

Family passion. Premium olive oil since 1908



Extra virgin olive oil Taggiasca Typical Ligurian agri-food product.

Taggiasca olive is a typical cultivar of the Ligurian region, specifically the delimited area that extends from the Albenga valleys to the entire province of Imperia.

The plant, known as “Taggiasca Cultivar,” owes its name to the village of Taggia, in the province of Imperia, where, according to historical documents, it was introduced by the monks of the Order of Saint Colombano from the Lerino monastery in Provence and later cultivated and spread by the Benedictine monks.


Over the centuries, the cultivation of this type of olive tree intensified in the Ligurian hinterland until it covered a large part of the territory between the provinces of Imperia and Savona, creating an iconic landscape overlooking the sea, characterized by centuries-old olive trees cultivated on typical dry stone-walled terraces.

The unique climate of this area guarantees the uniqueness of this small, sweet, juicy olive with a fruity aroma, from which an extra virgin oil of extraordinary quality is obtained, which blends perfectly with Mediterranean cuisine dishes based on fish, vegetables, and cold sauces.





The Taggiasca, a Ligurian character!

Dop 

Extra Virgin Olive Oil - 100% Taggiasca (unfiltered)

Extra virgin olive oil must produced in small quantities from the pressing of high-quality "Taggiasca" olives matured on the hills of the Ponente Ligure; it is distinguished by its particularly delicate flavor, ideal for the most refined cuisine, especially fish. From only Taggiasca olives crushed immediately after harvest, this D.O.P. oil is born, which is subjected to a simple and natural decantation without any filtration process. Indicated for all fish dishes and salads, it is characterized by a low acidity (<0.5%) and is highly appreciated and sought after by the world's best chefs for its extraordinary organoleptic qualities and for the harmony of flavors and aromas it expresses, a perfect synthesis for the preparation of high cuisine recipes, capable of enhancing the tastes without covering them.

Typical Ligurian Excellent Product

A6088 - 6 btl 0,500 L

Taggiasco 

Extra Virgin Olive Oil - 100% Taggiasca (unfiltered)

This oil is obtained through cold pressing of high-quality Taggiasca olives grown in the Ponente Ligure region. With a yellow-gold color and a sweet and fruity flavor, accompanied by a slightly spicy and almond-like aftertaste, this extra virgin oil is characterized by its low acidity (<0.5%) and its delicate taste, making it ideal for refined cuisine, especially for fish dishes.

Typical Ligurian Excellent Product

A00393 - 6 btl 0,750 L



Extra Virgin Organic from natural farming

Biologico 

Extra Virgin Olive Oil - 100% Taggiasca Organic Pressed Juice

Organic extra virgin olive oil is obtained exclusively from olives grown in certified organic olive groves, using natural substances in respect of the environment and the territory.

The production process requires continuous control from cultivation to bottling, in order to ensure a safe product in compliance with organic product regulations.

The result is a fruity extra virgin olive oil, with a pleasantly herbaceous aftertaste. It is recommended for use at the table, as its qualities, fragrance, and aroma can be better appreciated when consumed raw.

A6002 - 6 btl 0,750 L





The Specials

The world of Extra Virgin Unfiltered

Integrale

Extra Virgin Olive Oil 100% Italian (unfiltered)

Whole extra virgin olive oil is obtained by removing the pits from the olives before crushing them, avoiding any contact between the olive paste and the interior of the pits. The result is an oil that is particularly sweet with unique characteristics. It has greater resistance to oxidation compared to traditional oil, preserving its freshness for longer.

It is recommended for raw use to dress salads and cooked vegetables, to enhance the flavor of pasta dishes, soups, and stews.

A0048 - 6 btl 0,750 L

Biologico

Extra Virgin Olive Oil 100% from Organic Farming

This oil is obtained by selecting healthy fruits chosen from the best organic olive cultivations in Italy. The result is a fruity oil with a pleasantly herbaceous aftertaste. It is recommended for use at the table because its qualities, fragrance, and aroma can be better appreciated when used raw.

A0050 - 6 btl 0,750 L

Secolare

Extra Virgin Olive Oil 100% Italian (unfiltered)

Il Secolare, a high-quality product, reproduces the blend with which the "Royal House" was served in the early 1900s. It is a selection of oils with very low acidity from the most suitable olive-growing regions of Italy, expertly blended. The result is a pleasantly fruity oil with a sweet aftertaste. It is recommended to use it raw to enhance the qualities of the dishes.

