

## **Suolo e Salute - n°2 - 2005**

### **FROM THE OLIVE'S OF THE MARCHE AN ANCIENT, NOBIL LIQUOR.**

***Berloni's organic farm has discovered again a product already known at Roman Times.***

Having Dante among the godfathers of an alimentary product isn't an every day thing. Yet this happens to the Liquor D'Ulivi that Giuliano Berloni produces on the hills of the Metauro valley, on his farm in Tavernelle di Serrungarina in the Pesaro-Urbino province. Known since Roman Time as a cure, Liquor D'Ulivi is cited by Dante in his XXI cantical of paradise. Here San Pier Damiani who lived in the hermitage of Fonte Avellana on mount Catria (not far from Berloni's farm) affirmed: "Quivi al servizio di Dio mi fei sì fermo, che pur con cibi di liquor d'ulivi lievemente passavan caldi e geli, contento nel pensier contemplativi".

This learned citation is rightly found on the label of the modern Liquor D'Ulivi to bear witness to the ancient tradition from where this product comes from.

Infact the Liquor D'ulivi appears again thanks to Giuliano Berloni in his organic farm, specialized in the cultivation of olives, in the inland of the oil D.O.P. Cartoceto zone, which includes besides Serrungarina and Cartoceto, the towns of : Fano, Saltara and Monbaroccio.

Together with his family Berloni has once again invented, re-elaborating ancient recipes and after historiographical and organoleptic research, a liquor obtained from the infusion of olive leaves and bark in alcohol, with the addition of sugar and only natural flavours, through a traditional working process which lasts many months.

The result is a liquor with digestive virtues, a dark amber colour with a sweet balsamic taste and a light bitter background which reminds us of the best extra-virgin olive oil.

Coming from a biological olive grove the Liquor D'Ulivi also has the value of a biological certificate carried out by the "Suolo e Salute".

The Liquor D'Ulivi reaches a 30% alcoholic degree, and it is sold in an elegant bottle. Very versatile you can taste it naturally, fresh or with ice in summer, and again, hot with a slice of lemon in winter. It's also very good on ice-cream, crêpes and with cocktails.

If the ancient olive liquor had so many quality certificates, even today Berloni's product has great success in many occasions.

We point out the first prize in the liquor category at the "Saloon of the Taste" of Milan in 2001; the participation at the "Salotto Papillon" of Novi Ligure; recently the official presentation at the school for new chefs "Santa Marta" in Pesaro in front of guests like the provincial chairman of agriculture, Giovanni Rondina and president of "Suolo e Salute", Augusto Mentuccia.

The last success in order of time, but not less important, the particular award for the Liquor D'Ulivi at the manifestation of the Enohobby club of the Colli Malatestiani, during the prize awarding of the "Orciolo d'Oro" 2005 an important contest for olive oil.

Just to inform you, the extra-virgin oil of Berloni's farm has also received a special mention at the contest for biological oils in the "medium fruited" category.