









Monini North America Inc.

6 Armstrong Road, Shelton, CT 06484

Tel. (203) 513 2763 – Fax (203) 513 2863

e-mail: info@monini.us

PDO and PGI Extra Virgin Olive Oils

-  New range of typical oils from different regions of Italy obtained from the precious varieties of olives and characterized by pleasant fruity flavors and fragrances.
-  Their origin and quality have been certified by independent institutions according to the European Union's very strict rules (both chemical and sensorial).
-  PDO Umbria: its treasured bouquet and slightly woody sensation, typical of oils from the region of Umbria, make it particularly indicated for using fresh and especially with all grilled meat, game, legume soup and is also exquisite with grilled fish.
-  PGI Sicilia: fruity flavor with intense green tomato taste, mildly pungent and slightly sweet. Its delicate taste makes it particularly indicated for using fresh and especially with fresh vegetables, with grilled fish and for seasoning.
-  PDO Dauno Gargano (Apulia): its delicate taste with medium fruitiness and a fresh almond aftertaste make it particularly indicated for using fresh and especially with salads, boiled vegetables, in particular potatoes, and exquisite with fish.
-  PGI Toscano: it has a fruity taste and a slight scent of almond, artichoke and green leaf. Particularly suitable for roasted meats, game, legumes soups and crudités.



PDO Dauno Gargano
500ml (16.9 oz)
barcode single unit



PDO Umbria
500ml (16.9 oz)
barcode single unit








PGI Toscano
500ml (16.9 oz)
barcode single unit



PGI Sicilia
500ml (16.9 oz)
barcode single unit



	Product Code	280906	050906	260906	270906
	Units Per Case	6	6	6	6
	Cases per Pallet	164	164	164	164
	Cases per layer	41	41	41	41
	Layers per Pallet	4	4	4	4






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Monocultivar Extra Virgin Olive Oils

-  **Monini introduces its Premium Line of Monovarietal Extra Virgin Olive Oils.**
-  **Coratina, Nocellara, Frantoio—a new range of superior quality, extra virgin olive oils. 100% Italian. 100% organic.**
-  **The expert hands of our farmers tend to each and every plant, certified and identified through its DNA.**
-  **Zefferino Monini follows the whole production process closely. His invaluable knowledge is essential to our work, and allows us to deliver unique products, enriching each drop of our Monocultivar oils with a flavor that is simply unparalleled.**
-  **Award winning oils LA & NY International Olive Oil Competition:**
-  **Monini Nocellara – winner of the Mugelli Award, Best of Show, Best of Class, Gold Medal**
-  **Monini Frantoio – winner of the Best of Show, Best of Class, Gold Medal**
-  **Monini Coratina – winner of the Gold Medal**



**Nocellara 100% Italian
Organic EVOO
500ml (16.9 oz)
barcode single unit**



**Coratina 100% Italian
Organic EVOO
500ml (16.9 oz)
barcode single unit**



**Frantoio 100% Italian
Organic EVOO
500ml (16.9 oz)
barcode single unit**



Product Code 7178506111

7188506111

7198506111



Units Per Case 6

6

6



Cases per Pallet 140

140

140



Cases per layer 28

28

28



Layers per Pallet 5

5

5







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Organic Extra Virgin Olive Oil

-  Organic is a highly valuable Extra Virgin Olive Oil that Monini produces with great care and passion.
-  Our Organic oil guaranteed by Monini, great specialist of Extra Virgin Olive Oil, and certified by ICEA-Institute for Ethic and Ambient/Environmental Certification- the Italian major organic certification authority, renowned at international level.
-  Its harmonious flavor, intense but delicate, has obtained growing acknowledgements in the most important events in different sectors all specialized in organic products and food:
 - 2°classified-Bioblended 1999
 - 1° awarded-Bioblended 2002
 - 3°classified-Festambiente 2001,2002 and 2003
 - Special Award-International Biol 2003
 - 1° awarded-Parcoleum 2003
 - Awarded for best packaging- Biol Pack 2004
-  For its delicate and balanced taste Organic is particularly indicated as a raw condiment.








