



Filippo Berio 100% Italian extra virgin olive oil: the secret ingredient to enhance this summer's tastiest recipes

Filippo Berio 100% Italian is an EVO oil produced following the Berio Method (certified by SGS), exclusively with Italian olives, whose entire supply chain can be traced on the website www.filippoerio.it. Filippo Berio 100% Italian has a strong and lively flavour, ideal for adding body to the tastiest typically Italian summer recipes, such as panzanella and octopus with potatoes.

Milan, April 2021 - To enrich the taste of the best traditional Italian summer recipes, and more, **Filippo Berio - the Salov Group's** premium brand - presents **Filippo Berio 100% Italian Extra Virgin Olive Oil**, capable of enhancing every dish with its fruity and lively, almost spicy, flavour and its hints of grass, artichoke and ripe tomato.

Product details

Taste	Fruity and lively
Flavours	Hints of grass, artichoke and ripe tomato, slightly bitter and spicy
Available formats and recommended price	<ul style="list-style-type: none">Filippo Berio 100% Italian 1 lt. - €8.49/pcFilippo Berio 100% Italian 750 ml. - €6.49pc
Recommended uses	Ideal for all dishes with full-bodied flavours



The 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 sustainable quality, traced and certified from the field to the bottle. A rigorous process that begins with the** selection of the best and healthiest **olives**, harvested at the right degree of ripeness and rigorously cold-pressed, **only 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 qualitative characteristics of the product, which adhere to stricter parameters than those required by regulations, but also environmental sustainability throughout the supply chain.

In fact, Filippo Berio oils boast a **complete and exhaustive traceability system**, which doesn't just offer information relating to the origin of the raw material. **By entering the batch number** on the website www.filippoerio.it you can find out lots of useful information, such as: **date of production, predominant cultivars used, the origin of the olives and the pressing site**, as well as **the organoleptic and sensory profile**, including the analyses carried out for each bottle showing the individual quality parameters detected and compared with the limits imposed by law.

Filippo Berio Extra Virgin Olive Oil range

Filippo Berio's full range of EVO oils is completed by **three other varieties** which are guaranteed for quality and reliability:

- **Classico** - suitable for all dishes
- **Mild and Light** - ideal for cooking fish recipes and accompanying vegetables
- **Organic** - excellent as a raw condiment for all dishes

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SUMMER RECIPES:

Panzanella

Difficulty: easy

Preparation time: 20 min

Ingredients (serves 4):

- 2 ripe red tomatoes
- 400g of Tuscan bread
- 3 tablespoons of white wine vinegar
- 15 basil leaves
- 1 cucumber
- 1 red onion
- Filippo Berio 100% Italian extra virgin olive oil to taste
- Salt and pepper to taste

Method:

- ✓ Peel the onion, cut it into thin slices and soak it for 2 hours in water and white wine vinegar. Peel the cucumber and cut it into thin slices. Clean the tomato and cut it into small pieces.
- ✓ Cut 4 slices of Tuscan bread, remove the crust and sprinkle them with a tablespoon of water and vinegar. When the bread is soft, squeeze it out and break it into pieces with your hands.
- ✓ Drain the onion and add it to the bread, along with the cucumber and tomatoes. Season everything with oil and add more vinegar if needed. Let the panzanella rest in the fridge for at least an hour.
- ✓ Remove the panzanella from the fridge at least 15 minutes before serving.

Did you know that...

The original recipe uses stale bread. It is actually a recipe of peasant origins, a simple dish that was eaten in the fields after a full day's work.

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Octopus and Potatoes

Difficulty: easy

Preparation time: 15 min

Ingredients (serves 4):

- 1kg octopus
- 600g potatoes
- 1 glass of white wine
- Filippo Berio 100% Italian extra virgin olive oil to taste
- Lemon juice to taste
- Parsley to taste
- Salt to taste
- Pepper to taste

Method:

- ✓ Place the octopus in a pan with cold water, wine and a bay leaf. Bring to the boil and cook for 20 minutes.
- ✓ Turn off the heat and allow the octopus to cool completely in its cooking water.
- ✓ Cook the potatoes in their skins in boiling water until soft.
- ✓ Cut the potatoes into pieces and place them in a bowl.
- ✓ Drain the octopus, cut it into pieces and put it in the bowl with the potatoes. Season with plenty of oil, lemon juice, salt and fresh parsley.
- ✓ Stir to season before serving.

Tips:

Cooking the octopus in cold water and letting it cool in the cooking water ensures that the meat is tender.

 www.filippoerio.it -  Filippo Berio oil -  Filippo Berio Italy

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. Salov 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 Berio Method every part of the production process is traceable and certified starting from the field and the application of sustainable integrated production techniques.

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