virgin Olive Oil
perfect for enhancing all dishes, even the summer ones**

Filippo Berio Classico is the Extra Virgin Olive Oil with a high quality profile certified by the Berio Method and fully traceable. Its balanced taste allows the creation of various recipes such as Tagliatelle with zucchini and lemon, a light and delicious first course to be enjoyed on hot summer days.

Milan, 05 July 2022 – Filippo Berio, premium brand of the Salov Group, offers for the summer season the Filippo Berio Classico Extra Virgin Olive Oil, the most versatile of the range thanks to its balanced taste, with hints of grass and ripe fruit, ideal for use raw and to embellish all dishes, even the freshest and lightest ones.

Product profile

| | |
|------------------------|--|
| Flavour | balanced |
| Aroma | scent of grass and ripe fruit, slightly spicy with a leafy aftertaste |
| Available sizes | <ul style="list-style-type: none">• Filippo Berio Classico 1lt.• Filippo Berio Classico 750 ml. |
| Recommended use | its balance goes well with every dish |



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 olives and healthy, 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.

Unleash your creativity in the kitchen

With the arrival of summer, who doesn't want to indulge in fresh and light but at the same time appetizing dishes? Filippo Berio Classico Extra Virgin Olive Oil is the perfect ally for making easy and tasty recipes such as Tagliatelle with zucchini and lemon.

Ufficio Stampa: Aida Partners

Barbara Fortunati – barbara.fortunati@aidapartners.com

Giulia Sciartilli – giulia.sciartilli@aidapartners.com



ZUCCHINI AND LEMON NOODLES RECIPE

Difficulty: easy

Timing: 15 minutes

Ingredients (4 people):

- 350g of tagliatelle
- 8 zucchine with flower
- 80g of parmesan cheese
- 1 onion
- 1 garlic glove
- 1 lemon
- basil
- salt
- pepper
- Filippo Berio Classico Extra virgin olive oil

Preparation:

- Wash the courgettes and cut them into slices.
- Clean the courgette flowers, remove the pistil and cut them into strips.
- Squeeze the lemon juice and grate the peel.
- Cut the onion and fry it in the oil together with the garlic.
- Add the courgettes, salt and pepper and cook for 3-4 minutes over high heat, then add the lemon zest. Meanwhile, cook the tagliatelle and drain them "al dente".
- Add the flowers to the pan with the courgettes and sauté over high heat for 2 minutes.
- Season with the lemon juice and add the tagliatelle.
- Season with grated Parmesan and fresh basil leaves.
- Stir for one minute before serving.

Discover other recipes on Filippo Berio Italia's 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](#)

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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