



Crespi S.r.l.

Quality for tradition since 1914

The company's modern-day history begins in **1914** when the company started its activity with its own oil mill.

The same year, Mr. Giacomo Crespi, the founder, was awarded a Gold medal at the International Expo of Genoa “for its very fine olive oil”.

In **1960** the oil production was followed by the production of brine-cured olives.

In **1978** the company begun the production of dried tomatoes, according to Ceriana's old tradition of drying the tomatoes on balconies and terraces.

These activities were soon followed by the production of pesto, crèmes and all of the other products currently sold by the company.

In **1995** the company started the production of its renown naturally infused oil.

Today Crespi is experiencing a new era.

The new, modern, production site is now fully operative and the company is following its tradition, focusing on all of the products that made the Crespi brand well-known all over the world.

“We put the name Crespi on all of our oils, olives and pesto. And we would never put it there if we weren't absolutely certain of the quality of our products”

We propose a comprehensive range of products of the typical Mediterranean tradition:

- Pesto (non-pasteurized)
- Extra virgin olive oils
- Naturally infused extra virgin olive oil
- Olives
- Crèmes
- Antipasti





Artichoke paste



Pesto Rosso



“Basilic”



Walnut paste



Dried tomatoes paste



Pesto alla Genovese



Chilli paste



Black olive paste



Green olive paste



Black olive tapenade



Salsa verde





Extra virgin olive oils

Organic

P.D.O.
Riviera Ligure
Riviera dei Fiori



Infused





Taggiasca olives
in brine



Black olives in
brine



Green olives in
brine



Pitted olives in
e.v.o.o.



Sundried tomatoes



Artichoke hearts



Crespi is packing a range of naturally infused extra virgin olive oils:

- Lemon
- Basil
- Garlic
- Chilli

Fresh lemons, basil, garlic and chilli are allowed to infuse naturally over a period of weeks in the best extra virgin olive oil, delivering their delicious flavour and aroma.



What makes these oils so special?

- Only **fresh** raw materials are used.
- The **time** of the infusion is of the essence. It is never less than a month and a half and may vary between the different raw materials.
- A special **blend** of extra virgin olive oils is used. The oil is from European origin and Crespi's oil sommelier (member of the Onaoo organization) makes sure that the oil is suitable for infusion. A "sweet" oil is always used as this grants that the aromas and the flavours of the infusion are exalted and not covered by the oil itself.
- These products origin from an **old tradition**: infusing oils at home. Crespi's **experience** have made this process possible in an industrial way.
- Experience and expertise allow our professionals to understand the raw materials they are going to infuse. Depending on the kind of raw material, on its harvest season, on the temperature, etc. the quantities and the times of infusion may vary from time to time.
- Once the oil has been put in infusion, it needs to be regularly **maintained**. Almost every day the oil and the infused ingredients are carefully stirred to allow the best and constant infusion to happen.
- When the infusion process is completed (which is determined by tasting the product), the oil is carefully **filtered**.
- It is then mixed with "fresh" (not coming from infusion) extra virgin olive oil. The proportions are determined by Crespi's oil taster in order to always grant a finished product with the very same characteristics in terms of taste and flavour.

In Liguria, in the hills of Ceriana where Pesto was invented, we pack our best, non-pasteurized, Pesto alla Genovese.

This product, with an ambient shelf life of 18 months from production, is packed thanks to a particular basil paste that we process internally and that is made starting from fresh basil leaves during the basil season.

Our traditional recipe (the “Sanremo” Pesto) is a top class recipe. In addition to basil, we use only extra virgin olive oil, P.D.O. Parmigiano Reggiano and pecorino cheese, pine nuts and garlic.

Exactly the way Pesto has to be made at home according to the Ligurian tradition.



Only fresh basil is used in our factory to produce our pesto and our basil infused oil.

During the harvest season, fresh basil leaves are delivered to the site only hours after being picked on the fields.

The basil is carefully washed and is then subject to a process aimed at transforming it into a semi-finished basil paste. This basil paste is made according to an internal recipe resulting from years of work and trials.

The basil thus obtained is used both for the infusion of the basil oil, both for the production of our best Pesto alla Genovese.



We have built up strong **partnerships** with important distributors and retail chains all over the world in collaboration with whom we pack our best products with private labels

We have a broad **experience** in satisfying the requests of our customers, understanding their needs in terms of product, quality, packaging and price.



Our **team of professionals** deals on a daily basis with new requests to personalize existing products or develop brand new recipes.

Our orientation towards **innovation** and our experience allow us to always grant our partners a service which is up to their expectations.



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