

Extra Virgin Olive Oil



MONTE-CARLO FINE TASTE Ltd.
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Flavours of Italy

Extra Virgin Olive Oil



*This Apulian extra virgin olive oil
is made from two types of olives:
Ogliarola and Coratina.
Their mix originates a soft
Gold Green extra virgin olive oil,
with a fragrance of fresh olives,
slightly spicy, appetizing,
with an almond aftertaste.*



GS BRAND Extra virgin Olive oil

The oil is extracted by a strain through cooling system (percolation), which causes the extra virgin olive oil to trickle naturally from the olives' paste, guaranteeing an excellent quality and aroma in the taste.

To produce our P.O.D. Extravirgin olive oil we use the same method as the oil above, but the olives are produced by farmers who are part of the «Consorzio di Tutela e Valorizzazione dell'olio extra vergine di olive», and who respects the production regulations.

AVAILABLE IN:

- **100% from italian olives**

Filtered (bottle): 0,25 Lt – 0,5 Lt – 0,75 Lt (code: GSFIT025 – 05 – 075)
(tin can): 3 Lt (code: GSFIT3)

Natural (bottle): 0,25 Lt – 0,5 Lt – 0,75 Lt (code: GSNIT025 – 05 – 075)
(tin can): 3 Lt (code: GSNIT3)

- **P.D.O. certified (Protected Designation of Origine)**

Filtered (bottle): 0,25 Lt – 0,5 Lt – 0,75 Lt (code: GSFPDO025 – 05 – 075)
(tin can): 3 Lt (code: GSFPDO3)

Natural (bottle): 0,25 Lt – 0,5 Lt – 0,75 Lt (code: GSNPDO025 – 05 – 075)
(tin can): 3 Lt (code: GSNPDO3)

- **ORGANIC certified 100% from italian olives**

Natural (bottle): 0,25 Lt – 0,5 Lt – 0,75 Lt (code: GSNBIO025 – 05 or 075)



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Utilizing a decanter, this extra virgin oil is extracted through the traditional method of centrifugation. The olives are produced by farmers who are part of the « Consorzio di Tutela e Valorizzazione dell'olio extra vergine di olive», and who respects the production regulations.

To produce our P.O.D. Extravirgin olive oil we use the same method as the oil above, but the olives are produced by farmers who are part of the «Consorzio di Tutela e Valorizzazione dell'olio extra vergine di olive», and who respects the production regulations.

AVAILABLE IN:

• 100% from italian olives

Filtered (bottle): 0,5 lt – 0,75 lt – 1 lt (code: EVFIT05 – 075 - 1)

(tin can): 3 lt - 5 lt (code: EVFIT3 - 5)

Natural (bottle): 0,5 lt – 0,75 lt – 1 lt (code: EVNIT05 – 075 - 1)

(tin can): 3 lt - 5 lt (code: EVFIT3 – 5)

• P.D.O. certified (Protected Designation of Origine)

Filtered (bottle): 0,5 lt – 0,75 lt – 1 lt (code: EVFPDO05 – 075 - 1)

(tin can): 5 lt (code: EVFPDO5)

Natural (bottle): 0,5 lt – 0,75 lt – 1 lt – 5 tl (code: EVNPDO05 – 075 - 1)

(tin can) : 5 lt (code: EVNPDO5)

• ORGANIC certified 100% from italian olives

Natural (tin can): 5 lt (code: EVNBIO5)



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3.1 **FLAVOURED** extra virgin olive oil

With added mediterranean natural spices, it is perfect for those who likes particular flavours.

AVAILABLE FLAVOURS:

- **White Truffle (Code: FLAV08)**
- **Chilli peppers (Code: FLAV02)**
- **Rosemary (Code: FLAV03)**
- **Orange (Code: FLAV04)**
- **Lemon (Code: FLAV 05)**
- **Garlic (Code: FLAV06)**
- **Basil (Code: FLAV07)**
- **Origano (Code: FLAV01)**

AVAILABLE SIZE:

glass bottle: 0,25 lt



3.2 **VEGETABLES SPECIALITIES** in extra virgin olive oil

Typical local vegetables specially chosen, prepared and refined with specific spices, preserved in extra virgin olive oil to improve their flavours, aroma and consistency.

- **Whole artichokes**
- **Lampascioni**
- **«Contadina» bell peppers**
- **Stuffed chilli peppers (tuna-capers or tuna-anchovies)**
- **Grilled bell peppers**
- **Zucchini**
- **Semi-dried tomatoes**
- **Artichokes cut thick**
- **Eggplants**
- **Dried tomatoes**
- **Mushrooms: Chiodini, Pleurotus and Cardoncelli**
- **«Sponsali» long onions**
- **Beans**

AVAILABLE SIZES:

glass pot 314 ml - 580 ml - 3100 ml (price on demand)
(code: SPEC314 – SPEC580 or SPEC3100)



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3.3 OLIVES

Natural or seasoned olives produced only in the Apulian region, according to traditional local recipes.

TYPE OF OLIVES:

- «Termite di Bitetto» olives in brine (Code: OLIBI580 or 3100)
- «Pasola» olives in brine (code: OLIPA580 or 3100)
- «Pugliese» olives (code: OLIPU 580 or 3100)
- Stuffed olives (code: OLIRI580 or 3100)

AVAILABLE SIZES:

glass jar of 3100 ml (price on demand) and 580 ml



3.4 PATES

These aromatic, delicate and strong taste creams are made by using local products, extra virgin olive oil and added spices (garlic, chilli-peppers, capers and parsley).

PATE'S FLAVOURS :

- Artichokes pate
- «Lampascioni» pate
- Black olives pate
- Green olives pate
- Tomatoes pate
- «Sponsali» long onions pate
- «Bomba Pugliese» (spicy)
- «Piccantella»
- Arrabbiata tomato sauce

AVAILABLE SIZES: Jar of 212 ml (code: PATE212)

3.5 JAMS

Our jams are absolutely naturals, they have more than 60% of fruit and a very intense taste. They don't have any food coloring nor preservatives added.

FLAVOURS:

- Apricot
- fig
- kiwi
- strawberry
- orange marmalade
- cherry
- indian fig
- quince
- grapes

AVAILABLE SIZES:

jars of 314 ml (code: JAM314)



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Extra Virgin Olive Oil



Organic Extra Virgin Oil

Absolutely genuine, it is obtained by using olives cropped through natural methods, with no pesticides or chemical fertilizer added, respecting the RG CEE 2080/92.

AVAILABLE SIZES :

- **ORGANIC certified 100% from italian olives**

Natural (tin can): 5 Lt (code: EVNBIO5)

- **ORGANIC certified 100% from italian olives**

Natural (bottle): 0,25 Lt – 0,5 Lt – 0,75 Lt (code: GSNBIO025 – 05 or 075)





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