



## THE ART OF ITALIAN GASTRONOMY

### ACADEMIA BARILLA LAUNCHES NEW ITALIAN GOURMET FOOD PRODUCTS TO EXPAND ITS AUTHENTIC ITALIAN FOOD COLLECTION

*After launching the Giada De Laurentiis Selected by Academia Barilla Italian gourmet food celebrity collection, Academia Barilla presents a new range of authentic Italian regional food delicacies to bring to the gourmet table - the flavors and traditions of Emilia-Romagna, Liguria, Sardinia, Sicily and Tuscany.*

**PRWEB, September 12, 2008** - After the successful launch of the Giada De Laurentiis Selected by Academia Barilla Italian gourmet product line, designed together with Italian Chef, cookbook author and TV celebrity Giada De Laurentiis, [Academia Barilla announces](#) a new expansion of its Italian gourmet food product collection with the release of a number of new food specialty products. These new products include rare regional extra virgin olive oils, tasty sauces and pesto, delicious green olives, an herbaceous herb mix and creamy cheese spreads.



#### Extra Virgin Olives Oils

The first two products added to the Academia Barilla specialty food collection are two Italian olive oils that enrich the already large collection of Academia Barilla estate bottled Italian extra virgin olive oils. The new 100% Italian Unfiltered Extra Virgin Olive Oil brings to dishes a very fresh taste, with strong undertones of green grass, Pachino tomatoes and oregano.

**100% Italian Unfiltered** is the most natural extra virgin olive oil produced in Italy with innovative methods that surpass traditional centrifuge processes, leaving the oil's original flavors and properties intact, with no sediments or pulp.

Academia Barilla also added a **100% Italian Organic Extra Virgin Olive Oil**, one of the few organic olive oils available made from 100% Italian, organic olives, that brings a mild taste to the table, with hints of ripe olive, grass and sweet almonds.

## Sauces and Pesto

Academia Barilla's **Italian Tomato Sauce** is made from premium quality, exclusive Italian Scarpariello tomato variety grown in the heart of Emilia-Romagna, Italy's Food Valley. With an incomparable fresh and sweet flavor enriched with extra virgin olive oil, this all-natural tomato sauce is a traditional, delicious recipe with an intense red color great for a variety of Italian pasta courses.

Another addition to Academia Barilla is a new Academia Barilla **Pesto Genovese**, a unique non-pasteurized fresh pesto made in the seaside town of San Remo in Liguria with the freshest basil of the Riviera, top quality extra virgin olive oil, Parmigiano Reggiano and whole pine nuts.

Academia Barilla's bruschetta and pasta toppings: Academia Barilla **Spicy Sicilian Cherry Tomato Topping** and its mild version **Sicilian Cherry Tomato Topping** are two delicious succulent blends of naturally sun dried cherry tomatoes and chili peppers, from the small Sicilian town of Pachino, made following the authentic Sicilian recipe with local sweet tomatoes, fresh basil and hot chili peppers for the spicy version.

## Sicilian D.O.P. Nocellara del Belice Olives

Academia Barilla's **Pitted Sicilian Green Olives** are carefully selected from the centuries-old olive trees of the Belice Valley in Sicily, where the red soil and warm climate offer the precious and renowned Nocellara del Belice D.O.P. olive variety. Seasoned with hot pepper, local wild oregano and garlic, this traditional Sicilian recipe offers fresh and exceptional Mediterranean flavors.

## Sapori Italiani

Among the latest Italian food delicacies introduced by Academia Barilla is the **Sapori Italiani Mix**, an exclusive selection of Italian herbs from small Tuscan and Sicilian estates. Hand packed with wild oregano, capers and cured olives, this mix gives true Italian taste and flair to any dish.

## Spreadable Cheeses

Academia Barilla has introduced two absolute novelties in the authentic Italian food scene: regional Italian cheese spreads. The Academia Barilla **Pecorino Sardo, Truffles and Porcini Mushrooms** cheese spread is produced in Sardinia, Italy, and reveals a new way to experience Pecorino cheese combined with the true Italian flavors; Sardinian cheese, prestigious spring time Bianchetto white truffles and porcini mushrooms from Tuscany. Academia Barilla Spreadable Cheese with Parmigiano Reggiano D.O.P., with delicate notes of fresh milk, yogurt and honey and intense flavor sensation of Parmigiano Reggiano is a new gourmet way to experience Parmigiano Reggiano, approved by the Parmigiano Reggiano Consortium in Emilia-Romagna, Italy.

## Academia Barilla Online Store

Academia Barilla's newest products are already available at the [Academia Barilla online store](#), with the entire Academia Barilla and [Giada De Laurentiis Selected by Academia Barilla](#) product collection, culinary gift sets, gift certificates and more gourmet gift ideas. The Academia Barilla product collection is also available internationally at selected gourmet food and specialty stores, with a large distribution in the United States.



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## **About Academia Barilla**

Academia Barilla protects, promotes and develops the Art of Italian Gastronomy, creating the ultimate Italian experience.

Located in Parma, Italy, Academia Barilla was born in 2004 under the auspices of Italy's most important food company, Barilla.

Academia Barilla's top quality Italian gourmet products are selected in collaboration with accomplished chefs and experts in regional gastronomy, to develop exceptional products rooted in Italian traditions. Academia Barilla also offers full immersion culinary experiences in the breathtaking region of Emilia-Romagna.

For more information about Academia Barilla's products and services, please visit the Academia Barilla website at [www.academiabarilla.com](http://www.academiabarilla.com).

For Italian culinary news, gourmet recipes and interactive content on Italian food also visit our Italian Food Lovers blog at [www.italian-food-lovers.com](http://www.italian-food-lovers.com).

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