



OLIO ISNARDI®



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Isnardi's "Retrò" line.

Quality meets the charm of the Belle Epoque

In the past we have used several advertising posters, created by great Italian designers, who marked and accompanied the long history of our company. Nowadays they continue to remain etched in the memory of our customers for their originality. For that reason we decided to use some of the most iconic images of our vintage posters to create our "Retrò" line, as a testimonial of our ancient tradition. This line is particularly appreciated and used in the catering sector for its original design.

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Donzella

**100% Italian Extra Virgin Olive Oil 🇮🇹 (unfiltered)
from Organic Cultivations**

This extra virgin olive oil is obtained from Italian olives coming exclusively from Certified Organic Agriculture. High quality extra virgin olive oil with a fruity flavour and pleasantly herbaceous aftertaste, ideal to use cold, to better appreciate its unique qualities. Recommended to combine with grilled white meats, seafood appetisers and stewed fish.

Bimbo

Extra Virgin Olive Oil 100% Taggiasca 🇮🇹 (unfiltered)

This extra virgin olive oil is obtained by the cold pressing of the prized Taggiasca olives grown in Western Liguria. This oil, with a particularly sweet and fruity flavour, is ideal for table use and to flavour even the lightest food without overwhelming its taste.

🍷 A00636
6 x 0,500 L

🍷 A59646
6 x 0,500 L



Aragosta


100% Italian Extra Virgin Olive Oil 🇮🇹 (unfiltered)


Extra virgin olive oil obtained by the cold pressing of selected olives coming exclusively from Italian crops. A high quality olive oil, with a low level of acidity, excellent for dressing pasta or fish dishes.


Cuoco


European Extra Virgin Olive Oil (unfiltered)


European extra virgin olive oil obtained from a meticulous selection of the best olives grown in the Mediterranean basin. It is a product that combines quality and cost-saving, suitable for cooking delicious dishes.

 **A59456**
6 x 0,250 L

 **A596546**
6 x 0,500 L

 **A59606**
6 x 1 L

 **A00635**
4 x 3 L

 **A00637**
6 x 0,500 L



Fornitore di S. M. il Re d'Italia

**PIETRO
ISNARDI
ONEGLIA**

G. Scolari



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