



**GOLD MEDAL  
AWARD AT THE  
"OLIVE OILS OF  
THE WORLD"  
COMPETITION,  
L.A. COUNTY  
FAIR, LOS  
ANGELES 2002**

**AMERICAN  
CULINARY  
FEDERATION  
APPRECIATION  
ORLANDO 2006**

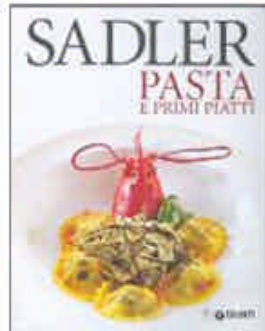


**AWARD FROM  
THE FRENCH  
PRESS AS:  
"BEST OLIVE  
OIL FROM  
LIGURIA"  
LE SALON DE  
SAVEURS,  
PARIS 2002**



**ROSMARINO  
FARM  
AT THE CULINARY  
INSTITUTE OF  
AMERICA  
HYDE PARK NY  
1999**

**SADLER'S REVIEW  
(SADLER RESTAURANT, 2 STARS  
MICHELIN IN MILAN)**



**Costa dei Rosmarini**  
È un olio ligure, tra i preferiti da Sadler per la fragranza, la delicatezza e la armoniosità. L'acidità è bassissima e il profumo è intenso. È adatto per condire il pesce più delicato, in genere quello bianco, accompagnato da verdure in foglie, il pesce bollito a vapore e il carpaccio di pesce crudo.

Costa dei Rosmarini - It's an oil from Liguria, among the favourites of Sadler for its fragrance, delicacy and harmony. Acidity is very low and perfume is intense. It is right to dress the most delicate fish, generally the white one, coupled with vegetable in leaves and also the steamed fish and the raw carpaccio of fish.

**ESPERYA.COM REVIEW**

We found Costa dei Rosmarini really exceptional. Surprisingly and pleasantly savoury, it has just the right balancing consistency. Its aroma has a delicacy that reflects the terrain of its origin, and is at the same time complex, unfolding in a crescendo that finds a perfect match on the palate, with a classic note of sweet artichoke on the finish.



**SOME OF THE PROFESSIONAL  
GIFT COMPANIES OFFERING  
COSTA DEI ROSMARINI**

**www.fewear-pro.com** communication par l'objet communication par l'objet



**i-mage**  
Creative Gifts



**Latina**  
Gifts, Gourmet Foods & Catering



SOME OF THE FINE RETAILERS AND RESTAURANTS SERVING COSTA DEI ROSMARINI ABROAD

**DEAN & DELUCA** USA

"Ligurian extra virgin olive oil, the one we use daily in the kitchens of our stores"



**L'olive d'or**  
Jamais, au Québec, un produit alimentaire n'a été aussi populaire que l'huile d'olive. Et celle non filtrée de la famille Rosmarino continue de faire monter le niveau d'excellence. Fruitées, douce, avec des touches d'amandes, d'artichaut et de foin frais, elle mérite amplement son foudreau d'or. (Dans les épicerie fines.)



VERGE EXTRA, ULTRA-CHIC CET ÉTÉ, LA BOUTEILLE D'HUILE D'OLIVE SERA LA PLUS JOUÏE DE LA CUISINE. DIGNE DE FERRÉ OU DE VALENTINO, SON JOUÏ POURRAU EN LAMÉ OR ET SON ACCENT VENU D'ITALIE FERONT SUCCOMBER COMPOTÉE DE LÉGUMES, BRUSCHETTAS DE TOMATES OU SPAGHETTI DI MEZZA NOTTE, DÈS LE PREMIER FILET. COMBLE DU CHIC, LA DÉGAINER NONCHALAMMENT DE SON PANIER PQUEUQUE POUR BLUFFER SES AMIS LES PLUS BRANCHÉS. PASCAL MARTINEZ MAXIMA



COSTA DEI ROSMARINI (100% Ligurian olive oil) is known to be more delicate than other olive oils, and Costa dei Rosmarini is a great example of this style. Extremely subtle, with notes of green, hazelnut almond, lime, and pear. It's excellent on simple pasta and fish dishes, swathing them in its deliciously gentle flavor without overwhelming them. [www.deananddeluca.com](http://www.deananddeluca.com)

SOME OF THE FAMOUS HOTELS AND RESTAURANTS SERVING COSTA DEI ROSMARINI IN ITALY

