

## EXTRA VIRGIN OLIVE OIL “SANTA CHIARA”

Made with Taggiasca olives from Liguria, “Santa Chiara” combines an extraordinary quality with an exclusive packaging.

“Santa Chiara” is not available in the large-scale retail trade and fulfils the desire of our customers to offer only exclusive products.

“Santa Chiara” is a delicate, very fragrant oil and, as peculiarity of Taggiasca olives, it has no bitterness. Thanks to its fruity taste and light spicy aftertaste, “Santa Chiara” is an ideal finishing oil: it exalts every preparation without covering its original taste.

“Santa Chiara” is used not only on the best restaurant tables but also in professional kitchens where its practical 5-Liter tin is used for the final dressing.

Our commitment for quality is proved by the outstanding chemical values printed on the label: acidity < 0.3%, peroxides < 10 versus 0.8% and 20 required by law.

Every label displays the tasting profile in a graphic thus helping the final customers to understand the properties of the product.

A further guarantee of quality is the indication of the harvest year. The law prescribes a “best before date” of 18 months from the bottling date and doesn’t require any reference to the harvest date. This situation let some producers mix oils of different harvests.

The quality of “Santa Chiara” has been recognized by international awards and is appreciated by several awarded chefs who daily use it in their kitchens.

Thanks to its fine packaging, “Santa Chiara” is successfully used in some of the most elegant places in Italy and abroad, like the wagons of the luxury train Orient Express.



## BALSAMIC DRESSING “SAN MICHELE”

The Balsamic Dressing “San Michele” has features that make it strongly different from the ordinary Balsamic Vinegar available in the large-scale retail trade. This one is actually the cheap industrial version of the “Tradizionale” Balsamic Vinegar, that is protected by the DOP logo (Denomination of Protected Origin).

The not-traditional vinegar is prepared adding common wine vinegar and caramel.

	“Tradizionale” Balsamic Vinegar	Balsamic Dressing “San Michele”	Industrial Balsamic Vinegar
Ingredients	Simmered grape must	Simmered grape must	Concentrated grape must, simmered must, wine vinegar, caramel
Ageing	> 12 years	> 4 years	>= 2 months in compliance with law, seldom to 3 years
Density	Very high	High	Low
Irritation to olfaction	No	No	Yes
Once the bottle is opened	Time doesn't harm the product	Time doesn't harm the product	To be used within 2 months
Approximate retail price	80-150 EUR (100ml)	22-28 EUR (250ml)	5-10 EUR (250ml)

When the simmered must used to produce the Traditional Vinegar is kept in the casks for a shorter time than what DOP rules prescribe, the result is a product that shows quite similar properties to the “Tradizionale” Balsamic Vinegar, even though it can’t be qualified through this denomination. This product is called Dressing in order to be distinguished from the industrial version.

The Balsamic Dressing “San Michele” contains only simmered must of Trebbiano and Lambrusco grapes and ages for at least 4 years in oak, chestnut and cherry casks. Unlike the industrial vinegar it contains no wine vinegar, nor colourings, flavourings and caramel and doesn't irritate the olfaction thanks to its balanced acidity. Its density as well is very similar to the “Tradizionale”.

“San Michele” has the same packaging as our “Santa Chiara” 250ml, but it is wrapped in an elegant bordeaux tinfoil. The Balsamic “San Michele” and the extra virgin “Santa Chiara” match perfectly together on the tables where elegance dwells.



## PITTED TAGGIASCA OLIVES IN EXTRA VIRGIN OLIVE OIL

Our products in jars are prepared using the same attention to quality, that Costa Dei Rosmarini puts into producing its extra virgin olive oil. Among all of them, the Pitted Taggiasca Olives certainly get the main success. Thanks to the delicate taste and the quality of the oil used to preserve them, these are probably the most successful olives among the renowned hotels and restaurants in Liguria.

