

UNA SPREMUTA DI OLIVE



MONINI

dal 1920



Mr Zefferino and Ms Maria Flora Monini

A BRIEF HISTORY OF MONINI

Monini SpA is a family owned company, based in Spoleto, Italy, since 1920. Mr Zefferino and Ms Maria Flora Monini, grandchildren of the founder, now lead the company with experience and passion maintaining the high quality achieved over the time. Even today Mr Zefferino Monini personally selects and tastes all the oils before bottling. The entire process still follows the traditional methods, which have been passed down for generations, at the same time, the company is at the cutting edge for quality controls to adhere and comply to the strictest protocols and standards required by the law. Monini offers a variety of extra virgin olive oils distinguished by genuine different fragrances. For the high quality of our extra virgin olive oils Monini brand is a point of reference in Italy and abroad.

N°1
in the
ITALIAN MARKET



CLASSICO

Extra Virgin Olive Oil

Classico Extra Virgin Olive Oil is easily recognizable thanks to its balanced and harmonious sensorial characteristics and intense, versatile flavour. The pleasant notes of freshness recall the smell of freshly cut grass.

With a truly balanced flavour it really complements any dish and is always a consumers favourite. For all these reasons Classico is the best selling Extra Virgin Olive Oil in the Italian market. A real number 1!

Stage of ripeness

From olives harvested at the right level of ripeness



Flavour notes

The pleasant notes of freshness recall the smell of freshly cut grass.



Serving suggestions

For its versatility it is suitable for any culinary preparation and to season raw your favorite dishes.



PRODUCT CODE

PRODUCT DESCRIPTION

MO1609

MONINI CLASSICO EXTRA VIRGIN OLIVE OIL 500ML

MO1616

MONINI CLASSICO EXTRA VIRGIN OLIVE OIL 1L



ANFORA

Olive Oil

Olive Oil is the most resistant oil for frying at high temperatures compared to the majority of seed oils. In fact, the temperature at which this oil begins to deteriorate and release harmful substances is higher and this allows a good frying at high temperatures, leaving food crispy, light and tasty.



Flavour notes

It has a pleasant almond flavour.



Serving suggestions

Thanks to its particular delicacy Anfora Olive Oil doesn't affect the natural flavour of the dishes and can be used for both frying and cooking.



PRODUCT CODE

PRODUCT DESCRIPTION

MO1209

MONINI ANFORA OLIVE OIL 500ML

MO1216

MONINI ANFORA OLIVE OIL 1L



MILD & LIGHT

Olive Oil

This gentle olive oil has a very mild taste which makes it perfect for light taste cooking and golden crispy deep frying.



Flavour notes

Very gentle and mild taste.



Serving suggestions

Delicate taste that doesn't cover the taste of food. Perfect for light taste cooking and golden crispy deep frying.



PRODUCT CODE

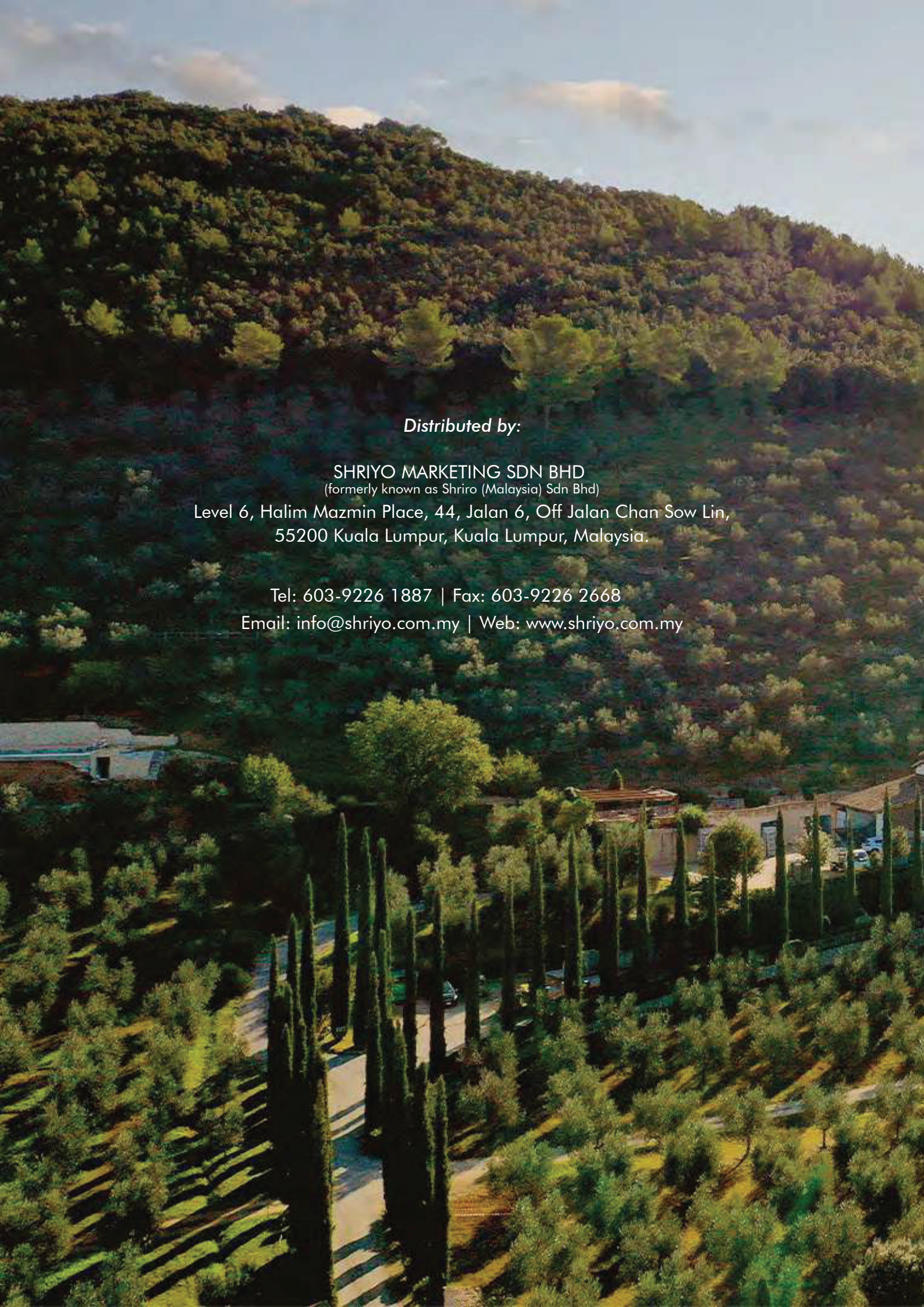
PRODUCT DESCRIPTION

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