



Sagra 100% Italian Extra Virgin Olive Oil: #ilbuonoognigiorno (#goodnesseveryday)

Cold-pressed and made exclusively with Italian olives, SAGRA 100% Italian EVO is a versatile and balanced oil, perfect for everyday creative cooking. An example of this? Beef and asparagus meatballs, the perfect recipe for the taste of spring!

Milan, January 2020 - In October **SAGRA**, a brand of **SALOV Group S.p.A.** (which also owns the *Filippo Berio* brand), a star on Italian tables since 1959, presented **the restyling of its comprehensive range**, including the **100% Italian SAGRA Extra Virgin Olive Oil**. An oil obtained from **olives harvested and pressed in Italy**, characterised by a **bold but balanced taste**. It is ideal for those looking for an oil with character, to enhance each distinctive flavour.

DETAILS - SAGRA 100% Italian Extra Virgin Olive Oil SAGRA, with you

every day

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| Taste | Intensely fruity |
| Colour | Golden yellow with green hues |
| Bouquet | Fragrance of well olives with fruity notes |
| Available formats and recommended price | SAGRA 100% Italian extra virgin olive oil 1lt €6.99/pc |
| Recommended uses | Ideal with: full-bodied dishes, soups, roasts and slow-cooked dishes |



With its relaunch, SAGRA has reclaimed a privileged place on the Italian table with a range of oils **designed to accompany everyday cooking** thanks to the **right balance between quality and convenience**. **Versatile and well-balanced products, perfect for everyday creative cooking**

Thanks to the **rigorous controls at the different stages of production**, the result of extensive experience in the world of extra virgin olive oil, SAGRA is able to guarantee consumers a **reliable product with a high standard of quality**.

In addition, on the new website **www.sagra.it** and on the **social media channels** there are recipes and suggestions for everyday cooks, thanks to the entire SAGRA offer:

- extra virgin olive oil: Organic, Classico, Mild and Light, 100% Italian (all in 1 litre format) and Classic Spray (200ml format) for lunch on the go;
- olive oil: Classic.

 www.sagra.it -  [Olio Sagra](https://www.facebook.com/OlioSagra) -  [@oliosagra](https://www.instagram.com/oliosagra)
#ilbuonoognigiorno #oliosagra

The **SALOV Group** was founded in 1919 by Filippo Berio's daughter, Albertina, with a number of Tuscan industrialists who together have pursued 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 always 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, already a well-established brand worldwide and currently 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, each part of the production process is traceable and certified, starting from the field and the application of integrated production techniques.

For more information: Aida Partners

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RECIPE: “Beef and asparagus meatballs” paired with SAGRA 100% Italian SAGRA EVO

Difficulty: medium

Preparation time: 60 minutes

Ingredients (serves 4)

- SAGRA 100% Italian SAGRA Extra Virgin Olive Oil
- 350g beef mince
- 30g Parmesan cheese
- 30g breadcrumbs
- 250g edamame beans
- 3 spring onions
- 400g asparagus
- 100ml vegetable stock
- 1 egg
- Parsley
- Salt and pepper



Method

- ✓ Wash and cut the asparagus into small pieces and set aside.
- ✓ Mix the beef mince with the egg, Parmesan, breadcrumbs, salt and pepper.
- ✓ Continue to knead until the mixture is smooth and start forming the meatballs.
- ✓ Cut the spring onions into rings, fry them in a pan with 2 tablespoons of oil, increase the heat and add the meatballs. Sauté for a few minutes so that they are cooked on all sides.
- ✓ Add the edamame beans, asparagus and 100ml of vegetable stock and continue cooking for about 10 minutes.
- ✓ Serve with parsley.

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