Filippo Berio Classico Extra Virgin Olive Oil: the perfect accompaniment to any recipe, including springtime dishes

Filippo Berio Classico is a high quality extra virgin olive oil, certified by the Berio Method and fully traceable. Ideal for use cold, Filippo Berio Classico has a well-balanced taste that enhances the flavour of any dish, such as springtime spinach and ricotta balls.

Milan, February 2021 - To enhance the freshness of every dish, **Filippo Berio**, the premium brand from the **SALOV Group**, presents **Filippo Berio Classico Extra Virgin Olive Oil**, the most versatile in the range thanks to its balanced flavour, with hints of grass and ripe fruit.

Product details

Taste	balanced
Bouquet	hints of grass and ripe fruit, slightly spicy with a leafy aftertaste
Available formats and recommended retail price	• Filippo Berio Classico 1lt. - €5.99/pc • Filippo Berio Classico 750 ml. - €4.99/pc
Recommended uses	its balanced flavour goes well with any dish

Berio Method: the certified, sustainable and traceable path to quality
All Filippo Berio Extra Virgin Olive Oils are the result of skilful processing using the **Berio Method**: the **path to quality and reliability which is traceable and certified from the field to the bottle** with more stringent parameters than required by regulations, which selects **only the best and healthiest olives**, harvested at the right degree of ripeness and rigorously cold-pressed, from environmentally sustainable cultivations based on the principles of integrated farming.
The method is monitored at every stage and **certified** by **SGS**, an independent and authoritative external body, which guarantees not only the product's quality requirements, but also environmental sustainability throughout the supply chain.

In fact, Filippo Berio oils have a **complete and exhaustive traceability system**, which provides more than just information on the origin of the raw material. **By entering the batch number** on the website **www.filippoberio.it it** you can find out lots of information, such as: **date of production, predominant cultivars used, the origin of the olives and the site of pressing**, in addition to **the organoleptic and sensory profile**, including the analyses carried out for each bottle showing the individual quality parameters found and compared with the limits imposed by law.

Filippo Berio Extra Virgin Olive Oil range
The full Filippo Berio EVO Oil range is rounded off with **another 3 varieties** guaranteed for quality and safety:
• **100% Italian** - perfect for enhancing full-bodied flavours
• **Mild & Light** - ideal for fish-based recipes, fresh vegetables and sauces
• **Organic** - excellent as a condiment for all dishes

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SPRING RECIPE:
Spinach and ricotta balls

Difficulty: easy
Preparation time: 25 minutes

Ingredients (4 people)

- FILIPPO BERIO CLASSICO Extra Virgin Olive Oil to taste
- 250g washed spinach
- 50g Grana Padano cheese
- 250g cow's milk ricotta
- 40g breadcrumbs
- 1 clove of garlic
- Salt and pepper to taste

Method

✓ Heat the oil together with a clove of garlic, add the spinach and let it sizzle over high heat for 5-6 minutes, until the spinach is completely wilted.
✓ Remove the garlic, drain the spinach and leave to cool. Then chop the spinach coarsely.
✓ Add the spinach to the ricotta, add grated cheese, salt and pepper and mix.
✓ Add the breadcrumbs and form the balls. Use about 20 grams of dough for each ball.
✓ Dip the balls in the beaten egg with salt and pepper and then dip them in the breadcrumbs.
✓ Place the balls on a baking tray lined with baking paper and cook for 20 minutes in a preheated oven at 200°, or 180° for fan ovens. Serve the spinach and ricotta balls hot.

Variations and Tips

To make a dry, easy-to-shape mixture, drain the spinach well and add more grated cheese if necessary.

www.filippoberio.it - Filippo Berio Oil - Filippo Berio Italy

The **SALOV Group** was founded in 1919 by Filippo Berio's daughter, Albertina, alongside a number of Tuscan industrialists who together have continued Filippo Berio's vision: to promote quality olive oil around the world. The group is based in Massarosa, in the province of Lucca, and is among the **largest companies in the oil sector** with a consolidated net turnover in 2019 of approximately 275 million Euros and 91 million litres sold.

The SALOV Group, which has long been present on the Italian market with the famous **Sagra brand, launched the Filippo Berio** brand for the first time in Italy at the end of 2019, a brand with a long-standing presence worldwide and the current market leader in the USA, UK and Russia, as well as in Belgium, Holland and Switzerland. Filippo Berio has a dedicated range for Italy, one capable of responding to an increasingly discerning consumer in terms of quality and, above all, **traceability and sustainability**. In fact, thanks to the Filippo Berio Method, every stage of the production process is traceable and certified starting from the field and the application of integrated production techniques.

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