The Taggiasca olives Costa Dei Rosmarini distinguish themselves from other competitors as for:



- The high quality of the extra virgin oil used for their preservation, so that the oil as well can be used together with the olives in the dishes of several famous chefs like “Sadler” in Milan. On the contrary, before using the competitor products, the preserve oil must be thrown away because of its bad taste.
- The different colours of the olives. Costa Dei Rosmarini picks up the olives at the right harvest time, when they start changing their colour (“invaiaura”). This property guarantees the sweetness and consistence of the olives.

The small and sweet olives Costa Dei Rosmarini have a delicate fruity fragrance. It takes a lot of time to prepare this Ligurian specialty because the olives go through the traditional pickling process for 5 months.

The stones are subsequently eliminated and the olives are put in extra virgin olive oil together with Ligurian aromatic herbs. A slight pasteurization makes it possible to avoid any kind of preservative.

The black Taggiasca olives add a special delicious taste to the dishes. They can be served with aperitifs and as final ingredient, added to salads and many other dishes such as sauces for pasta, boiled fish and meat. It is advisable not to cook these particular olives, as the heat may add a bitter taste to the product.

Costa Dei Rosmarini proposes the same Taggiasca olives in the Brine version as well as crushed and preserved in extra virgin olive oil.

This Taggiasca olive paste is appreciated by the best chefs for preparing sauces and canapés.

## LIGURIAN PESTO

The Ligurian Pesto is a worldwide famous delicious sauce. Its main ingredients are fresh Ligurian basil leaves, extra virgin olive oil, Grana cheese and pine nuts.

Costa Dei Rosmarini proposes a traditional Ligurian recipe, that differs from the competitors for the following features:



- Costa Dei Rosmarini uses fresh basil only, while our competitors frequently prefer freeze-dried basil.
- A high percentage of basil (43%).
- Since no pasteurization is used during the production process, the sauce keeps its taste totally intact. This procedure can be avoided because water and product acidity are wisely dosed.
- The Pesto Costa Dei Rosmarini has a preserve time above the average (24 months) without using preserving nor colourings.

This Pesto should not be cooked and its advisable to dilute it with a 20% hot pasta water.

## DRIED TOMATOES AND RED PESTO

The Dried Tomatoes Costa Dei Rosmarini are prepared using neither chemical treatment, nor colourings and preservatives.

In comparison to similar products, their difference comes from a bright red colour, the toughness due to its long drying process, the lack of bitterness and the high quality of the extra virgin olive oil used to preserve them.



As they need no cooking, they can be quickly added to the dishes of the Italian tradition.

The tomatoes Costa Dei Rosmarini are used to produce the Red Pesto sauce as well.

Basil and oil are added to the dried tomatoes, once these have been crushed. The result is a sauce that can be immediately used, as it needs no cooking.



## LIGURIAN CRAFTMADE PASTA

The craftmade pasta Costa dei Rosmarini boasts some unique selling points:

- Made with the most precious of the durum wheat semolinas, the one named kronos. This has a unique taste and resists overcooking better than any other semolina.
- The 48 hours drying process compared with quick industrial drying of other pasta. This preserves the flavour and scent of the genuine ingredients.
- The shape of ancient craft cuts obtained with bronze draw. The irregular cuts and rough surface better adhere to sauces and enhance the tasting.



The grain of flour, the elasticity of dough, the design of bronze dies, the pressure through dies, the timing of the various phases are a precious know-how built over generations.

An example of our pasta is the ancient "Croxetti" cut. This pasta originated in Middle Age. The cooks of noble Ligurian families used to press a thin sheet of pasta between two wooden moulds engraved with the family arms on one side and other symbols on the other side.



As the image of a cross was often impressed, this pasta started to be called croxetti. Still nowadays, for weddings or other events, people in Liguria use to commission to artisan carpenters

some wooden moulds with initials or other decorations. Housewives then prepare the croxetti one by one. The croxetti beautifully combine with the typical Ligurian sauces: pesto sauce, walnut sauce, pine-seed sauce, fish sauce.



**COSTA DEI  
ROSMARINI**

*Extra virgin olive  
oil and specialty  
food from Liguria*

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