



Filippo Berio Classic the Extra Virgin Olive Oil that embellishes summer dishes

Certified by the Berio Method and fully traceable, Filippo Berio Classico Extra Virgin Olive Oil is the perfect ingredient capable of enhancing all your dishes. Its balanced taste allows you to enhance the recipes in which it is proposed such as Tagliatelle with prawns, a delicate recipe, ideal for the summer.

Milan, 17 April 2023 – Filippo Berio, premium brand of the Salov Group, offers Filippo Berio Classico Extra Virgin Olive Oil as a must have for the summer, the most versatile of the range thanks to its balanced taste, with hints of grass and ripe fruit, perfect to use raw and to give an extra touch to any preparation.

Product details

Taste	balanced
Aroma	hints of grass and ripe fruit, slightly spicy with a leafy aftertaste
Available sizes	<ul style="list-style-type: none">• Filippo Berio Classic 1lt• Filippo Berio Classic 750 ml
Suggested uses	Its balance goes well with any 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.filippoberio.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

It doesn't take much to turn a simple recipe into a special dish. Filippo Berio Classico Extra Virgin Olive Oil is the secret to bringing to the table dishes with a unique, fresh and delicate taste such as Tagliatelle with prawns, a fish-based first course that will amaze your guests with its flavor.

Ufficio Stampa: Aida Partners

Barbara Fortunati – barbara.fortunati@aidapartners.com

Giulia Sciarilli – giulia.sciarilli@aidapartners.com



RECIPE TAGLIATELLE WITH PRAWNS

Difficulty: easy

Preparation time: 20 minutes

Ingredients (4 people):

- 450g of noodles
- 5 tablespoons of Filippo Berio Classico extra virgin olive oil
- 2 minced garlic cloves
- 2 red chillies deseeded and chopped
- 6 tablespoons of dry white wine
- 250g of cooked prawns
- 3 tablespoons of chopped broad leaf parsley
- Freshly ground salt and pepper

Preparation:

- Cook the pasta al dente.
- Heat 3 tablespoons of oil in a large frying pan and lightly brown the garlic and chillies for 2 minutes.
- Deglaze with the white wine and cook for 2 minutes or until reduced by half.
- Add the king prawns and parsley and cook for 1 minute or until hot.
- Add flavor.
- Drain the pasta, add the mixture with the prawns and mix.
- Pour the remaining oil raw, sprinkle with chopped parsley and serve.

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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