Organic Extra Virgin Olive Oil

500ml (16.9 oz)

barcode single unit



0 80441 00042 5

 Product Code	3991106
 Units Per Case	6
 Cases per Pallet	195
 Cases per layer	39
 Layers per Pallet	5








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Italian Selection Extra Virgin Olive Oil

-  **Personally Selected by Zefferino Monini**
-  **Unmatched Quality Standards**
-  **Convenient Pop-up spout for accurate pouring**
-  **GranFruttato for an unmistakable intense flavor**
-  **Amabile the perfect oil for your most delicate dishes**



GranFruttato Extra Virgin Olive Oil
100% Italian
500ml (16.9 fl oz)
barcode single unit








GranFruttato Extra Virgin Olive Oil
100% Italian
1 L (33.8 fl oz)
barcode single unit



Amabile Extra Virgin Olive Oil
100% Italian
500ml (16.9 fl oz)
barcode single unit



 Item#	240912111J	6241612111J	080912111
 Units Per Case	12	12	12
 Cases per Pallet	100	65	100
 Cases per layer	20	13	20
 Layers per Pallet	5	5	5








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Originale Extra Virgin Olive Oil

-  Rich in aroma with superior level of taste and fragrance.
-  Slightly bitter and pleasantly pungent flavor is perfectly balanced and leaves an almond aftertaste.
-  The parameters that express the quality of this product (acidity, peroxides, spectrophotometric index) are much lower than the officially established limits.
-  It's a fundamental ingredient of the Mediterranean cuisine, extremely versatile for its intense but perfectly balanced flavor.
-  Indicated for a variety of uses, in particular dressings, sauces, roasts and vegetables.



Originale
500ml (16.9 oz)
barcode single unit








Originale
750ml (25.4 oz)
barcode single unit



Originale
1L (33.8 oz)
barcode single unit



	Product Code	160912	161312	6161612
	Units Per Case	12	12	12
	Cases per Pallet	100	85	65
	Cases per layer	20	17	13
	Layers per Pallet	5	5	5








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-  Indicated for a variety of uses, in particular dressings, sauces, roasts and vegetables








Originale
3L (101.4 oz)
 barcode single unit



Originale
10L (2.64G)
 barcode single unit



 Product Code	163104	163301
 Units Per Case	4	1
 Cases per Pallet	75	90
 Cases per layer	15	30
 Layers per Pallet	5	3







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Truffle Flavored Extra Virgin Olive Oils

-  **100% Natural**
-  **Made Exclusively with Extra Virgin Olive Oil**
-  **White Truffle Flavored Extra Virgin Olive Oil is particularly indicated as a condiment on bruschetta, fondue, cold cuts, pasta, roasted meats and for seasoning risotto.**
-  **Black Truffle Flavored Extra Virgin Olive Oil is a real delicacy and is perfect on bruschetta, eggs, pasta, risotto, meat or fish.**



Item# 2060706
White Truffle
Flavored EVOO
250ml (8.5 oz)

barcode single unit



Item# 2260706
Black Truffle
Flavored EVOO
250ml (8.5 oz)

barcode single unit



Units Per Case 6

Cases per Pallet 264

Cases per layer 66

Layers per Pallet 4









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Flavored Extra Virgin Olive Oils

-  Basil Flavored Extra Virgin Olive Oil is particularly indicated as a condiment on bruschetta, pasta salads, escalopes and hors d'oeuvres.
-  Rosemary Flavored Extra Virgin Olive Oil is particularly indicated as a condiment on roasted and grilled meats as well as baked potatoes.
-  Garlic & Chili Flavored Extra Virgin Olive Oil is particularly indicated for spicy pasta dishes as well as a condiment on bruschetta, legumes, baked potatoes and roasted meats.
-  Lemon Flavored Extra Virgin Olive Oil is particularly indicated as a condiment on salads, fish and escalopes and for seasoning risotto.
-  Porcini Mushroom Flavored Extra Virgin Olive Oil is particularly indicated for seasoning risotto, pasta dishes and stews.
-  Four Peppers Flavored Extra Virgin Olive Oil is particularly indicated for pizza, stir fries and barbeque dishes. Ideal for zesty salad dressings and marinades.