A5779 - 6 btl 0,750 L



Belle Epoque The Extra Virgin in Ceramic Bottle

100% Taggiasco 🇮🇹

Extra Virgin Olive Oil
100% Italian - Taggiasca (unfiltered)

This oil is produced by cold-pressing the precious “Taggiasche” olives grown in the western Liguria region. After resting for several months in our cellars, it is bottled without any filtration in characteristic ceramic bottles, ideal for gift packaging. Its delicate flavor, with a slightly fruity note, is typical of oils produced in the province of Imperia exclusively with Taggiasca olive variety. Its particularly gentle taste enhances the flavors without overpowering them, making it ideal for all dishes, especially those based on fish.

Typical Ligurian Excellent Product

C19502 - 6 btl 0,750 L

100% Italiano 🇮🇹

Extra Virgin Olive Oil
100% Italian (unfiltered)

On the label, we find an illustration of a “Sassellina,” in memory of the original women of this inland Ligurian village who used to come down to work in the olive groves when the harvest was still done manually. The ceramic bottle recalls these stories of our territory. The oil it contains is the result of careful selection of fruity extra virgin olive oils with a sweet and delicate aftertaste. The olives, harvested in the Italian regions with the highest olive-growing vocation, are cold-pressed in selected mills. The extra virgin oils are then expertly blended to obtain this selection, particularly suitable for gift packaging.

A60916 - 6 tl 0,750 L





Classic 100% Italian The Tradition line

Italian 🇮🇹 (unfiltered)

Extra Virgin Olive Oil 100% Italian

This high-quality oil is the result of careful selection of extra virgin olive oils with very low acidity. It is sweet and delicate, with a fine and light taste and a faint aroma of ripe olives. It is particularly suitable for use raw or for dressing fish and steamed vegetables and for enriching the flavor of pasta dishes, soups, and stews.

A01006 - 12 btl 0,250 L

A01003 - 6 btl 0,750 L

A6040 - 6 btl 1 L



Classic Mediterraneo The Tradition line



Mediterraneo (unfiltered)

Extra Virgin Olive Oil - from olives harvested and pressed in the European Community

For more than a hundred years, our family has been devoted to the art of extra virgin olive oil with meticulous care, just as in the production of extra virgin olive oil. Our extra virgin olive oil must be born from the careful selection of the best olives from the Mediterranean basin of the European Community. It is unfiltered and has a golden color with green reflections, and a taste that is fruity, lively, and pleasantly bitter. A unique flavor, an extra virgin oil suitable for all uses.

A6004 - 12 btl 0,250 L

A60914 - 6 btl 0,750 L

A6039 - 6 btl 1 L

Classic Mediterraneo

Packaged in btl 3L / tin 5L



Mediterraneo (unfiltered)

Extra Virgin Olive Oil - from olives harvested and pressed in the European Community

Our extra virgin olive oil must be born from the careful selection of the best olives from the Mediterranean basin of the European Community. It is unfiltered and has a golden color with green reflections, and a taste that is fruity, lively, and pleasantly bitter. A unique flavor, an extra virgin oil suitable for all uses.

A01002 - 4 tin 3 L

A01001 - 4 tin 5 L





Olive Oil The Tradition line

Classic Olive Oil

Olive Oil

Our classic, traditional, sweet, and delicate quality oil is known for its fine, light taste and subtle scent of ripe olives. Balanced and tasty, thanks to its lightness and delicate fragrance, it is ideal for the table and in the kitchen of those who appreciate a diet with balanced flavors and rich in wellness.

A5855 - 6 btl 1 L





Special Selection The colors of the harvest



Bronzo Mediterraneo

Extra Virgin Olive Oil - from olives harvested and pressed in the European Community

Our extra virgin olive oil is born from the careful selection and cold-pressing of the best olives from the Mediterranean basin of the European Community, including the Koroneiki and Arbequina cultivars. It is unfiltered and has a unique and unmistakable taste, offered in a precious packaging with colorful reflections reminiscent of the nets used for harvesting.