**2090706-Basil
Flavored EVOO
250ml (8.5 oz)
barcode single unit**



**2100706-Rosemary
Flavored EVOO
250ml (8.5 oz)
barcode single unit**



**2080706-Garlic & Chili
Flavored EVOO
250ml (8.5 oz)
barcode single unit**



**2140706-Lemon
Flavored EVOO
250ml (8.5 oz)
barcode single unit**



**2070706-Porcini Mushroom
Flavored EVOO
250ml (8.5 oz)
barcode single unit**



**2150706-Four Peppers
Flavored EVOO
250ml (8.5 oz)
barcode single unit**



Units Per Case: 6

Cases per Pallet : 264

Cases per layer: 66

Layers per Pallet: 4







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Grapeseed Oil

-  Monini Grapeseed Oil is obtained through the process of extraction from the grape seeds.
-  Similar to all seed oils it undergoes an industrial refining process which makes it almost odorless.
-  It has a delicate taste and a yellow color with green hues.
-  Monini Grapeseed Oil is particularly indicated for frying.



Grapeseed Oil
1L (33.8 oz)
barcode single unit



 Product Code	6441612
 Units Per Case	12
 Cases per Pallet	65
 Cases per layer	13
 Layers per Pallet	5



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Balsamic Glaze

- Monini Glaze with I.G.P. Balsamic Vinegar of Modena has infinite applications, it gives a touch of elegance to the simplest recipes and, with a tasty decoration, turns an ordinary dish into an original one. Truly excellent on fruit salads and ice cream, perfect on meat, fish, vegetables and cheeses. Packaged in a handy plastic squeezable bottle.**
- Monini Glaze with I.G.P. Balsamic Vinegar of Modena with 2 flavor varieties Raspberry Flavor and Fig Flavor are perfect to season savory and sweet recipes.**



Glaze with I.G.P. Balsamic Vinegar of Modena
250g (8.8oz)
barcode single unit



Glaze with I.G.P. Balsamic Vinegar of Modena- Raspberry Flavor
250g (8.8oz)
barcode single unit



Glaze with I.G.P. Balsamic Vinegar of Modena- Fig Flavor
250g (8.8oz)
barcode single unit






Product Code	4577608	4807608	4597608
Units Per Case	8	8	8
Cases per Pallet	245	245	245
Cases per layer	49	49	49
Layers per Pallet	5	5	5



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Monini A+ Balsamic Vinegar of Modena

-  A+ Balsamic Vinegar of Modena is obtained by the blend of cooked grape must and wine vinegar.
-  It is dark brown in color and has a sweet & sour taste with marked wooden flavor.
-  Delightful on red meat and roasted meat, it's delicate enough to compliment cheese, ice cream and strawberries.



Monini A+ Balsamic Vinegar of Modena
5 L (169oz)
barcode single unit



 Product Code	4507302
 Units Per Case	2
 Cases per Pallet	108
 Cases per layer	18
 Layers per Pallet	6



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Chianti Wine Vinegar



Red wine vinegar DOCG Chianti is a selected premium vinegar with a superior taste which resembles Tuscany's most famous wine. It is matured in casks of valuable wood for superior taste. During the aging process, some wine is added to enhance the flavor of the product. It is best used in salad dressing, vegetable preparations, game and/or red meat stews.



Chianti Vinegar

5 L (169 oz)

barcode single unit



0 80441 00179 8



Product Code

4557302



Units Per Case

2



Cases per Pallet

108



Cases per layer

18



Layers per Pallet

6