A00131- 6 btl 1L





Flavoured oils

Condiments based on extra virgin olive oil.

Chili Flavoured Condiment

Isnardi's extra virgin olive oil condiment is the result of a skillful recipe that combines the fragrance of the best oil with the natural aroma of chili. Excellent for adding a touch of personality to the simplest recipes or as an ideal condiment for preparing pasta, pizza, or grilled vegetables.

A61794 - 6 btl 0,250 L

A61786 - 6 btl 0,500 L

Truffle Flavoured Condiment

Isnardi's extra virgin olive oil condiment is the result of a skillful recipe that combines the fragrance of the best oil with the precious aroma of black truffle. Excellent for adding a touch of personality to the simplest recipes or as an ideal condiment for preparing risottos and polenta.

A61792 - 6 btl 0,250 L

Lemon Flavoured Condiment

Isnardi's extra virgin olive oil condiment is the result of a skillful recipe that combines the fragrance of the best oil with the natural aroma of lemon. Excellent for adding a touch of personality to the simplest recipes or as an ideal condiment for preparing salads or grilled vegetables.

A61795 - 6 btl 0,250 L



The Taggiasca Olive, from Liguria, is the most beloved table olive.

Pitted Taggiasca Olives in Extra Virgin Olive Oil

The extraordinary sensory qualities of Taggiasca olives make them one of the best table olives. At the right moment of ripeness, when the drupes turn from dark purple to black, the best fruits are selected and harvested to be processed and preserved in our extra virgin olive oil. With their aromatic and slightly bitter taste, they are great on their own or perfect to be consumed naturally, paired with cheeses or cured meats for delicious appetizers, excellent for seasoning pasta dishes and main courses of fish or meat. Ideal for preparing tasty salads.

Typical Ligurian Excellent Product

A6315 - 12 jars 185 g

A4576 - 6 jars 620 g

A00172 - 1 bin 5 kg



Taggiasca Olives in Brine

Our Taggiasca olives in brine are processed according to an ancient Ligurian recipe in which water and salt are added to characteristic herbs from the region. With their full-bodied and bold taste, they are widely used in cooking for the preparation of tasty sauces, paired with fish dishes, or to add flavor to summer salads. They are also great for an appetizer or as an accompaniment to cured meats and cheeses.

Typical Ligurian Excellent Product

A62049 - 12 jars 310 g

A4982 - 6 jars 680 g

ABC0004 - 1 bin 8,5 kg



Riviera Olive

The delicious black olive

Pitted Riviera Olives in Extra Virgin Olive Oil

The healthiest and firmest olives are harvested at the right moment of ripeness, pitted and preserved in extra virgin olive oil, resulting in a high-quality product that is much appreciated for preparing delicious appetizers, garnishing appetizers or salads, or as an ingredient in the preparation of tasty sauces.

A6254 - 12 jars 185 g A6230 - 4 jars 930 g
 A6234 - 6 jars 330 g A00236 - 1 bin 5 kg

Riviera Olives in Brine

Selection of the best olives from the most renowned areas for the production of Italian table olives. Processed according to the traditional Ligurian recipe of brine, their aromatic and slightly bitter taste makes them perfect to be enjoyed as a finger food appetizer and suitable to enhance side dishes, roasts, and game.

A6212 - 4 jars 1050 g
 ABC0001 - 1 bin 8,5 kg
 ABC0002 - (pitted) 1 bin 7,8 kg

Riviera Olive Pate

Our Riviera olive pate is a tasty cream made from olives and extra virgin olive oil. With its soft texture and bold taste of ripe olives, it is ideal for spreading on bruschetta or crostini for delicious appetizers, as a condiment to add flavor to pasta dishes, and great added to sauces for the preparation of red or white meat dishes. Perfect for preparing tasty stuffed sandwiches.

A62066 - 6 jars 180 g



Pesto

Ligurian tradition.

Pesto

Here is the most characteristic seasoning of the Ligurian tradition. The best fresh basil, slowly chopped together with extra virgin olive oil, garlic, Parmesan cheese, and pine nuts, transforms into this extraordinary product. The most beloved among pasta dressings, especially for trofie or trenette, or to add flavor to soups and minestrone.

Typical Ligurian Excellent Product

A00519 - 6 jars 190 g





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